
Takeaway Dinner Menu

STARTERS

Seasonal Soup of the day

Warm rustic bread (can be gf) 4.95

Cullen skink

Warm rustic bread (can be gf) 5.95

Tempura king prawn, calamari and courgette fritto misto

Wasabi mayonnaise (can be gf/df) 8.95

Beetroot carpaccio

Garlic crisp, roasted candied beetroot, truffle mayonnaise, prosociano shavings and rocket leaves
(gf/df/vegan) 6.95

Bang bang cauliflower fritters

Coriander and spring onion salad, roasted peanuts (can be gf/df/vegan) 6.50

MAINS

Braised Ox cheek

Butternut squash purée, mashed potatoes, pickled walnuts and glazed carrots
silver skin red wine jus (gf) 16.95

Chicken Tikka Masala skewer

Coconut basmati rice, Tikka Masala sauce (gf) 14.95

Fennels famous 8oz burger

Charcoal burger bun, crispy bacon, cheese, beef tomato and baby gem lettuce, horseradish and beetroot
coleslaw, hand cut chips, onion rings (can be gf) 14.95

Beer battered North Sea haddock

Minted pea purée, hand cut chips, tartare sauce 14.95

Spiced falafel burger

Sourdough bun, baby gem lettuce, cucumber and mint riata, hand cut chips (df/vegan) 13.95

Pumpkin and sweet potato dhal

Dhal with Sesame Flatbread (df/vegan) 14.00

Rib-Eye steak 225gms (8oz)

Minimum 28 day aged known as the butcher's favourite due to the natural heavy marbling 29.50

DESSERTS

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream 6.50

Treacle tart

Vanilla Mascarpone, mandarin purée, caramelised fig 6.50

Coconut, lemongrass and lime leaf panna cotta

Candied red chilli, lime sorbet, lemongrass syrup (can be gf/df/vegan) 6.50

Selection of Scottish cheeses

Seasonal chutney, quince jelly, oatcakes and crackers (can be gf) 9.95