

STARTERS

Friday to Sunday 12noon to 6.30pm

Seasonal soup of the day

Warm rustic bread (can be gf) 4.95

Cullen skink

Warm rustic bread (can be gf) 5.95

Gin and beetroot cured salmon

Horseradish crème fraiche, pickled baby red beetroots, baby rocket salad, sourdough croutons (can be gf) 7.95

Smoked ham hock and pistachio terrine

Caramelised apple, white truffle mayo, charred spring onion, pickled leek (can be gf) 7.95

Pork and black pudding scotch egg

Spiced plum ketchup, roasted chestnuts 7.95

Vegan haggis spring roll

Pomme purée, pickled turnips, mushroom chutney (vegan/df) 6.95

Bang bang cauliflower

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

MAINS

Butter roast turkey breast

Sautéed sprouts, roast vegetables, roast potatoes, skirlie, chipolatas, pan jus (can be gf) 14.95

Pan fried sea bass fillet

Seaweed dumplings, clementine purée, caramelised walnut, clementine and lemon foam (can be gf) 15.95

Fennel's famous 8oz burger

Toasted brioche bun, crispy bacon, cheese, beef tomato and baby gem lettuce, horseradish and beetroot coleslaw (can be gf) 14.95

Beer battered North Sea haddock

Minted pea purée, hand cut chips, tartare sauce 14.95

Pan fried chicken supreme

Creamy spinach, fondant potato, crispy kale (can be gf) 15.95

Quinoa salad

Blood orange, cashew nut, Brussels sprout, vegan feta, citrus dressing (df) (vegan) 13.95

Mushroom, chestnut and balsamic burger

Toasted sourdough bun, mushroom relish (df)(vegan) 13.95

FROM THE GRILL

All steaks served with oyster mushroom, grilled tomato, rosemary and garlic hand cut chips,
beer battered onion rings

Rib-Eye, 225gms (8oz) minimum 28 day aged. Known as the butcher's favourite
due to the natural heavy marbling 29.50

Sirloin, 280gms (10oz) minimum 28 day aged. Full of flavour & texture 30.00

Fillet, 225gms (8oz) a beautifully tender, fully matured steak 32.50

(All gf, all can be df)

SAUCES

Peppercorn (gf), red wine jus (gf,df), blue cheese sauce (gf), garlic butter (gf) 2.00

SIDES

Onion rings (can be gf/df) 3.00

Honey roasted winter vegetables (gf) 3.00

Parmesan and truffle hand cut chips (gf) 4.00

Hand cut chips (df/gf) 3.00

DESSERTS

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream 6.50

Warm dark chocolate mousse (vegan)

Pistachios, cranberry and Clementine biscotti 6.95

Pear tarte tatin

Vanilla Chantilly, hazelnut praline and caramel sauce 6.50

Yoghurt panna cotta

Pomegranate, burnt white chocolate, blood orange sorbet (can be gf) 6.50

Selection of Scottish cheeses

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

Selection of ice cream and sorbet 5.95 (gf) (can be df)

VEGAN MENU

Friday to Sunday 12noon to 6.30pm

STARTERS

Vegan haggis spring roll

Pomme purée, pickled turnips, mushroom chutney (can be gf)(df) 6.50

Bang bang cauliflower

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

MAINS

Quinoa salad

Blood orange, cashew nut, Brussels sprout, vegan feta, citrus dressing (df) (vegan) 13.95

Mushroom, chestnut and balsamic burger

Toasted sourdough bun, mushroom relish (df)(vegan) 13.95

DESSERT

Selection of sorbet or vanilla gelato 5.95 (df/gf) (vegan)

Warm dark chocolate mousse

Pistachios, cranberry and clementine biscotti (df) (vegan) 6.95

BRUNCH

Saturday and Sunday 10am – 12noon

Bacon, egg or sausage served in a brioche roll 3.50

Full cooked breakfast bacon, sausages, black pudding, beans, tomato, mushroom, toast & eggs
(fried, poached or scrambled) 9.95

Vegetarian breakfast veggie sausages, potato scone, beans, mushroom, tomato, toast & eggs
(fried, poached or scrambled) (v) (can be vegan) 9.50

Buttermilk pancakes 7.50

Choose from;

Crispy grilled bacon and maple syrup

Or

Caramelised banana and chocolate sauce

Smoked salmon & scrambled eggs (gf) 7.95

Salmon or bacon Benedict on toasted muffin topped with hollandaise sauce 8.95