Brunch menu

Saturday & Sunday 11am –12noon

Brioche roll

choose from sausage, streaky bacon, or fried egg £5.95

(can be GF, DF, Vegetarian or Vegan) additional filling £2.75

Full cooked breakfast

streaky bacon, sausage, black pudding, beans, tomato, mushroom, tattie scone, fried eggs, toast

(can be GF & DF, can be vegetarian or vegan) £16.95

Merguez and hash browns

Merguez sausages, hash browns, fried egg, hot honey and Sriracha mayo £15.95

Smoked Salmon and scrambled eggs

Smoked salmon, scrambled eggs on toasted sourdough (can be GF & DF) £14.95

Smoky chorizo and black pudding toast

Chorizo, black pudding, romesco sauce topped with a fried egg on toasted sourdough £16.95

SUNDAY ROAST £24.95

Served from 12noon every Sunday

Roast beef, roast chicken or roast of the day (changes weekly)
(can be GF or DF)
Vegetarian roast available (ask for details)

All served with Yorkshire pudding, skirlie, broccoli, green beans, roast carrots and parsnips, mashed potatoes and roast potatoes, gravy

Subject to availability

GF = Gluten free
DF = Dairy free
Ask your server for any other allergies or intolerances

Pre panto menu

Wednesday to Sunday 12pm to 6pm

(Available from 25th November until the 23rd December)

Two course £25 Three Course £33

Starters

Soup of the day, warm crusty bread roll (can be GF)

Chicken liver pâté, spiced plum chutney, oatcakes

Breaded brie bites, pistachio crumb, chilli and cranberry jam

Roast beetroot and whipped tofu, orange purée, sourdough crisps, candied walnuts, pickled shallot

Mains

Butter roast turkey, chipolata, skirlie, roast potatoes, roast carrots & parsnips, sautéed Brussels sprouts & pancetta, braised red cabbage (can be GF/DF)

Slow cooked Mulled wine beef cheek Pomme purée, glazed baby carrots, pangrattato (can be HG without pangrattato) **£4.00 supplement**

Beer battered haddock goujons, salad, hand cut chips and tartare sauce (can be DF)

Vegan burger, Plant based burger, plant based bacon, vegan brioche bun, vegan cheese, gherkin, lettuce, tomato, hand cut chips (DF, Vegan, can be Vegetarian)

Carved flatiron steak 'frites' 225g (8oz) A juicy steak with a firmer bite, marinated in garlic, rosemary & thyme, cooked medium, garlic and rosemary hand cut chips, peppercorn sauce (can be GF/DFf) **£8.00 supplement**

Fennel's famous beef burger, toasted brioche bun, crispy bacon, cheese, tomato, gherkin, baby gem lettuce, hand cut chips (can be GF & DF)

Sweets

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Maple and cinnamon baked pears, vegan vanilla ice cream, date caramel sauce, candied hazelnuts (vegan, DF and can be GF)

Selection of ice cream and sorbet or vegan gelato, (DF, can be GF, can be Vegan)

Christmas pudding, brandy anglaise, redcurrants (can be Vegan with vanilla gelato, GF alternative available)

Sweet of the day, ask your server for details

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Main menu

Wednesday and Thursday 12noon to 8pm, Friday and Saturday 12noon to 9pm and Sunday 12noon to 7pm

Starters

Ox tail French onion soup

Topped with a gruyere cheese crouton £9.25

Soup of the day

Warm bread roll (can be gf) £8.50

Smoked salmon and prawn rilette

Salmon roe, toasted sea salt & rosemary focaccia (can be GF) £10.25

Chicken liver pâté

Spiced plum chutney, oatcakes (can be GF) £9.25

Grilled goats cheese, honey roast fig and prosciutto salad

Chicory, bitter leaves (can be GF) £10.25

Breaded brie bites

Pistachio crumb, chilli and cranberry jam (vegetarian) £9.95

Sticky smoky maple chicken thighs

Crispy bacon crumb and pickled red onions (can be GF and DF) £10.25

Roast beetroot and whipped tofu

Orange purée, sourdough crisps, candied walnuts, pickled shallot (vegan, DF can be GF) £10.25

Smoked duck breast

Celeriac purée, black cherry jus, parsnip crisps (can be GF) £10.95

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Mains

Butter roast turkey

Chipolata, skirlie, roast potatoes, roast carrots & parsnips, sautéed Brussels sprouts & pancetta, braised red cabbage (can be GF/DF) £24.95

Beer battered North Sea haddock

Minted pea purée, hand cut chips and tartare sauce (can be DF) £20.95

Fennel's famous 8oz burger

Toasted brioche bun, crispy bacon, cheese, tomato, gherkin, baby gem lettuce, hand cut chips (can be GF & DF) £20.95

Slow cooked Mulled wine beef cheek,

Pomme purée, glazed baby carrots, pangrattato (can be GF without pangrattato) £24.95

Pan seared hake

Prosecco, clam and leek ragout, buttered winter greens (can be GF) £24.95

Vegan mushroom and lentil Wellington

Roast potatoes, roast carrots & parsnips, sautéed Brussels sprouts, braised red cabbage**,** wild mushroom and tarragon jus (vegan, DF) (GF on request) £21.95

Cider braised pork belly

Fondant potato, confit shallot, wholegrain mustard jus (can be GF/DF) £23.95

Chicken supreme filled with chestnut and sage stuffing

Pancetta and Gruyère dauphinoise potato, wild mushroom cream sauce £23.95

Vegan burger

Plant based burger, plant based bacon, vegan brioche bun, vegan cheese, gherkin, lettuce, tomato, hand cut chips (DF, Vegan, can be Vegetarian) £20.95

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From The Grill

Rib-Eye, 225gms (8oz) *

Known as the butcher's favourite due to the natural heavy marbling £39.00

Fillet, 225gms (8oz) *

A beautifully tender, fully matured steak £42.00

*these steaks served with whipped bone marrow butter, crouton and persillade, smoked sea salt & chilli hand cut chips (all can be GF & DF)

Carved flatiron steak 'frites' 225g (8oz)

A juicy steak with a firmer bite, marinated in garlic, rosemary & thyme, cooked medium, garlic and rosemary hand cut chips, peppercorn sauce £26.95 (can be GF and DF)

Sides

Onion rings £5.25 (DF)

House salad £4.50 (DF/GF)

Smoked sea salt and chilli hand cut chips £5.25 (DF/GF)

Parmesan and truffle oil hand cut chips £7.50 (GF)

Hand cut chips £5.25 (DF/GF)

Mixed vegetables £5.95 (can be DF/GF)

Sauces

Add a sauce to your steak - £5.25 (GF)

peppercorn*, red wine jus*,

garlic butter, blue cheese, Diane sauce

(*can be DF)

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Sweets

Triple chocolate and Fennel's fudge bread and butter pudding,

Fennel's fudge sauce, salted caramel ice cream £10.25

Maple and cinnamon baked pears

Vegan vanilla ice cream, date caramel sauce, candied hazelnuts (vegan, DF and can be GF) £9.95

S'mores chocolate delice

Graham's cracker and digestive crumb, black cherry compote, cappuccino ice cream £10.95

Christmas pudding

Brandy anglaise, redcurrants (can be Vegan with vanilla gelato, GF alternative available) £9.50

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream £9.95

Selection of ice cream and sorbet or vegan gelato

(DF, can be GF, can be Vegan) £8.50

Selection of cheese

Oatcakes, crackers, chutney, quince jelly, truffle honey (can be GF) £14.95

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