

## **Brunch menu**

**Saturday & Sunday 10am – 11:45am**

### **Brioche roll**

choose from sausage, streaky bacon, or fried egg £5.25

(can be GF, DF, Vegetarian or Vegan) additional filling £2.50

### **Full cooked breakfast**

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

(eggs - fried, poached or scrambled) (can be GF & DF) £14.95

### **Vegetarian breakfast**

veggie sausage, plant bacon, tattie scone, beans, mushroom, tomato, toast, eggs

(fried, poached or scrambled) (V) (can be DF, can be Vegan) £14.95

### **Vegan breakfast**

veggie sausage, plant bacon, tattie scone, beans, mushroom, tomato, toast, avocado  
(DF) £14.95

### **French toast**

maple syrup £9.95

add streaky bacon £2.50

### **Buttermilk pancakes**

Grilled streaky bacon, maple syrup £10.95

### **Merguez and hash browns**

Merguez sausages, hash browns, hot honey and Sriracha mayo, fried egg £13.95

### **Smoked salmon & scrambled egg on sourdough**

smoked salmon, scrambled eggs, sourdough toast

(can be GF & DF) £14.95

### **Salmon or bacon Benedict**

poached eggs, avocado, hollandaise sauce, toasted muffin or sourdough

choose from streaky bacon, smoked salmon (can be GF) or Merguez sausage £11.95

**Sandwich lunch menu**

**Wednesday to Sunday, 12noon – 4pm**

**Crispy chicken flatbread**

wild mushroom and chestnut cream sauce, beetroot and cranberry salad (can be GF) £18.95

**Turkey, brie and cranberry ciabatta**

sliced turkey, brie and cranberry sauce, toasted ciabatta, pigs in blankets, gravy £16.95

**Vegan roast squash ciabatta**

roast squash, mushroom, chestnut, leek and sage stuffing, vegan garlic mayonnaise, cranberry jelly  
(DF/Vegan) £15.95

**SUNDAY ROAST £22.95**

Served from 12noon every Sunday

**Roast beef 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

## **Main menu**

**Wednesday and Thursday 12noon to 8pm**

**Friday and Saturday 12noon to 9pm**

**Sunday 12noon to 7pm**

## **Starters**

### **Seasonal soup of the day**

warm crusty bread roll (can be GF) £7.95

### **Cullen Skink**

warm crusty bread roll (can be GF) £9.75

### **Smoked salmon, crab and prawn pâté**

cucumber and grapefruit salad, oatcakes £10.95

### **Hot honey and cranberry chicken wings**

mustard mayonnaise, spring onion, pickled chilli (can be DF, can be GF) £9.95

### **Chicken liver pâté**

caramelised onion chutney, sourdough toast (can be GF) £8.95

### **Vegan pumpkin and harrisa hummus**

crispy chickpeas, pomegranate, flatbread (Vegan, DF, can be GF) £9.95

### **Venison, pork and brie sausage roll**

blackberry relish, celeriac rémoulade £9.95

## **Sides**

Onion rings £4.95 (DF)

House salad £4.50 (DF/GF)

Smoked sea salt and chilli hand cut chips £4.75 (DF/GF)

Parmesan and truffle oil hand cut chips £5.95 (GF)

Hand cut chips £4.50 (DF/GF)

Mixed vegetables £5.50 (can be DF/GF)

## **Mains**

### **Butter roast turkey**

chipolata, skirlie, roast potatoes, roast carrots & parsnips, sautéed Brussels sprouts & pancetta, braised red cabbage £22.95

### **Beer battered North Sea haddock**

minted pea purée, hand cut chips and tartare sauce (can be DF) £19.95

### **Pan seared salmon**

curry velouté, mussels, saffron crushed new potatoes, charred lime (can be GF) £22.95

### **Pan seared chicken supreme**

goats cheese dauphinoise, cranberry compote, Madeira and mushroom jus £23.95

### **Fennel's famous 8oz burger**

toasted brioche bun, crispy bacon, cheese, tomato, gherkin, baby gem lettuce, hand cut chips (can be GF & DF) £19.95

### **Beef Bourguignon**

slow cooked beef in a rich red wine sauce , with vegetables and creamy mashed potato (can be GF) £22.95

### **Slow cooked pork belly**

burnt apple purée, baby vegetables, potato fondant, cider jus (can be GF) £22.95

### **Vegan burger**

‘Moving Mountains’ plant based burger, plant based bacon, vegan brioche bun, vegan cheese, beetroot slaw, gherkin, lettuce, tomato, hand cut chips (DF, Vegan) £19.95

### **Vegan potato, mushroom and lentil stew**

braised red cabbage, roast Brussels sprouts (vegan/DF) £19.95

*All steaks provided by*  
**Donald Russell**  
Scotland's Finest Butcher

**From The Grill**

**Rib-Eye, 225gms (8oz) \***

known as the butcher's favourite due to the natural heavy marbling  
minimum 28 day aged £37.00

**Fillet, 225gms (8oz) \***

a beautifully tender, fully matured steak £39.75

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

**Carved pave rump steak, 225g (8oz) and chips**

Pave rump marinated in garlic, rosemary & thyme, cooked medium, garlic and rosemary hand cut chips, peppercorn sauce £26.95

**Sauces**

**Add a sauce to your steak - £4.95 (GF)**

peppercorn\*, red wine jus\*,  
garlic butter, blue cheese, Diane sauce

(\*can be DF)

## **Sweets**

### **Classic bread and butter pudding**

rum syrup, rum and raisin ice cream £9.25

### **Dirty Chai latte panna cotta**

chocolate ganache, vanilla sable crumb (can be GF) £10.25

### **Sticky toffee pudding**

butterscotch sauce, vanilla ice cream £8.95

### **Christmas pudding**

brandy anglaise, redcurrants (can be Vegan with vanilla gelato, GF alternative available) £8.95

### **Vegan chocolate mousse**

honeycomb, poached apricots, toasted almonds (DF, Vegan, can be GF) £9.95

### **Selection of ice cream and sorbet or vegan gelato**

(DF, can be GF, can be Vegan) £7.95

### **Selection of cheese**

oatcakes, crackers, chutney, quince jelly, truffle honey (can be GF) £13.95

**Set lunch / pre-panto menu**

available 12noon-6pm Wednesday to Sunday

From the 26<sup>th</sup> November until 23<sup>rd</sup> December

**Two courses £25, three courses £33**

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

Chicken liver pâté, sweet & sour brandy caramelised onion chutney, sourdough toast (can be GF)

Smoked salmon, crab and prawn pâté, cucumber and grapefruit salad, oatcakes

Vegan pumpkin and harrisa hummus, crispy chickpeas, pomegranate, flatbread (Vegan, can be GF)

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Traditional butter roast turkey & trimmings, chipolatas, skirlie, roast potatoes, roast carrots & parsnips, sautéed Brussels sprouts & pancetta (can be GF)

Beer battered North Sea haddock goujons, salad, hand cut chips, tartare sauce (DF)

Carved pavé rump steak, 225g (8oz) and chips, rump steak marinated in garlic, rosemary & thyme, cooked medium, garlic and rosemary hand cut chips, peppercorn sauce **£5 supplement**

Vegan burger, plant based bacon, vegan brioche bun, vegan cheese, beet slaw, gherkin, lettuce and tomato hand cut chips (DF, Vegan)

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

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vegan chocolate mousse, honeycomb, poached apricots, toasted almonds (DF, Vegan, can be GF)

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

Sweet of the day, ask your server for details