

Brunch menu

Saturday & Sunday 10am – 11:45am

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, toast

(eggs - fried, poached or scrambled) (can be GF & DF) £16.95

Vegetarian breakfast

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

(fried, poached or scrambled) (V) (can be DF) £15.95

Vegan breakfast

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

(DF, vegan) £15.95

French toast

maple syrup £10.95

add streaky bacon £2.75

Buttermilk pancakes

grilled streaky bacon, maple syrup £12.95

Merguez and hash browns

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

Smoked salmon & scrambled egg on sourdough

smoked salmon, scrambled eggs, sourdough toast

(can be GF & DF) £16.95

Salmon or bacon or Merguez Benedict

poached eggs, crushed avocado, hollandaise sauce on a toasted muffin or sourdough

with streaky bacon or smoked salmon (can be GF) or Merguez sausage £13.95

Sandwich lunch menu

Wednesday to Sunday, 12noon – 4pm

Club sandwich

Triple layer of grilled chicken, bacon, cheese, lettuce mayo, fried egg on bloomer, coleslaw, mixed salad (can be GF) £18.95

Crab and prawn mayonnaise open sandwich

crab and prawn mixed with dill, red onion and mayo on sourdough, lemon, mixed salad (can be GF) £17.95

Vegan Korean bbq mushroom hot sandwich

Sriracha mayo, Asian slaw, mixed salad

(DF/Vegan) £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

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) £8.50

Cullen Skink

warm crusty bread roll (can be GF) £10.25

Cod croquettes

lemon and parsley mayo, lemon wedge £10.50

Korean BBQ chicken wings

Asian slaw, toasted sesame seeds (can be DF, can be GF) £10.25

Chicken liver pâté

caramelised onion chutney, sourdough toast (can be GF) £9.95

Vegan bang bang cauliflower

spring onion, pickled chilli, ginger

(Vegan, DF, can be GF) £10.50

Slow cooked glazed pig's cheek

star anise jus, pickled fennel, parsnip purée (can be GF) £11.50

Cold smoked salmon

beetroot carpaccio, charred orange, capers (can be GF) £10.50

Mains

Beer battered North Sea haddock

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

Pan seared chicken supreme stuffed with spinach & ricotta

wild mushroom risotto, toasted pine nuts, chive oil

(can be GF) £25.95

Pan seared cod

crushed pea & mint new potatoes, sautéed greens, lemon butter sauce, dill oil

(can be GF) £24.50

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

Pan seared duck breast

fondant potato, rhubarb compote, spiced squash purée, baby vegetables, red wine jus

(can be GF/DF) £28.75

Garlic and rosemary pan roasted pork fillet

potato, cabbage and haggis hash, fried egg, brown sauce £25.95

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, can be Vegetarian) £20.95

Roasted smoky aubergine

Moroccan vegetable stew, cous cous, coconut yoghurt

(Vegan/DF, can be GF) £21.95

From The Grill

Rib-Eye, 225gms (8oz) *

known as the butcher's favourite due to the natural heavy marbling

minimum 28 day aged £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 pave rump 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 £28.50

Sides & sauces

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)

Add a sauce - £5.25 (GF)

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

(*can be DF)

Sweets

Carrot cake sundae

carrot cake, vanilla cream cheese whipped cream, salted caramel ice cream, caramel sauce, pecan crumb £9.95

Rhubarb and elderflower panna cotta

oat crumble, rhubarb sorbet (can be GF) £10.95

Sticky toffee pudding

butterscotch sauce, vanilla ice cream £9.95

Vegan chocolate torte

caramelised pineapple, coconut crumb, coconut and lime yoghurt (DF, Vegan, can be GF) £10.50

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

Set lunch menu

available 12noon-4pm Wednesday to Sunday

Two courses £22, three courses £29

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

Chicken liver pâté, caramelised onion chutney, sourdough toast (can be GF)

Smoked salmon, beetroot carpaccio, charred orange, capers **£3 supplement**

Vegan bang bang cauliflower, spring onion, pickled chilli, ginger (Vegan, can be GF)

Club sandwich, triple layer of grilled chicken, cheese, bacon, lettuce mayo and fried egg on bloomer, coleslaw, mixed salad (can be GF)

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

Carved pave rump 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

£8 supplement

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

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vegan chocolate torte, caramelised pineapple, coconut crumb, coconut and lime yoghurt (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

Drink specials

Beer of the month

Fierce Cerveza, Mexican lager and lime, gluten free and vegan 4% vol £7.25

Fierce Fancy juice, Hazy IPA with a bold mango and peach aroma and packed with ripe tropical and stonefruit flavours, gluten free and vegan £7.25

Cocktails

Hugo spritz £10.55

Gin, elderflower, soda and prosecco

Nailed it £10.55

Whisky, Drambuie, elderflower, cloudy apple

Blue lagoon £10.55

Vodka, blue Curaçao, lemonade

Fennel's raspberry ripple £10.55

Raspberry vodka, Chambord, milk, raspberry puree, raspberry ripple ice cream

Mocktail

Bramble mocktail £6.50

0% gin, Blackcurrant, lemon juice, lemonade

Raspberry Pina colada £6.50

Raspberry puree, coconut ice cream, pineapple juice, blended