**Welcome**

The latest updates for hospitality within Fennel are:

We can seat a maximum of 8 people from any number of households.

Your table is allocated for 2 hours – see terms & conditions on our website.

Face coverings are still required by law when entering, leaving or moving around the restaurant.

**Opening hours:**

Monday / Tuesday closed

Wednesday / Thursday 12noon – 11pm, last orders for food 9pm

Friday 12noon – 11pm, last orders for food 9pm

Saturday 10am – 11pm, last orders for food 9pm

Sunday 10am – 9pm, last orders for food 7pm

CHECK IN SCOTLAND – TEST AND PROTECT

 EVERYONE AGED 16 OR OVER MUST LEAVE DETAILS.



**Brunch menu**

**Saturday & Sunday 10am – 11:45am**

**Brioche roll**

choose from sausage, bacon, or egg £3.50 (can be GF, Df or vegan)

**Full cooked breakfast**

bacon, sausages, black pudding, beans, tomato, mushroom, toast & eggs (fried, poached or scrambled) £10.95 (can be GF)

 **Vegetarian breakfast**

 veggie sausages, plant bacon, potato scone, beans, mushroom, tomato, toast & eggs £9.95 (fried, poached or scrambled) (V) (can be DF, Vegan)

 **Buttermilk pancakes**

with crispy grilled bacon and maple syrup £7.95

Or

Greek yoghurt & winter berry compote £7.95

**Smoked salmon & scrambled eggs**

smoked salmon, scrambled eggs, sourdough toast £8.95 (can be GF)

**Salmon or bacon Benedict**

poached eggs, lime crushed avocado on toasted muffin, topped with hollandaise sauce £8.95 (can be GF) (choice of bacon or smoked salmon)

 **Sandwich menu**

**Wednesday to Sunday, 12noon – 4pm**

**Chicken club sandwich**

 triple layer, grilled chicken, fried egg, bacon, tomato, lettuce tossed with mayonnaise £8.95 (can be GF)

**Smoked salmon & crème fraiche**

open sandwich, sourdough, £7.95 (can be GF)

**Roast turkey, brie and cranberry sub**

mustard seed sub £7.95 (can be GF)

**Vegan – ‘PLT’**

plant based bacon, lettuce & tomato, with vegan mayo £6.95 (DF, V, Vegan)

**Starters**

**Seasonal soup of the day**

warm rustic bread £4.95 (can be GF)

**Cullen Skink**

warm rustic bread £6.95 (can be GF)

**Crispy Korean chicken wings**

sesame mayo £7.95 (DF, can be GF)

**Smoked salmon**

soft quails egg, crème fraiche, caper berries, pumpernickel croutons, compressed cucumber £8.95 (can be DF, can be GF)

 **Pan-seared scallops**

(subject to availability)

panko crumbed crispy black pudding, pea puree, cumin foam £9.95 (can be DF)

**Vegan - Charred broccoli**

house smoked almonds, vegan parmesan, romesco sauce £5.95 (can be GF, DF, V, Vegan)

**Duck liver parfait**

Sourdough toast, spiced orange and cranberry chutney £7.95 (can be GF, DF)

**Sides**

Onion rings £3.00 DF

Cherry tomato, red onion and vegan parmesan salad £3.00 DF/GF

Rosemary and garlic hand cut chips £3.00 DF/GF

Parmesan and truffle oil hand cut chips £3.50 GF can be DF

Hand cut chips £3.00 DF/GF

**Mains**

**Fillet of salmon**

sautéed potatoes, chorizo & peas, squash purée, saffron cream £17.95 (can be GF, can be DF)

**Beer battered North Sea haddock**

minted pea purée, hand cut chips, tartare sauce £14.95 (DF)

**Traditional roast turkey**

Butter roast Turkey, sautéed sprouts, roast vegetables, roast potatoes, skirlie, chipolata, pan jus (can be gf) 14.95

**Venison Loin**

glazed beetroots, buttered baby vegetables, sweet turnip purée, red wine & chocolate jus £18.95 (can be GF, can be DF)

**Fennels famous 8oz burger**

toasted brioche bun, crispy bacon, cheese, beef tomato, gherkin and baby gem lettuce, hand cut chips £14.95 (can be DF or GF)

**Duck breast**

fondant potato, bitter orange purée, pickled red cabbage, Chantenay carrots, baby onion jus £16.95 (can be GF, can be DF)

**Chicken supreme**

baked truffle mac & cheese, baby vegetables, wild mushroom sauce £15.95

**Vegan burger**

‘Moving Mountains’ plant based burger, plant based bacon, vegan brioche bun, vegan cheese, beetroot ‘slaw, gherkin, lettuce and tomato hand cut chips £13.95 (Vegan)

**Vegan roast pumpkin**

walnuts, pomegranate, chicory, pomegranate molasses £13.95 (DF, Vegan, can be GF)

**Vegan suet pudding**

mushroom, leek & spinach suet pudding, roast baby vegetables, garlic mushroom sauce £14.95 (DF, Vegan)

**Please see over page for our steaks selection.**

**From The Grill**

**D-cut rump steak, 250g (9oz)** \*

marinated in garlic, rosemary, thyme & balsamic, served pink £15.95

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

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

minimum 28 day aged £29.00

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

a beautifully tender, fully matured steak £32.00

\*steaks served with whipped bone marrow butter, crouton and persillade, rosemary and garlic hand cut chips (All can be GF, DF)

**Sauces**

**Add a sauce to your steak -** £2.50 (GF)

Peppercorn\*, red wine jus\*,

garlic butter, blue cheese,

(\*can be DF)

**Sweets**

**Christmas pudding**

Brandy anglaise £6.95

**Pineapple tarte tatin**

coconut ice cream, pistachio, pink peppercorns, lemongrass & Malibu caramel sauce £6.95

**Salted dark chocolate delice**

candied hazelnuts, cappuccino ice cream £6.95 (can be GF)

**Sticky toffee pudding**

butterscotch sauce, vanilla ice cream £6.95

**‘Melt in the middle pudding’**

Caramel milk chocolate sponge pudding, vanilla ice cream £7.95

**Vegan – Rice pudding**

spiced roast plums, maple crumble £6.95 (Vegan, can be GF, DF)

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

£5.95 (DF, can be GF, can be Vegan)

**Selection of Scottish cheese**

oatcakes, crackers, chutney, quince jelly, truffle honey £9.95 (can be GF)

**Festive boozy lunch/Pre theatre menu**

Two courses £15

Three courses £20

Add one glass of prosecco per person for £2

(available 12noon-6pm Wednesday to Sunday **excluding Saturdays**)

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

**Vegan Charred broccoli,** house smoked almonds, vegan parmesan, romesco sauce (GF, DF, V, Vegan)

**Duck liver parfait,** Sourdough toast, spiced orange and cranberry chutney (can be GF, DF)

**Smoked salmon,** soft quails egg, crème fraiche, caper berries, pumpernickel croutons, compressed cucumber (can be DF, can be GF) **£2 supplement**

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**Beer battered North Sea haddock**, minted pea purée, hand cut chips, tartare sauce (DF)

**Traditional roast turkey,** sautéed sprouts, roast vegetables, roast potatoes, skirlie, chipolata, pan jus (can be gf)

**Vegan burger,** moving mountains burger (DF, Vegan)

**Rib-Eye, 225gms (8oz)** whipped bone marrow butter, crouton and persillade, rosemary and garlic hand cut chips (can be GF, DF) **£9 supplement**

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**Vegan – Rice pudding,** spiced roast plums, maple crumble (Vegan, DF, GF)

**Christmas pudding** Brandy anglaise

**Sticky toffee pudding,** butterscotch sauce, vanilla ice cream

**Sweet of the day**, ask your server for details