

Brunch menu

Saturday & Sunday 10am – 11:45am

Brioche roll

Choose from sausage, bacon, or fried egg £5.25

(can be GF, DF, Vegetarian or Vegan) additional filling £2

Full cooked breakfast

Bacon, sausage, black pudding, beans, tomato, mushroom, tattie scone, toast

(eggs - fried, poached or scrambled) (can be GF & DF) £13.95

Vegetarian breakfast

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

(fried, poached or scrambled) (V) (can be DF, can be Vegan) £13.95

Vegan breakfast

Veggie sausage, plant bacon, tattie scone, beans, mushroom, tomato, toast, avocado (DF) £12.95

French toast

maple syrup £9.95

add bacon £2.00

Buttermilk pancakes

Grilled bacon, maple syrup £9.95

Merguez and hash browns

Merguez sausages, hash browns, hot honey and Sriracha mayo £12.95

Smoked salmon & scrambled eggs on sourdough

Smoked salmon, scrambled eggs, sourdough toast (can be GF & DF) £13.95

Salmon, bacon or merguez Benedict

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

choice of salmon, bacon (can be GF) or Merguez sausage £10.95

GF = Gluten free

DF = Dairy free

Sandwich lunch menu

Wednesday to Sunday, 12noon – 4pm

Crispy breaded chicken and mushroom flatbread

Panko breaded chicken on a herb flatbread topped with creamy wild mushrooms £16.95

Hot smoked salmon sandwich

Cream cheese, flaked hot smoked salmon mixed with honey mustard and red onion,
sourdough (can be GF) £14.95

Roasted squash and grilled halloumi sandwich

Red pepper hummus, apricot on sourdough (can be Vegan & DF) £13.95

SUNDAY ROAST £20.95

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

Choose up to two meats at no extra cost
Subject to availability

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

Chicken liver pâté

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

Cider glazed pork belly

Burnt apple puree, black pudding bon-bon, braised red cabbage £10.95

Small Plates (starters or sharing)

Honey butter buffalo chicken wings

Chive sour cream, pickled chillies, spring onion (can be GF) £9.95

Roasted beetroot, orange and chicory salad

Toasted hazelnuts, elderflower vinaigrette (Vegan, DF, can be GF, contains nuts) £9.25

Hot smoked salmon pâté

Pickled fennel and samphire, croutons (can be GF) £10.95

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)

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Mains

Beer battered North Sea haddock

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

Pan seared cod loin

Andalusian style chorizo and bean stew £22.95

Lemon and thyme breaded chicken suprême

Creamy mashed potatoes, buttered tender stem broccoli, green peppercorn sauce £22.95

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

Confit duck leg

Savoy cabbage, potato and black pudding hash, fried egg, plum jus (can be DF) £25.95

Autumn beef and vegetable stew

Creamy mash, braised red cabbage, pangrattato (can be GF) £23.95

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) £18.95

Roasted squash and lentil ragu

Sautéed wild mushrooms, Lyonnaise potatoes, toasted hazelnuts
(DF, Vegetarian, Vegan, contains nuts) £18.95

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From The Grill

Rib-Eye, 225gms (8oz) *

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

Minimum 28 day aged £36.00

Fillet, 225gms (8oz) *

A beautifully tender, fully matured steak £39.75

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

Steak frites 225g (8oz)

Pave rump steak marinated in garlic and rosemary, cooked medium, garlic, rosemary and parsley
hand cut chips, peppercorn sauce (can be GF) £25.95

Sauces

Add a sauce to your steak - £3.95 (GF)

Peppercorn*, red wine jus*,
Garlic butter, blue cheese, Diane sauce
(*can be DF)

Sweets

Vanilla and honey panna cotta

Bramble compote, whisky syrup, toasted oats (can be gf with no oats/syrup) £10.25

Sticky ginger Parkin sponge cake

Roasted pear compote, salted caramel ice cream £9.95

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream £8.95

Vegan apple and plum crumble

Vegan cinnamon and apple gelato (DF, Vegan) £9.95

Selection of ice cream and sorbet or vegan gelato

(DF can be GF, can be Vegan) £7.25

Selection of cheeses

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

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Boozy lunch menu

Two courses £20, three courses £27

Add a glass of Prosecco for £2.50

Available Wednesday to Sunday 12noon to 4pm

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

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

Hot smoked salmon pâté, pickled samphire, croutons (can be GF) **£3.00 supplement**

Roasted Beetroot, orange and chicory salad, toasted hazelnuts, elderflower vinaigrette (Vegan, DF, can be GF, contains nuts)

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

Crispy breaded chicken and mushroom flatbread, panko breaded chicken on a herb flatbread topped with creamy wild mushrooms

Carved pave rump steak, 225g (8oz), marinated in garlic, rosemary and thyme, cooked medium and carved, served with garlic and rosemary chips, pepper sauce (can be GF) **£8.00 supplement**

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

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vegan apple and plum crumble, vegan cinnamon and apple gelato (DF, Vegan)

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

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