

Brunch menu

Saturday & Sunday 10am – 11:45am

Brioche roll

choose from sausage, bacon, or fried egg £4.95

(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) £12.95

Vegetarian breakfast

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

(fried, poached or scrambled) (V) (can be DF, can be Vegan) £12.95

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

Or

Chai pear, spiced pecan granola, coconut yoghurt £9.95

Smoked salmon & scrambled egg on sourdough

smoked salmon, scrambled eggs, sourdough toast

(can be GF & DF) £12.95

Salmon or bacon Benedict

poached eggs, avocado, toasted muffin, hollandaise sauce

(choice of bacon or smoked salmon) (can be GF) £10.95

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DF= Dairy free

Menu subject to change depending on Market prices and availability

Sandwich lunch menu

Wednesday to Sunday, 12noon – 4pm

Chicken club sandwich

triple layer toast, grilled chicken, fried egg, bacon, tomato, cheese, lettuce tossed with mayonnaise

(can be GF & DF) £13.95

Turkey, brie and chipolata sub

sliced turkey, brie, chipolatas and cranberry sauce, toasted white sub £12.95

Vegan satay wrap

satay roast sweet potato with cranberry rainbow slaw in a tortilla wrap

(DF/Vegan) £11.95

SUNDAY ROAST £19.95

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

Choose up to two meats at no extra cost

Subject to availability

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Starters

Seasonal soup of the day

warm crusty bread roll (can be GF) £6.95

Cullen Skink

warm crusty bread roll (can be GF) £9.50

Smoked salmon terrine

pickled shallots, sour cream, pressed cucumber, sourdough, quails egg (can be GF) £10.95

Cranberry and sweet chilli chicken wings

Ranch dressing (can be DF, can be GF) £9.95

Chicken liver pâté

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

Vegan truffle wild mushroom pâté

on sourdough toast, pickled walnuts, toasted pink peppercorns (Vegan, DF, can be GF) £8.95

Pork and haggis sausage roll

Whisky and bacon brown sauce £9.95

Sides

Onion rings £4.50 (DF)

House salad £4.25 (DF/GF)

Smoked sea salt and chilli hand cut chips £4.50 (DF/GF)

Parmesan and truffle oil hand cut chips £4.95 (GF)

Hand cut chips £4.00 (DF/GF)

Mixed vegetables £5.25 (can be DF/GF)

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Mains

Butter roast turkey

chipolatas, skirlie, roast potatoes, roast carrots & parsnips, sautéed Brussels sprouts & pancetta, braised red cabbage £19.95

Beer battered North Sea haddock

minted pea purée, hand cut chips and tartare sauce (can be DF) £17.95

Pan seared salmon fillet

crushed new potatoes, honey mustard cream sauce, roasted Brussels sprouts, bitter orange purée (can be GF) £20.95

Chicken supreme

fondant potato, baby vegetables, wild mushroom and pancetta cream sauce (can be GF) £21.95

Fennel's famous 8oz burger

toasted brioche bun, crispy bacon, cheese, tomato, gherkin, baby gem lettuce, hand cut chips (can be GF & DF) £18.95

Ox cheek Carbonnade

slow cooked ox cheeks in beer, baby vegetables, creamy mashed potato (can be GF) £21.95

Slow cooked pork belly

burnt apple purée, baby vegetables, creamy mash, 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) £17.95

Vegan tofu and leek pot pie

roast potatoes and vegetables (DF, Vegan, can be GF without pie top) £18.95

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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 £34.00

Fillet, 225gms (8oz) *

a beautifully tender, fully matured steak £39.50

*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 £24.95

Sauces

Add a sauce to your steak - £3.50 (GF)

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

(*can be DF)

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Sweets

Christmas brioche bread and butter pudding

cinnamon ice cream £9.25

Baileys panna cotta,

dark chocolate and coffee ganache (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) £7.95

Vegan Chai tea poached pear

spiced pecan granola, coconut yoghurt, orange syrup (DF, Vegan, can be GF without granola) £9.95

Selection of ice cream and sorbet or vegan gelato

(DF, can be GF, can be Vegan) £6.95

Selection of cheese

oatcakes, crackers, chutney, quince jelly, truffle honey (can be GF) £12.95

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Set lunch / pre-panto menu

available 12noon-6pm Wednesday to Sunday

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 terrine, sourdough toast, soft quails egg, pressed cucumber, pickled shallots and sour cream (can be GF)

Truffled wild mushroom pate, pink peppercorns and pickled walnuts, toasted sourdough
(Vegan, DF, can be GF)

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 pave 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)

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

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Chai tea poached pear, spiced pecan granola, coconut yoghurt, orange syrup (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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Drink specials

Beer of the month

Fierce Cerveza, Mexican lager and lime, gluten free and vegan 4% vol £6.50

Cocktails

Kraken rum Espresso martini £9.50

Kraken coffee rum, vanilla vodka, espresso and sugar syrup

Apple cider Aperol spritz £9.50

Aperol, apple cider, prosecco, cinnamon stick

Elf kisses £9.50

Midori, triple sec, lemon juice

Santa's hat £9.50

Vodka, Chambord, cranberry juice, lemon juice, grenadine

Mocktail

Fennels frozen gin mocktail £9.50

Tanqueray 0% gin, raspberry, lemon juice, lemonade, blended with ice

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