

BRUNCH

Saturday & Sunday 10am – 12noon

Bacon, egg or sausage served in a brioche roll 3.50

Full cooked breakfast bacon, sausages, black pudding, beans, tomato, mushroom, toast & eggs (fried, poached or scrambled) 9.95

Vegetarian breakfast veggie sausages, potato scone, beans, mushroom, tomato, toast & eggs (fried, poached or scrambled) (v) (can be vegan) 9.95

Buttermilk pancakes 7.50

Choose from;

Crispy grilled bacon and maple syrup

Or

Caramelised banana and chocolate sauce

Smoked salmon & scrambled eggs (gf) 7.95

Salmon or bacon Benedict on toasted muffin topped with hollandaise sauce 8.95

STARTERS

Seasonal soup of the day

Warm rustic bread (can be gf) 4.95

Cullen Skink

Warm rustic bread (can be gf) 5.95

Hot smoked salmon rilette

Chilled corn velouté, charred corn, crispy capers (gf) 7.50

Spiced pork Scotch egg

Burnt apple purée 7.95

Whipped Miso tofu (vegan)

Sourdough, grilled artichokes, olive tapenade, deep fried artichokes (vegan/can be gf) 7.95

MAINS

Pan seared cod

Saffron potato, confit baby leek, shellfish jus, peas, chicory, leek hash (can be gf) 14.95

Beer battered North Sea haddock

Minted pea purée, hand cut chips, tartare sauce 14.95

Ox cheek

Braised cabbage, Chantenay carrots, whipped mashed potato, bourguignon sauce (can be gf) 14.95

Fennel's famous 8oz burger

Brioche burger bun, crispy bacon, cheese, beef tomato and baby gem lettuce, hand cut chips, (can be gf) 14.95

Traditional roast turkey

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

Oyster mushroom and beetroot Wellington (Vegan)

Parsnip purée, glazed carrots, Brussel sprouts, roast potatoes, jus (gf) 14.95

Cornfed chicken breast

Braised puy lentils, celeriac purée, roasted baby vegetables, red wine jus £14.95

FROM THE GRILL

Rib-Eye, 225gms (8oz) minimum 28 day aged. Whipped bone marrow butter, crouton and persillade, rosemary and garlic hand cut chips (gf, can be df) 29.50

Fillet, 225gms (8oz) a beautifully tender, fully matured steak. Whipped bone marrow butter, crouton and persillade, rosemary and garlic hand cut chips (gf, can be df) 32.50

SAUCES

Peppercorn (gf), red wine jus (gf, df), blue cheese sauce (gf), garlic butter (gf) 2.00

DESSERTS

Sticky toffee pudding

Butterscotch sauce, vanilla ice cream 6.50

Dark chocolate torte (vegan)

Whipped coconut cream, orange sorbet (gf) 6.95

Pear Mille-Fuille

Salted caramel mousse, caramelised pears, hazelnut 6.50

Christmas pudding

Brandy sauce, vanilla ice cream (can be gf/df) 6.50

Selection of Scottish cheeses

Seasonal chutney, quince jelly, oatcakes and crackers (can be gf) 9.95

Chef selection of ice cream and sorbet (gf) (can be vegan) 5.95

Ask for today's selection