

Brunch menu

Saturday & Sunday 11am –2pm

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, fried eggs, toast

(can be GF & DF, can be vegetarian or vegan) £16.95

Merguez and hash browns

merguez sausages, hash browns, fried egg, hot honey and Sriracha mayo £15.95

Smoked Salmon and scrambled eggs

smoked salmon, scrambled eggs, toasted sourdough (can be GF & DF) £14.95

Smoky chorizo and black pudding toast

chorizo, black pudding, romesco sauce topped with a fried egg on toasted sourdough £15.95

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

GF = Gluten free

DF = Dairy free

Ask your server for any other allergies or intolerances

Lunch menu

Available 12noon-4pm Wednesday to Sunday

Two courses £22, three courses £29

Make it boozy; add a glass of prosecco for £3

Soup of the day, warm bread roll (can be GF) £8.50

Haggis bon bons, turnip purée, peppercorn sauce £9.95

Salt and pepper chicken thighs, sesame mayo, sesame seeds, spring onion, pickled chilli (can be DF, can be GF) £10.25

Satay tofu skewers, peanut dipping sauce, chilli crisp (vegan, DF, can be GF) £9.95

Beer battered North Sea haddock goujons, salad, hand cut chips, tartare sauce (can be DF) £16.95

Chicken Milanese, rocket, pickled shallots, truffle mayonnaise, soft fried egg £17.95

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

Vegan burger, plant based burger, plant based bacon, vegan brioche bun, vegan cheese, gherkin, lettuce, tomato, hand cut chips (DF, Vegan, can be Vegetarian) £20.95

Sirloin Steak 'frites' 170g (6oz), marinated in garlic, rosemary & thyme, cooked medium and carved, garlic and rosemary hand cut chips, peppercorn sauce £28.95 **(£8 supplement if on set price menu)**

Smoky chorizo and black pudding toast, chorizo, black pudding, romesco sauce topped with a fried egg on toasted sourdough £15.95

Lunch special, ask your server for details

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £9.95

Selection of ice cream and sorbet or vegan gelato (DF, can be GF, can be Vegan) £8.50

Pumpkin spiced rice pudding, candied pecans (VEGAN, DF/GF) £9.95

Orange posset, spiced plum compote, oat and ginger crumb £10.25

Sweet of the day, ask for details £8.50

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Main menu

Wednesday, Thursday and Sunday 12noon to 8pm

Friday and Saturday 12noon to 9pm

Starters

Seasonal soup of the day

warm crusty bread roll (can be GF) £8.50

Chorizo and Boursin Soup

warm focaccia (can be GF) £10.25

Pan seared scallops

black pudding, pancetta, cauliflower purée £13.95

Salt and pepper chicken thighs

sesame mayo, sesame seeds, spring onion, pickled chilli (can be DF, can be GF) £10.25

Satay tofu skewers

peanut dipping sauce, chilli crisp (vegan, DF, can be GF) £9.95

Haggis bon bons

turnip purée, peppercorn sauce £9.95

Brie, rosemary and honey 'Crème brûlée'

toasted sourdough (can be GF) £10.25

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Mains

Beer battered North Sea haddock

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

Chicken supreme

fondant potato, braised red cabbage, spiced carrot purée, baby onion and cider jus (can be GF/DF)
£24.95

Pan seared Monkfish

saffron potatoes, seasonal greens, squash purée, mussel cream (can be GF) £25.95

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

Vegan burger

plant based burger, plant based bacon, vegan brioche bun, vegan cheese, gherkin, lettuce, tomato,
hand cut chips (DF, Vegan, can be Vegetarian) £20.95

Confit duck leg

potato, Savoy cabbage and black pudding hash, fried duck egg, red wine jus (can be DF) £26.95

White bean, wild mushroom and potato stew

(Vegan, DF can be GF) £20.95

Pan seared Venison loin

skirlie potatoes, celeriac purée, wild mushroom jus £28.95

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From The Grill

Rib-Eye, 225gms (8oz) *

known as the butcher's favourite due to the natural heavy marbling £39.00

Fillet, 225gms (8oz) *

beautifully tender, fully matured steak £42.00

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

Sirloin Steak 'frites' 170g (6oz)

a juicy steak, marinated in garlic, rosemary & thyme, cooked medium, garlic and rosemary hand cut chips, peppercorn sauce £28.95

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)

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Sweets

Sticky toffee pudding

butterscotch sauce, vanilla ice cream £9.95

Apple charlotte

vanilla ice cream £9.95

Burnt white chocolate and cranberry Blondie

pistachio ice cream £10.25

Orange posset

spiced plum compote, oat and ginger crumb (can be GF without crumb) £10.25

Pumpkin spiced rice pudding

candied pecans (VEGAN, DF/GF) £9.95

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

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DRINK SPECIALS

'AUTUMN SPRITZ BAR'

Enjoy our spritz bar this season, choose your favourite flavour!

Apple and cinnamon Aperol spritz, Aperol, Appletiser, cinnamon, prosecco

Autumn Hugo spritz, gin, elderflower, soda, cranberry juice, prosecco

Pomegranate and orange spritz, Cointreau, pomegranate, soda, prosecco

Maple bourbon spritz, Makers Mark, maple syrup, cinnamon, soda, prosecco

Vanilla and pear spritz, pear vodka, vanilla syrup, soda, prosecco

Spiced pumpkin spritz, Twice buried rum, pumpkin spice syrup, soda, prosecco

Porn star spritz, vanilla vodka, passion fruit syrup, soda, prosecco

Rhubarb and ginger spritz, rhubarb and ginger gin, rhubarb syrup, soda, prosecco

Made with **Villa Sandi DOC premium Prosecco**

All spritz £10.55

Beer of the month

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

Fierce Fancy juice, Hazy IPA with a bold mango and peach aroma and packed with ripe tropical and stone fruit flavours, gluten free and vegan 5.0% ABV £7.25

Fierce Soft Peaks, bold New England IPA that delivers a smooth, hazy pour with a pillowy head. It features tropical and citrus notes, balancing assertive hop character with a creamy mouthfeel and soft bitterness. 6.6% ABV £7.25

Mocktails

Rhubarb and ginger warmer

Ginger beer, lime juice and rhubarb syrup £6.50

Pomegranate and elderflower spritz

Pomegranate juice, lemonade, elderflower £6.50

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