

Mother's Day menu 2021

Available for collection only, Saturday 13th and Sunday 14th March

To start

Cream of broccoli

Mature Cheddar crouton

Or Cullen Skink

Chicken and pistachio terrine

black pudding bon bon, apple puree, toasted brioche

Tempura king prawns

irn bru chilli jam, crème fraiche

Vegan Starters

Chicory marmalade tart

With walnut and pear salad and deep fried vegan feta fritter

Bang bang cauliflower

Coriander & spring onion salad, roasted peanuts

Main Course

Fennel's famous 8oz beef burger

brioche bun, lettuce, tomato, homemade burger relish, homecut chips

Rib-Eye, 225gms (8oz) minimum 28 day aged

known as the butcher's favourite due to the natural heavy marbling
served with Grilled Oyster Mushroom, Grilled Tomato, Rosemary and garlic Hand Cut Chips,
garlic butter

Coq au Vin

Whipped mashed potatoes, purple sprouting broccoli

Roast Beef Striploin OR roast Leg of Lamb

All the trimmings

Beer Battered North Sea Haddock

Hand cut chips, minted pea puree, lemon

Beetroot & Tofu Wellington

Rosemary & thyme hasselback potatoes, sauteed greens, mushroom jus (Vegan)

Desserts

Sticky Toffee Pudding

Butterscotch sauce, vanilla ice cream

Baked Passionfruit Cheesecake

Pineapple salsa

Selection of Scottish Cheeses

Oatcakes, crackers, chutney, grapes

Vegan Chocolate and Nut Brownie

White chocolate sauce, Vanilla gelato