

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, sausages, 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

Biscoff sauce and crumb £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 or toasted sourdough, hollandaise sauce

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

GF = Gluten free

DF = Dairy free

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

Cold smoked salmon sandwich

cold smoked salmon, lemon and black pepper mayo, spicy pickled cucumber on sourdough

(can be GF/DF) £12.95

Vegan coronation chickpea wrap

Chickpeas, curried vegan mayo, mango and sultanas, side salad (DF/Vegan) £11.95

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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

Mussels

mussels in a butter mounted white wine cream sauce, herby pesto and toasted sourdough (can be GF) £10.95

Mongolian style chicken wings

sesame seeds, spring onion, pickled chillies and seared lime (can be DF, can be GF) £9.25

Cider glazed pork cheek

black pudding bonbon, burnt apple purée and celeriac rémoulade (can be DF) £11.25

Vegan harissa roasted cauliflower

hummus, yoghurt dressing, toasted almonds and pomegranate (Vegan, DF, can be GF) £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 GF/DF)

Mains

Beer battered North Sea haddock

minted pea purée, hand cut chips and tartare sauce (can be DF) £17.50

Lemon, herb & brioche crusted cod loin

shellfish and wild mushroom ragout, lemon oil (can be GF without crust) £21.95

Chicken supreme

creamy mash, charred shallot, baby vegetables and a chasseur sauce (can be GF) £20.95

Pan seared duck breast

bacon, thyme and garlic dauphinoise potatoes, spiced carrot purée, baby vegetables and a sherry vinegar jus (can be GF) £25.95

Slow cooked lamb navarin

slow cooked lamb stew and Lyonnaise potatoes (can be GF/DF) £19.95

Fennel's famous 8oz burger

toasted brioche bun, crispy bacon, cheese, tomato, gherkin, baby gem lettuce and hand cut chips
(can be GF & DF) £17.95

Vegan burger

'Moving Mountains' plant based burger, plant based bacon, vegan brioche bun, vegan cheese, beetroot slaw, gherkin, lettuce, tomato and hand cut chips (DF, Vegan) £17.95

Vegan sweet potato, chickpea & coconut curry pot pie

sweet potato, chickpea and coconut curry pie, garlic and coriander suet lid, Bombay potatoes, and minted vegan yoghurt (DF, Vegan, can be GF without suet lid) £17.95

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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 £32.00

Fillet, 225gms (8oz) *

a beautifully tender, fully matured steak £36.00

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

Carved flat iron steak, 200g (7oz)

marinated in garlic, rosemary and thyme, cooked medium, carved on a tomato and red onion salad,
parmesan shavings, home cut chips and chimichurri sauce £21.95

Sauces

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

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

(*can be DF)

Sweets

Lemon & grapefruit posset

lemon thyme shortbread £8.95

Triple Chocolate and fudge bread & butter pudding

salted caramel ice cream £8.95

Sticky toffee pudding

butterscotch sauce, vanilla ice cream £8.95

Amaretto poached pear

chocolate pecan crumb, amaretto syrup and vegan vanilla gelato

(GF, DF, Vegan) £8.95

Selection of ice cream and sorbet or vegan vanilla 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 / boozy lunch menu

(available 12noon-4pm Wednesday to Sunday excluding Saturdays)

Two courses £20, three courses £27

Add a glass of Prosecco for £2.50

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

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

Mussels served in a butter mounted white wine cream sauce with a herby pesto and toasted sourdough (can be GF) **£3.00 supplement**

Vegan harissa roasted cauliflower, hummus, yoghurt dressing, toasted almonds and pomegranate (Vegan, DF, can be GF)

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

Chicken club sandwich, triple layer toast, grilled chicken, fried egg, bacon, tomato, cheese, lettuce tossed with mayonnaise, hand cut chips (can be GF & DF)

Carved Flat iron steak, 200gms (7oz) marinated in garlic, rosemary & thyme, cooked medium and served on tomato & red onion salad, parmesan shavings, home cut chips, chimichurri **£8 supplement** (can be GF and DF)

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

Amaretto poached pear, chocolate pecan crumb, amaretto syrup and vegan vanilla gelato (DF, Vegan, GF)

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