

Brunch menu

Saturday & Sunday 10am – 11:45am

Brioche roll

choose from sausage, streaky bacon, or fried egg £5.25

(can be GF, DF, Vegetarian or Vegan) additional filling £2.50

Full cooked breakfast

streaky bacon, sausage, black pudding, beans, tomato, mushroom, tattie scone, toast

(eggs - fried, poached or scrambled) (can be GF & DF) £14.95

Vegetarian breakfast

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

(fried, poached or scrambled) (V) (can be DF, can be Vegan) £14.95

Vegan breakfast

veggie sausage, plant bacon, tattie scone, beans, mushroom, tomato, toast, avocado
(DF) £14.95

French toast

maple syrup £9.95

add streaky bacon £2.50

Buttermilk pancakes

Grilled streaky bacon, maple syrup £10.95

Merguez and hash browns

Merguez sausages, hash browns, hot honey and Sriracha mayo £13.95

Smoked salmon & scrambled egg on sourdough

smoked salmon, scrambled eggs, sourdough toast

(can be GF & DF) £14.95

Salmon or bacon OR Merguez Benedict

poached eggs, avocado, hollandaise sauce, toasted muffin or sourdough

with streaky bacon or smoked salmon (can be GF) or Merguez sausage £11.95

Sandwich lunch menu

Wednesday to Sunday, 12noon – 4pm

Crispy chicken flatbread

wild mushroom and chestnut cream sauce, beetroot and cranberry salad (can be GF) £18.95

Hot smoked salmon ciabatta

Hot smoked salmon, garlic mayonnaise, cucumber, pickled red onion, mixed salad £15.95

Vegan roast squash ciabatta

roast squash, mushroom, chestnut, leek and sage stuffing, vegan garlic mayonnaise, cranberry jelly

(DF/Vegan) £15.95

SUNDAY ROAST £22.95

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

Main menu

Wednesday and Thursday 12noon to 8pm

Friday and Saturday 12noon to 9pm

Sunday 12noon to 7pm

Starters

Seasonal soup of the day

warm crusty bread roll (can be GF) £7.95

Cullen Skink

warm crusty bread roll (can be GF) £9.75

Smoked salmon, crab and prawn pâté

cucumber and grapefruit salad, oatcakes £10.95

Hot honey and cranberry chicken wings

mustard mayonnaise, spring onion, pickled chilli (can be DF, can be GF) £9.95

Chicken liver pâté

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

Vegan roast squash

harrisa hummus, crispy chickpeas, pomegranate, flatbread (Vegan, DF, can be GF) £9.95

Venison, pork and brie sausage roll

blackberry relish, celeriac rémoulade £9.95

Sides

Onion rings £4.95 (DF)

House salad £4.50 (DF/GF)

Smoked sea salt and chilli hand cut chips £4.75 (DF/GF)

Parmesan and truffle oil hand cut chips £5.95 (GF)

Hand cut chips £4.50 (DF/GF)

Mixed vegetables £5.50 (can be DF/GF)

Mains

Beer battered North Sea haddock

minted pea purée, hand cut chips and tartare sauce (can be DF) £19.95

Pan seared salmon

curry velouté, mussels, saffron crushed new potatoes, charred lime (can be GF) £22.95

Pan seared chicken supreme

goats cheese dauphinoise, cranberry compote, Madeira and mushroom jus £23.95

Fennel's famous 8oz burger

toasted brioche bun, crispy bacon, cheese, tomato, gherkin, baby gem lettuce, hand cut chips
(can be GF & DF) £19.95

Beef Bourguignon

slow cooked beef in a rich red wine sauce , with vegetables and creamy mashed potato (can be GF)
£22.95

Slow cooked pork belly

burnt apple purée, baby vegetables, potato fondant, 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) £19.95

Vegan potato, mushroom and lentil stew

braised red cabbage, roast Brussels sprouts (vegan/DF) £19.95

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 £37.00

Fillet, 225gms (8oz) *

a beautifully tender, fully matured steak £39.75

*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 £26.95

Sauces

Add a sauce to your steak - £4.95 (GF)

peppercorn*, red wine jus*,
garlic butter, blue cheese, Diane sauce
(*can be DF)

Sweets

Classic bread and butter pudding

rum syrup, rum and raisin ice cream £9.25

Dirty Chai latte panna cotta

chocolate ganache, vanilla sable crumb (can be GF) £10.25

Sticky toffee pudding

butterscotch sauce, vanilla ice cream £8.95

Vegan chocolate mousse

honeycomb, poached apricots, toasted almonds (DF, Vegan, can be GF) £9.95

Selection of ice cream and sorbet or vegan gelato

(DF, can be GF, can be Vegan) £7.95

Selection of cheese

oatcakes, crackers, chutney, quince jelly, truffle honey (can be GF) £13.95

Boozy lunch menu

available 12noon-4pm Wednesday to Sunday

Two courses £20, three courses £27

Add a prosecco for £2.50

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, crab and prawn pâté, cucumber and grapefruit salad, oatcakes **£3 supplement**

Vegan roast squash, harrisa hummus, crispy chickpeas, pomegranate, flatbread (Vegan, can be GF)

Crispy chicken flatbread, wild mushroom and chestnut cream sauce, beetroot and cranberry salad
(can be GF)

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

Carved pavé rump steak, 225g (8oz) and chips, rump steak marinated in garlic, rosemary & thyme,
cooked medium, garlic and rosemary hand cut chips, peppercorn sauce **£8 supplement**

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

Vegan chocolate mousse, honeycomb, poached apricots, toasted almonds (DF, Vegan, can be 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

Drink specials

Beer of the month

Fierce Cerveza, Mexican lager and lime, gluten free and vegan 4% vol £6.95

Fierce Fancy juice, Hazy IPA with a bold mango and peach aroma and packed with ripe tropical and stonefruit flavours, gluten free and vegan £6.95

Cocktails

Hugo spritz £9.95

Gin, elderflower, soda and prosecco

Gingerbread Negroni £9.95

Teasmith gin, Campari, Martini Rosso, gingerbread syrup

Tequila sours £9.95

Tequila, lemon juice, egg white, sugar syrup

Chocolate orange martini £9.95

Baileys, orange juice, chocolate ice cream

Mocktail

Citrus Fizz £5.95

Orange juice, lemon and lime juice, egg white and soda

Spiced hot chocolate £5.95

Rich hot chocolate, pumpkin spice syrup, cream and marshmallows topped with cinnamon

