

Welcome back

The latest updates on rules for hospitality are:

A maximum of 8 people from 3 households can meet inside in public places

There is a maximum duration of 1 hour 45 minutes for your stay

Opening hours:

Monday / Tuesday closed

Wednesday / Thursday 12noon – 10pm, last orders for food 8pm

Friday 12noon – 11pm, last orders for food 9pm

Saturday 10am – 11pm, last orders for food 9pm

Sunday 10am – 9pm, last orders for food 7pm

Please make sure you have enough time to consume what you order as the
maximum stay and curfew times cannot be extended.

CHECK IN SCOTLAND – TEST AND PROTECT, EVERYONE AGED 16 OR OVER MUST LEAVE DETAILS.



Brunch menu

Saturday & Sunday 10am – 11:45am

Brioche roll

choose from sausage, bacon, or egg £3.50

Full cooked breakfast

bacon, sausages, black pudding, beans, tomato, mushroom, toast & eggs (fried, poached or scrambled) £10.95

Vegetarian breakfast

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

Buttermilk pancakes

with crispy grilled bacon and maple syrup £7.95

Or

lemon curd crème fraiche & fresh berries £7.95

Smoked salmon & scrambled eggs

smoked salmon, scrambled eggs, sourdough toast 8.95

Salmon or bacon Benedict

with lime crushed avocado on toasted muffin, topped with hollandaise sauce £8.95

Light bites

Small plates for a lighter lunch or afternoon snack, add sides to make a more substantial meal.

Wednesday to Friday, 12noon – 4pm

Chorizo Scotch egg

harissa mayonnaise £6.95 (DF, can be GF)

Fish finger sandwich

Panko breaded haddock goujons, sourdough bread, smoky tomato ketchup £7.95 (DF)

Croque Madame

sliced roast gammon, béchamel, fried egg £7.95

Beetroot falafel

salad, tahini dressing, hummus £7.95 (vegan, GF)

Starters

Seasonal Soup of the day

warm rustic bread £4.95 (can be GF)

Cullen Skink

warm rustic bread £6.95 (can be GF)

Panko breaded king prawns

Katsu curry dipping sauce £8.95 (DF, can be GF)

House smoked wood pigeon,

potato rosti, pickled blueberries, jus £7.95 (DF, can be GF)

Pan-seared scallops

sautéed peas, broad beans, samphire, chilli oil £9.95 (can be DF, GF)

Heritage tomato & vegan feta bruschetta

sourdough crouton, olives, basil oil £5.95 (DF, V, VEGAN)

Sides

Onion rings £3.00 DF

Cherry tomato, red onion and vegan feta salad £3.00 DF/GF

Rosemary and garlic hand cut chips £3.00 DF/GF

Parmesan and truffle oil hand cut chips £3.50 GF

Hand cut chips £3.00 DF/GF

Mains

Pan seared Sea-bream

celeriac purée, pancetta, green beans, chicory, red wine jus £16.95 (can be GF)

Beer battered North Sea haddock

minted pea purée, hand cut chips, tartare sauce £14.95 (DF)

Rack of lamb

braised shoulder suet pudding, aubergine purée, charred red pepper, jus £16.95

Fennels famous 8oz burger

toasted brioche bun, crispy bacon, cheese, beef tomato and baby gem lettuce, hand cut chips £14.95
(can be DF or GF)

Barbecue rubbed chicken thigh salad

charred corn, baby gem, red peppers, pomegranate molasses (can be DF/GF) £14.95

Tuscan chicken

goats cheese & spinach stuffed chicken supreme, garlic & wine roasted potatoes, mushroom sauce
£15.95 (can be GF)

Vegan burger

Moving Mountains plant based burger, vegan brioche bun, vegan cheese, beetroot 'slaw, hand cut
chips £12.95 (VEGAN)

Vegan flatbread

chickpeas, smashed avocado, cauliflower, wild rice, harissa dressing £13.95 (DF, VEGAN, can be GF)

Please see over page for our steaks selection.

From The Grill

D-cut rump steak, 250g (9oz) *

marinated in garlic, rosemary, thyme & balsamic, served pink £15.95

Rib-Eye, 225gms (8oz) *

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

minimum 28 day aged £29.00

Fillet, 225gms (8oz) *

a beautifully tender, fully matured steak £32.00

*steaks served with whipped bone marrow butter, crouton and persillade, rosemary and garlic hand cut chips

Sauces

Add a sauce to your steak - £2.50

peppercorn, red wine jus,

garlic butter, blue cheese,

or chimichurri

Sweets

White chocolate brulée

raspberry shortbread £6.95 (can be GF without shortbread)

Salted caramel tart

candied apples, apple sorbet, cinnamon crumble £6.95

Sticky toffee pudding

butterscotch sauce, vanilla ice cream £6.95

Vegan - peanut butter mousse

chocolate soil, banana puree, banana sorbet £6.95 (DF can be GF)

lemon posset

Lemon thyme shortbread £6.95 (can be GF without shortbread)

Selection of sorbet or vanilla gelato

£5.95 (DF, GF, VEGAN)

Selection of Scottish cheese

Oatcakes, crackers, chutney, quince jam, truffle honey £9.95 (can be GF)

BOOZY LUNCH MENU

Served Wednesday to Sunday 12noon to 4pm

Two courses, glass of prosecco each, £17pp, restrictions may apply

Seasonal soup of the day, warm rustic bread (can be GF)

Panko breaded king prawns, Katsu curry dipping sauce (DF, can be GF)

House smoked wood pigeon, potato rosti, pickled blueberries, jus

Heritage tomato & vegan feta bruschetta, sourdough crouton, olives, basil oil (DF, V, VEGAN)

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Beer battered North Sea haddock, minted pea purée, hand cut chips, tartare sauce (DF)

Barbecue rubbed chicken thigh salad, charred corn, baby gem, red peppers, pomegranate molasses (can be DF/GF)

Vegan flatbread, chickpeas, smashed avocado, cauliflower, wild rice, harissa dressing (DF, VEGAN, can be GF)

Croque Madame, sliced roast gammon, béchamel, fried egg, hand cut chips

D-cut rump steak, 250g (9oz) marinated in garlic, rosemary, thyme & balsamic served with whipped bone marrow butter, crouton and persillade, rosemary and garlic hand cut chips, served pink (**+£5.00 supplement**)

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Salted caramel tart, candied apples, apple sorbet, cinnamon crumble

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Vegan - peanut butter mousse, chocolate soil, banana puree, banana sorbet £6.95 (DF can be GF)

Lemon posset, lemon-thyme shortbread (can be GF without shortbread)

Selection of sorbet or vanilla gelato

(DF, GF, CAN BE VEGAN)