

“Our Chef Gordon Reynolds and his team have created these dishes for your dining pleasure using the freshest of local produce. We have a commitment to providing as many options as possible for **gluten free** diners. By carefully selecting ingredients most dishes are already gluten free (marked gf) or can be easily adapted by changing one thing. Should you have any dietary requirements, or if you’re simply after more information, our Restaurant Manager Emma and her team will be delighted to help you. Please don’t hesitate to ask – we pride ourselves on adapting to your needs. **Thank you and bon appétit!” Mr ‘B’**

BREAKFAST

SERVED 11AM - 12NOON TUESDAY TO FRIDAY & 10AM - 12NOON SATURDAY & SUNDAY

Full cooked breakfast with eggs (fried, poached or scrambled)	£9.95
Vegetarian breakfast, served with or without eggs (fried, poached or scrambled) (v)	£9.50
French toast with crispy bacon & maple syrup	£8.50
Smoked salmon & scrambled egg bagel	£8.95
Scrambled egg & crab meat on toasted sourdough	£9.95
Poached smoked Portsoy haddock served with poached eggs	£8.95
Pancakes topped with mixed berry compote & Chantilly cream (v)	£6.50
Bacon, egg or sausage brioche roll	£3.50
OMELETTES:	
Mushroom & bacon	£6.95
Mull cheddar (v)	£6.50
Smoked salmon & spring onion	£8.95

LUNCH

SERVED 12NOON - 4PM DAILY

2 COURSES £12.95 • 3 COURSES £15.95 TUESDAY TO FRIDAY 12NOON TO 2PM

LUNCH STARTERS

Soup of the day with warm crusty bread (can be gf)	£4.95
Cullen skink with warm crusty bread (can be gf)	£5.95
Devenick Dairy’s Devil’s Bite Bon Bons, homemade tomato and chilli jam, rocket crisps (v)	£6.50
Crab & cucumber salad, smoked paprika mayonnaise, crisp gem lettuce, garlic infused croutons (can be gf)	£6.50
Cajun spiced popcorn prawns, chilli & lime yoghurt dip	£6.50
Classic Waldorf salad, crisp lettuce, toasted walnuts, celery, apple & frozen grapes (gf)	£6.50
Halloumi fries, summer leaves, jalapeño & blue poppy seed dip (v)	£6.25
Cock-a-leekie terrine, spiced prune chutney & oat cakes (can be gf)	£6.50

SHARING PLATTER (not included in set price lunch) (can be gf)	
Seafood platter for two: Portsoy smoked salmon, crab & cucumber salad, cajun spiced prawn popcorn, crisp salad & warm crusty baguette	£15.95

LUNCH MAINS

Panko crumbed lemon sole fillet with garlic butter king prawns, baby gem lettuce, new potatoes, rustic croutons, lemon & poppy seed mayonnaise (can be gf)	£11.95
Grilled coronation chicken salad, toasted almonds, crisp apple & curry spiced sauce (gf)	£11.95
BBQ glazed house smoked beef brisket, coleslaw, salad & home cut chips (can be gf)	£11.95
Deeside Laf Beer battered Portsoy haddock, minted pea purée, hand cut chunky chips & homemade tartare sauce	£11.95
Maple glazed 6 day cured lamb bacon salad, Devenick Dairy’s Fet Like Cheese, sunblush tomatoes, new potatoes, crisp lettuce, toasted pine nuts & minted yogurt (gf) (v)	£10.95
Chicken & back bacon toasted wrap, shredded gem lettuce, sweet potato fries & garlic mayonnaise	£9.95
Classic macaroni & cheese topped with smoky bacon crumb served with home cut chips (can be v)	£9.95
Portsoy salmon niçoise salad, hen’s egg, fine beans, new potatoes, sunblush tomatoes & black olives (gf)	£11.95
Maple & thyme roasted butternut squash, cauliflower & quinoa salad with toasted seeds (gf) (vegan)	£9.95

HOT SANDWICHES

Curry spiced chicken sandwich topped with pineapple and mozzarella served with home cut chips and garlic mayonnaise	£10.95
Smoked salmon & cream cheese bagel, home cut chips & salad	£10.95
Cajun spiced baked bean & polenta burger homemade tomato ketchup, halloumi fries (v)	£10.95

We hope you have time to enjoy freshly prepared food but **if you are in a hurry let us know** (as most dishes take up to 20 minutes to cook) and we will get it to you as fast as possible. We are happy to accept pre-orders. **Thank you!**

DINNER

SERVED FROM 5PM ONWARDS

DINNER STARTERS

Pan seared king scallops, sweetcorn purée, candied lamb bacon (gf)	£8.95
Soup of the day, warm crusty bread (can be gf)	£5.95
Cullen skink, warm crusty bread (can be gf)	£6.50
Crab pâté, sourdough toasts, lemon & poppy seed mayonnaise (can be gf)	£7.50
White truffle scented chicken & leek terrine with homemade chutney and brioche tart (can be gf)	£6.95
Treacle cured salmon, fennel & ginger salad, dill crème fraîche (gf)	£6.95
Textures of beetroot: beetroot carpaccio, slow roasted beetroot with thyme and beetroot & pomegranate sorbet with horseradish shavings (gf) (vegan)	£6.50

DINNER MAINS

Chicken breast, cream cheese & baby spinach Wellington, chive mash, beetroot purée, roasted broccoli & red wine jus	£17.95
Taste of pork, slow braised shank, roasted pork fillet, black pudding bon bon, sweet potato fondant, celeriac purée with baby toffee apple & cider jus	£18.95
Roast chump of lamb, roast garlic infused crushed new potato, minted pea purée, bacon & wild mushroom fricasse, parsnip crisps with rosemary & red wine jus (gf)	£18.95
Flavours of beef: 4oz fillet, house smoked beef brisket, fondant potato, carrot purée, thyme roasted shallots with a port wine reduction (gf)	£21.95
Maple roasted butternut and quinoa stuffed bell pepper, aged balsamic dressed rocket and new potato salad (gf) (vegan)	£14.95
Baked rolled haddock & smoked salmon, white truffle infused macaroni cheese, crispy kale, cajun spiced prawn popcorn	£17.95

DINNER FAVOURITES (AVAILABLE ALL DAY)

Fennel’s famous 8oz burger, bacon, cheese, gherkins, tomato & lettuce, brioche bun, tomato relish, home cut chips, beer battered onion rings (can be served in gluten free roll with sautéed new potatoes)	£14.95
Deeside “Laf”, beer battered Portsoy haddock, tartare sauce, home cut chips & minted pea purée	£13.95
Cajun spiced baked bean & polenta burger, homemade tomato ketchup, halloumi fries (v)	£12.95
Add lamb bacon	£3.00

DONALD RUSSELL STEAKS

Served classically with our famous real chips, onion rings, mushroom and grilled tomato, add your choice of sauce for the perfect accompaniment



Rib-Eye, 250gms (8oz) minimum 28 day aged, known as the butcher’s favourite due to the natural heavy marbling	£25.95
Fillet, 250gms (8oz) a beautifully tender, fully matured steak	£27.95
SAUCE – Green peppercorn, wild mushroom, red wine jus or Devenick Dairy blue cheese	£1.95

* OUR STEAKS & BURGER MINCE ARE ALL SUPPLIED BY DONALD RUSSELL, INVERURIE

DESSERT

SERVED BOTH LUNCH & DINNER

Balsamic marshmallow bomb filled with Portsoy strawberry swirl ice cream (gf)	£6.50
Portsoy ice creams & sorbets with fresh berries (can be gf)	£5.95
Warm pineapple tarte tatin, Szechuan pepper ice cream & caramel sauce	£6.50
Selection of Devenick Dairy & Highlands cheeses (can be gf)	£8.95
Sticky toffee pudding, butterscotch sauce & vanilla Portsoy ice cream	£5.95
Dark chocolate mousse cake with white chocolate fudge ice cream	£6.50
Crème caramel & salted caramel ice cream (gf)	£6.50

* BARRA BERRIES ARE USED WHEN IN SEASON.

ALL ICE CREAMS AND SORBETS ARE SUPPLIED BY PORTSOY ICE CREAM, SOME WITH OUR CHEF’S RECIPE

SIDES

Home cut chips	£3.00
Sweet potato fries	£3.00
New potatoes	£3.00
Macaroni cheese	£3.00
Onion rings	£3.00
Coleslaw	£3.00
Mixed salad	£3.00
Green vegetables	£3.00
Halloumi fries	£6.00

BURGER NIGHT
Wednesday

Any homemade burger, real chunky chips, salad & relish for just £9.95.
Every Wednesday night from 5 - 7pm.



V8 BREAKFAST
Sunday am

From motorbikes & kit cars to classics and supercars - come & see them up close and enjoy a coffee and bite of breakfast.
Every Sunday from 10am-12noon.

STEAK NIGHT
Sunday

£15.00
Donald Russell Ribeye Steaks.
Every Sunday night from 5pm - 8pm.

