

“Takeaway”

Lunch

STARTERS

Seasonal Soup of the day

warm rustic bread (can be gf) 4.95

Duo ‘Nduja bruschetta

‘Nduja bruschetta with goats cheese & ‘Nduja bruschetta with mushrooms 7.95

Grilled Mackerel

beetroot and new potato salad (gf) 7.00

Chicken liver pâté

Toasted charcoal brioche 4.95

Barbecued broccoli with satay sauce, charred lime, roasted peanut, coriander (vegan, df, gf) 6.50

Heritage tomatoes & watermelon salad

Basil infused rapeseed oil, 12 year old balsamic and baby basil cress. (vegan, df, gf) 6.50

Tempura king prawn and calamari

crème fraiche, scotch bonnet and Irn Bru chilli jam (can be df) 8.95

MAINS

Roasted cauliflower and butternut squash Dhal with sesame flatbread (vegan, df, gf) 14.00

Beer battered North Sea haddock

minted pea purée, handcut chips, tartare sauce (df) 13.95

Fennel’s Chicken club sandwich (can be gf)

triple deck sandwich, grilled chicken, bacon, fried egg, homecut chips

Fennels famous 8oz burger

charcoal burger bun, crispy bacon, cheese, beef tomato, baby gem lettuce, horseradish and beetroot coleslaw, handcut chips (can be gf) 14.95

Sesame bagel, smoked salmon and cream cheese, red onion, with homecut chips 7.95

DESSERTS

Sticky toffee pudding

butterscotch sauce, cream, date and pecan granola clusters 6.50

Strawberry basil sundae

fresh strawberries, strawberry coulis, vanilla ice-cream, Chantilly cream, basil shortbread. (can be gf) 6.50

Chef’s selection of Scottish Cheeses, oatcakes, chutney (can be gf) 8.95
