

BRUNCH

SERVED

**SATURDAY 10AM – 12NOON
& SUNDAY FROM 9AM**

Bacon, egg or sausage served in a brioche roll can be gf 3.50

Full cooked breakfast bacon, sausages, black pudding, beans, tomato, mushroom, toast & eggs (fried, poached or scrambled) 9.95

Vegetarian breakfast veggie sausages, potato scone, beans, mushroom, tomato, toast & eggs (fried, poached or scrambled) (v) (can be vegan) 9.50

Buttermilk pancakes with choice of crispy grilled bacon and maple syrup

or
Lemon curd crème fraîche & fresh berries (v) 7.50

Smoked salmon & scrambled eggs (gf) 7.95

Salmon or bacon benedict on toasted muffin topped with hollandaise sauce 8.95

SUNDAY MENU

All day brunch from 9AM

New Sunday menu including two roasts from 12 noon to 6pm every Sunday

Lunch Starters

Seasonal Soup of the day
warm rustic bread (can be gf) 4.95

Cullen Skink warm rustic bread (can be gf) 5.95

Grilled Mackerel
beetroot and new potato salad (gf) 7.00

Burrata cheese, broad beans, pea and mint salad
lemon and olive oil dressing (v) 7.95

Duo 'Nduja bruschetta
'Ndjua bruschetta with goats cheese & 'Nduja bruschetta with mushrooms 7.95

FENNEL RESTAURANT

SUMMER MENU

LUNCH

SERVED: WED – FRI 12 NOON – 3PM, SATURDAY 12 NOON – 4PM

Lunch Mains

Salad niçoise
new potatoes, boiled egg, olives, beans, anchovy, tomatoes (df) 10.95
Add seared tuna steak +5.00

Beer battered North Sea haddock
minted pea purée, handcut chips, tartare sauce (df) 13.95

Grilled chicken satay flatbread
beef tomato, coriander, roasted peanuts & spring onion salad (df) 14.95

Fennels famous 8oz burger
charcoal burger bun, crispy bacon, cheese, beef tomato, baby gem lettuce, horseradish and beetroot coleslaw (can be gf) 14.95

Lunch offer, two courses including a glass of Prosecco, 15.00 per person, minimum two people separate menu applies, please ask

All vegan options are available at both lunch and dinner times and with our new all day Sunday menu

STEAK 'NIGHT'

Our famous Steak Night is now available ALL DAY
Sunday from 12noon 'till 6pm

Donald Russell Ribeye, pepper sauce, handcut chips, mushroom, tomato - £19.95

Soup and sandwiches

B.L.T. crispy bacon, lettuce & tomato on bloomer bread (can be gf) 7.95

Chicken club sandwich (can be gf) 9.95
triple deck sandwich, grilled chicken, bacon, egg

Swiss cheese & Russian dressing Coleslaw
melt sandwich 6.95

Sesame bagel, smoked salmon and cream cheese, red onion 7.95

Change soup to Cullen skink 2.00
Add chips 1.00

NIBBLES

SERVED LUNCH & DINNER

Charcuterie board to share
venison chorizo, venison salami, fennel and wild boar wine, herb olive mix, sun dried tomatoes, homemade piccalilli and rustic bread

Garlic Fougasse
Black olive tapenade 6.95

Warm rustic bread
herb olive mix, 12-year-old balsamic and Ola rapeseed oil 3.95

SIDES

Cauliflower gratin 4.00

Onion rings (can be gf, df) 3.00

Heritage tomato and red onion salad (gf, df, v, vegan) 3.50

Seasonal vegetables (gf, v, vegan, can be df) 3.00

Rosemary and garlic
hand cut chips (gf, df) 3.00

VEGAN

Starters

Heritage tomatoes & watermelon salad
Basil infused rapeseed oil, 12 year old balsamic and baby basil cress. (df, gf) 6.50

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

Mains

Braised mushroom with spelt, tofu dressing, grilled baby gem lettuce and pumpkin seed pesto (df, gf) 13.95

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

Desserts

Selection of Sorbet or vanilla Gelato (df, gf) 5.95

Poached pineapple, banana purée caramel sauce, pink peppercorns, banana and pineapple sorbet (df, gf) 6.50

Dinner Starters

Seasonal soup of the day
warm rustic bread (can be gf) 4.95

Cullen Skink warm rustic bread (can be gf) 5.95

Burrata cheese, heritage tomatoes, & watermelon salad
basil infused rapeseed oil, 12 year old balsamic and baby basil cress. (v, gf) 7.95

Warm apple and cider pork terrine
apple purée, apple crisp, watercress apple salad, honey and wholegrain mustard dressing. (df) 7.95

Tempura king prawn and calamari
crème fraîche, scotch bonnet and Irn Bru chilli jam (can be df) 8.95

Seared scallops
chargrilled sweet corn, sweetcorn purée, pickled wild mushrooms, crispy prosciutto. (gf) 9.95

Tuna tartar
crushed avocado, wasabi and avocado purée, pickled baby ginger, toasted black sesame seeds, honey and soy sauce reduction (df) 11.95

DINNER

SERVED: WED & THU 5PM-8PM, FRIDAY 5PM – 9PM, SATURDAY 5PM – 9:30PM

FROM THE GRILL

Rib-Eye, 225gms (8oz) minimum 28 day aged known as the butcher's favourite due to the natural heavy marbling 29.50

Sirloin, 280gms (10oz) minimum 28 day aged full of flavour & texture 30.00

Fillet, 225gms (8oz) a beautifully tender, fully matured steak 32.50

(All gf, all can be df)

All steaks served with grilled Oyster mushroom, grilled tomato, rosemary and garlic hand cut chips

DONALD RUSSELL 500g CHATEAUBRIAND

The Prize cut of the Fillet head, this double steak is 21 days fully matured and the meat has a sublime subtle flavour. Served with dauphinoise potato, grilled Oyster mushroom, grilled tomato & choice of sauce.

For two to share - £35 per person

SAUCES
Peppercorn (gf), red wine jus (gf), chimichurri (gf, df), garlic butter (gf) £2.00

Dinner Mains

Pan fried chicken breast
roast cauliflower, dauphinoise, morel and truffle jus (gf) 15.95

Roasted lamb rump
salsify and wild mushrooms, celeriac purée, rosemary jus (gf) 16.95

Pan fried seabass fillet
grilled aubergine, olive tapenade, sauce vierge & buckwheat tuille 15.95

Fennels famous 8oz burger
charcoal burger bun, crispy bacon, cheese, beef tomato, baby gem lettuce, horseradish and beetroot coleslaw. (can be gf) 14.95

Beer battered North Sea haddock
minted pea purée, handcut chips, tartare sauce 13.95

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

Braised mushroom with spelt, tofu dressing, grilled baby gem lettuce and pumpkin seed pesto (v, vegan, df) 13.95

DESSERTS

Sticky toffee pudding
butterscotch sauce, vanilla ice 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

Poached pineapple banana purée caramel sauce, pink peppercorns, banana and pineapple sorbet (gf) 6.50

White chocolate panna cotta
strawberry jelly, macerated strawberries, black pepper honeycomb, basil shortbread 6.95

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

Selection of Ice cream (gf) /Sorbet (gf, df) 5.95

We hope you have time to enjoy freshly prepared food but if you're in a hurry please let us know (as many dishes can take up to 20 minutes to cook) and we'll get it to you as quickly as possible. We are happy to take pre-orders. **Thank you!**