*“Takeaway”*

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

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

**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

**Chicken liver pâté**

Toasted charcoal brioche 4.95

**Tempura king prawn and calamari**

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

MAINS

**Pan fried chicken breast**

roast cauliflower, potato 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

**Fennel’s 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

**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

**Spiced falafel burger**, poppy seed sourdough bun, lettuce, cucumber & mint riata,

homecut chips (df) 13.95

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

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

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