

FENNEL RESTAURANT

Sunday Menu

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

Duo 'Nduja Bruschetta
'Nduja bruschetta & mushroom, Nduja bruschetta
and Goats Cheese 7.95

Grilled Mackerel
beetroot and new potato salad (gf) 7.00

Chicken liver pate
Toasted charcoal brioche 4.95

MAINS

Niçoise salad,
new potao, beans, olives, tomatoes, anchovy (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 and
baby gem lettuce, horseradish and beetroot coleslaw (can be
gf) 14.95

Roast beef and Yorkshire pudding*, roast potatoes, roast
vegetables, skirlie, rich gravy 12.95

Roast of the day*, please ask for details roast potatoes, roast
vegetables, skirlie, rich gravy 12.95

*roasts are subject to availability and may run out during the day.

STEAK SUNDAYS

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

Donald Russell Ribeye steak, 28 day matured,
pepper sauce, handcut chips, mushroom,
tomato (all gf, can be df)

£19.95

BRUNCH

SERVED

SATURDAY 10AM - 12NOON

& SUNDAY 9.00AM - ALL DAY

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

DESERTS

Sticky toffee pudding
butterscotch sauce, vanilla ice cream, date and pecan granola
clusters.

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

SIDES

Cauliflower gratin 4.00

Onion rings 3.00

Heritage tomato and red onion salad 3.50

Seasonal vegetables 3.00

Rosemary and garlic hand cut chips 3.00