

BREAKFAST served 11am - 12noon Tuesday to Friday & 10am - 12noon Saturday and 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
Loch Duart smoked salmon, scrambled eggs, toasted bloomer	£9.50
Bacon, egg or sausage brioche roll	£3.50
Omelettes:	
Mushroom and bacon	£6.95
Mull cheddar	£6.50
Smoked salmon & spring onion	£7.95

LUNCH served 12noon - 4pm daily

LUNCH STARTERS

Soup of the day with warm crusty bread (can be gf)	£4.75
Cullen skink with warm crusty bread (can be gf)	£5.75
Devenick Dairy’s Badentoy Blue cheese and walnut frittata, red onion marmalade, rocket leaves (gf) (v)	£6.25
Smoked salmon and cream cheese parcel, lemon and poppy seed mayonnaise, brioche toasts and pea shoots (can be gf)	£6.50
Potted shrimp, warm toasted baguette and lemon (can be gf)	£6.50
Crispy duck and black pudding salad, toasted sesame seeds, orange segments	£6.50
Tempura battered vegetable sticks, smoked paprika dip (v)	£6.25
‘Scotch Bonnet’ chilli chicken wing salad, Tzatziki dip (gf)	£6.25

SHARING

Tasting platter for two: frittata, smoked salmon parcel, tempura vegetables, chilli chicken wings, salad and dips	£14.95
---	--------

LUNCH MAINS

Baked lemon sole, caramelised shallot, fine beans, toasted seeds (gf)	£10.95
Minute steak salad, roasted turmeric spiced cauliflower florets, sun dried tomatoes & aged balsamic dressing (gf)	£10.95
Deeside ‘Laf’ beer battered Portsoy haddock, minted pea purée, home cut chips & homemade tartare sauce	£11.95
Hot-smoked salmon, horseradish crushed new potatoes, lemon dressed baby spinach (gf)	£11.50
Pulled brisket and chilli wrap, coleslaw, salt n’ pepper chips	£8.95
Smokey maple glazed pork chop, thyme mashed potato, fine beans, Thistly cider apple sauce	£11.25
Classic mac n’ cheese (v)	£8.95
Add chilli beef	£2.00
Curried lentil, butternut squash & apple stew served with quinoa (vegan) (gf)	£9.95

HOT SANDWICHES

Panko crumbed cajun spiced chicken sandwich, home cut chips, smoked paprika mayonnaise	£10.95
Baked lemon sole open sandwich, lemon and poppy seed mayonnaise, home cut chips, side salad (can be gf)	£10.50
Golden Cross goats cheese and red onion marmalade open sandwich, home cut chips, side salad (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’ll get it to you as fast as possible.

“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’

DINNER STARTERS served from 5pm onwards

Pan seared king scallops, cider glazed pork belly, smoky bacon crumb, onion purée (gf)	£8.95
Soup of the day, warm crusty bread (can be gf)	£5.95
Cullen skink, warm crusty bread (can be gf)	£6.95
Smoked salmon and Golden Cross goats cheese roulade, beetroot carpaccio, caper berries (gf)	£6.50
Confit duck rillettes, black pudding bon bon, Thistly cider apple sauce	£6.95
Ham hock and celariac terrine, pickled cauliflower, crisp apple salad (gf)	£6.95
Mushroom and walnut pâté, brioche toasts, micro herb salad (can be gf) (v) (vegan)	£6.95

DINNER MAINS

Orange, honey and ginger marinated salmon fillet, sautéed new potatoes, pickled beetroot, baby spinach, orange dressing (gf)	£17.95
Roasted cornfed chicken supreme, fondant potato, carrot purée, caramelised shallot, home smoked cauliflower, rosemary jus (gf)	£16.50
Taste of pork, braised pigs cheek, roasted pork fillet and pork belly, thyme mashed potato, creamed savoy cabbage, parsnip, Thistly cider jus (gf)	£17.95
Home smoked duck breast, black pudding and potato dauphinoise, celariac purée, broccoli florets, port wine reduction	£17.95
Red onion and Golden Cross goats cheese tarte tatin, roasted new potatoes, micro leaves (v)	£14.50
Roast fillet of hake, squid ink risotto, herb pesto, crispy leeks	£16.95

DINNER FAVOURITES

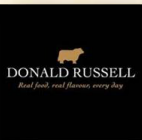
Fennel’s famous 8oz burger, bacon, cheese, gherkins, tomato & lettuce, brioche bun, tomato relish, home cut chips, beer battered onion rings (can be served in gluten free roll with sautéed new potatoes)	£14.95
Deeside “Laf”, beer battered Portsoy haddock, tartare sauce, home cut chips & minted pea purée	£13.95
The Fennel mac n’ cheese burger, homemade tomato ketchup, home cut chips (v)	£12.95
Add chilli beef	£2.00

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 – Peppercorn, whisky cream or blue cheese & port	£1.95

* our steaks and burger mince are all supplied by Donald Russell, Inverurie



DESSERT MENU Served lunch and dinner

Taste of chocolate, dark chocolate truffle, white chocolate and Fennel Fudge parfait, milk chocolate paint, chocolate mud	£6.50
Vanilla crème brûlée, raspberry sorbet (gf)	£6.50
Devenick Dairy & Highlands cheese selection (can be gf)	£8.95
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	£5.95
Warm pear and almond tart, dark chocolate ice cream	£6.50
Caramelised apple and cinnamon rice pudding, salted caramel ice cream	£6.50
Portsoy ice creams and sorbets (can be gf)	£5.95

“All our dishes are freshly cooked to order, which takes time – if you’re in a hurry please let us know - we are happy to accept pre-orders.” Thank you!