

BRUNCH

SERVED SATURDAY & SUNDAY
10.00AM - 11.30AM

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

Fennel's breakfast waffle
with crispy bacon & maple syrup
or vanilla yoghurt & fresh berries
(can be gf)
7.50

Salmon or bacon Eggs Benedict
toasted muffin & hollandaise sauce
(can be gf)
7.50

OMELETTES:
(all can be gf)

Ham & cheese 6.95

Smoked cheddar *(v)* 6.50

Smoked salmon & spring onion 8.95

VEGAN

Chana Tikki
spicy chickpea patties, vegan yoghurt,
cucumber, mint dipping sauce
(can be gf)
5.95

**Sweet onion, garden pea &
coriander bhajis**
(can be gf)
6.50

*All above starters included
in 3 for 15.00*

**Squash, coconut
& chickpea curry**
basmati rice
(can be gf)
12.95

Falafel & avocado tahini
siracha hot sauce, coriander red onion &
avocado salsa, sweet potato wrap
(can be gf)
11.95

Red wine poached pear
winter poached fruit & roasted almonds,
vegan vanilla ice cream
(can be gf) 6.95

Sorbets or vanilla gelato
(can be gf)
5.95

SUNDAY ROAST

EVERY SUNDAY LUNCH FROM 12NOON
LIMITED AVAILABILITY

Roast beef, Yorkshire pudding or Roast of the day
11.95

Bread & oils
crusty baguette, olive oil, balsamic vinegar
3.00

Soup of the day
with warm crusty bread
(can be gf)
4.95

Cullen Skink
with warm crusty bread
(can be gf)
5.95

Tempura king prawn & calamari
crème fraîche, Scotch bonnet & Irn Bru chilli jam
6.95

FENNEL RESTAURANT

ALL DAY DINING

Tuesday to Saturday 12noon - 9.00pm
Sunday 12noon - 8.00pm

STARTERS

**Sweet onion, garden pea
& coriander bhajis**
(vegan) (can be gf)
6.50

Buffalo BBQ chicken wings
bbq sauce, blue cheese mayonnaise
6.50

Citrus & beetroot cured salmon
horseradish crème fraîche, roasted baby beetroot, citrus
dressing & watercress salad
7.95

STEAK NIGHT

EVERY SUNDAY FROM 5.00PM - 8.00PM

Donald Russell ribeye steak, pepper sauce,
handcut chips, grilled mushroom, tomato
15.00

Olives
bowl of green olives
2.95

Roasted autumn squash
grilled halloumi, pomegranate & chicory warm salad
(v) (can be gf)
7.50

Scottish mussels
lemon grass, chilli, ginger & coconut milk broth
(can be gf)
7.50 / 15.00 main

Seared Scottish scallops
seared Scottish cauliflower purée, cauliflower florets,
pickled cauliflower, chorizo, chorizo mayonnaise
9.95

SOUP & SOURDOUGH

SERVED TUESDAY - FRIDAY
12NOON - 3.00PM

TODAY'S SOUP SERVED WITH AN
OPEN SANDWICH, CHOOSE FROM...

B.L.T *(can be gf)*
7.95

**Avocado, cherry tomato
& pickled red onion**
(vegan) (can be gf)
5.95

**BBQ pulled pork & smoked
Applewood cheddar**
(can be gf)
7.95

Crispy duck in pumpkin wrap
cucumber, iceberg & hoi sin sauce
8.95

Change soup to Cullen Skink
(can be gf) £1.00

Add chips
£2.00

ANY 3 STARTERS FOR 15.00 (SCALLOPS +3.00 SUPPLEMENT, INCLUDES VEGAN MENU) AVAILABLE SUNDAY - FRIDAY 12NOON - 6.00PM

MAINS

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

Grilled North Sea haddock
cheese sauce, salad,
handcut chips,
13.95

Pan seared fillet of sea bass
sautéed baby potatoes with chorizo,
mussels, clams, tomato,
white wine vinaigrette
(can be gf - no chorizo)
14.95

Salmon fillet
garden pea & chorizo ragout,
chive crushed baby potatoes,
tenderstem broccoli
(can be gf - no chorizo)
16.50

Roasted autumn squash
grilled halloumi, pomegranate
& chicory warm salad
(v) (can be gf)
12.95

Coq au vin
creamy mash potato,
pancetta & mushroom jus
(can be gf)
15.95

**Aultbea black pudding
macaroni cheese**
handcut chips
10.95

Confit duck leg
Toulouse sausage & haricot bean
cassoulet, herb brioche crumb
16.95

Squash, coconut & chickpea curry
basmati rice
(vegan) (can be gf)
12.95

**Slow braised smoked
beef brisket**
creamy mash, shallot jus,
glazed winter vegetables
(can be gf)
15.95

Truffle & wild mushroom risotto
ricotta, rocket, roasted pine nuts
(v) (can be gf)
15.95

FROM THE GRILL

Steaks served with vine tomatoes, beer battered onion rings and handcut chips. (All can be gf)

Fennel's famous 8oz burger
bacon, cheese, gherkins, tomato & lettuce
brioche bun, tomato relish, handcut chips,
beer battered onion rings
14.95

Rib-Eye, 225gms (8oz)
minimum 28 day aged
known as the butcher's favourite due
to the natural heavy marbling
28.95

Sirloin, 280gms (10oz)
minimum 28 day aged
full of flavour & texture
29.95

Fillet, 225gms (8oz)
a beautifully tender, fully matured steak
32.00

SAUCE
Peppercorn, Diane, Blue Cheese, Red Wine Jus
2.50

DONALD RUSSELL 900g TOMAHAWK STEAK

900g Donald Russell Tomahawk Steak - at least 28 days aged. Served with a selection of
sauces and dips, beer battered onion rings, spinach gratin, parmesan & truffle handcut chips.

For 2 people to share - £30 per person

SIDES

Rosemary & garlic home cut chips *(can be gf)* 3.00
Parmesan & truffle hand cut chips *(can be gf)* 4.00

Spinach gratin 4.00
Truffle creamy mash potato *(can be gf)* 4.00

Onion rings 3.00
Macaroni cheese 3.00

Cherry tomato & red onion salad *(can be gf)* 3.00
Glazed winter vegetables *(can be gf)* 3.00

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 will get it to you as fast as possible. We are happy to accept pre-orders. *Thank you!*

CREAM TEA

SERVED DAILY 11.00AM - 5.00PM

Freshly baked scones, cream &
strawberry preserve. Includes
a choice of teas, infusions or coffee
5.95

Swap your hot drink for a cool,
refreshing glass of prosecco
+2.00

DESSERTS

Sticky toffee pudding
butterscotch sauce, vanilla ice cream
6.50

Classic crème brûlée
orange shortbread
(can be gf - no shortbread)
6.50

Trio of chocolate
cheesecake, ganache, mousse
6.95

Red wine poached pear
winter poached fruit & roasted
almonds, vanilla ice cream
(can be gf) 6.95

**Chef's selection of
ice creams & sorbets**
(gf)
5.95

Chef's selection of Scottish cheese
oatcakes, winter chutney *(can be gf)*
8.95

Please note: Fresh seafood dishes are subject
to market and availability.