

FENNEL RESTAURANT

"Our Chef Meek Michal Flis 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. 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'

BREAKFAST

SERVED 11AM - 12NOON TUESDAY TO FRIDAY & 10AM - 12NOON SATURDAY & SUNDAY

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
Eggs Benedict, poached eggs, honey roast ham, toasted muffin, hollandaise sauce	£8.95
Eggs Royale, poached eggs, smoked salmon, toasted muffin, hollandaise sauce	£9.95
French toast with crispy bacon & maple syrup	£8.50
Pancakes with crispy bacon & maple syrup	£6.50
Pancakes, chocolate ganache & berries (v)	£6.50
Sourdough toast, avocado, cherry tomatoes, rocket, balsamic glaze (can be gf) (vegan)	£6.95
Bacon, egg or sausage brioche roll	£3.50
OMELETTES: (all can be gf)	
Ham & cheese	£6.95
Smoked cheddar (v)	£6.50
Smoked salmon & chives	£8.95

LUNCH

SERVED 12NOON - 4PM DAILY

2 COURSES £13.95 • 3 COURSES £16.95
TUESDAY TO FRIDAY 12NOON TO 2PM

LUNCH STARTERS

Soup of the day with warm crusty bread (can be gf)	£4.95
Cullen Skink with warm crusty bread (can be gf)	£5.95
Haggis bon bons, turnip & whisky purée	£6.50
Sweet onion, garden pea & coriander bhajis, red pepper relish (vegan) (can be gf)	£6.50
Goats cheese fritters, citrus pickled red onions, kale crisps (v)	£6.50
Grilled asparagus, prosciutto, crispy hens egg, white truffle olive oil (can be gf)	£6.95

LUNCH MAINS

Beer battered North Sea haddock, minted pea purée, home cut chips, tartare sauce	£11.95
Red pesto chicken & spinach wrap, honey & rock salt parsnip chips	£10.95
Crispy pork medallions, chorizo & sage pearl barley risotto, herb oil	£12.95
Classic macaroni cheese, home cut chips & salad (v)	£10.95
Flaked peppered mackerel, new potatoes & spinach salad, radishes, cherry tomatoes, Dijon vinaigrette (can be gf)	£11.95
Roasted parmesan chicken thighs, Mediterranean style tomato sauce, mushroom & thyme orzo	£12.95
Avocado & asparagus salad, kale, baby gem lettuce, pan roasted fennel, burnt garlic & herb dressing (vegan) (can be gf)	£10.95
Breaded lemon sole fillet, curried potato & caper salad, asparagus & herb dressing	£10.95

HOT SANDWICHES

Grilled chicken breast topped with bacon, smoked paprika & spinach mayonnaise, brioche bun, little gem lettuce, tomato & red onion, home cut chips (can be gf)	£11.95
Grilled minute steak sandwich, topped with caramelised red onion & Crynoch blue cheese, toasted sourdough, rocket salad & home cut chips	£12.95
Sweetcorn, chickpea & poppy seed burger topped with jalapenos, cream cheese, sourdough bun, lettuce, tomato, red onion & home cut chips (can be gf) (vegan)	£9.95

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

DINNER

SERVED FROM 5PM ONWARDS

DINNER STARTERS

Soup of the day with warm crusty bread (can be gf)	£5.95
Cullen Skink with warm crusty bread (can be gf)	£6.50
Chestnut, rosemary & orange pâté, pickled silverskin onions, frozen grapes & sour dough toast (can be gf) (vegan)	£6.95
Seared King scallops, soy glazed octopus, red Thai curry purée	£9.50
Seared wood pigeon breast, thyme rösti, blackberries & aged balsamic reduction (can be gf)	£7.95
Steamed Shetland mussels, Arran cheddar & ale sauce, crusty bread (can be gf)	£6.95
Smoked duck carpaccio, Crynoch blue & rocket salad, garlic & caper vinaigrette (can be gf)	£7.50

DINNER MAINS

Pan seared turbot fillet, new potatoes, broccoli, butternut squash, chorizo, citrus vinaigrette, pomegranate seeds (can be gf)	£17.95
Pan seared cod loin fillet, crushed new potatoes with tarragon, Manila clam ragù (can be gf)	£18.95
Corn fed chicken supreme, potato gratin, asparagus, white onion & berry jus (can be gf)	£17.95
Seared Gressingham duck breast, sesame potato croquette, butternut squash & chilli purée, broccoli, anise jus	£18.95
Oven roasted pork fillet, Aultbea black pudding fritter, celeriac & mustard purée, sage mash, asparagus & pan jus (can be gf)	£17.95
Garam masala cauliflower crustless tart, red onion confit, spring salad, aged balsamic, blackberry vinaigrette. (can be gf) (vegan)	£14.95

DINNER FAVOURITES (AVAILABLE ALL DAY)

Fennel's famous 8oz burger, bacon, cheese, gherkins, tomato & lettuce, brioche bun, tomato relish, handcut chips, beer battered onion rings (can be served in gluten free roll with sautéed new potatoes)	£14.95
Beer battered North Sea haddock, minted pea purée, handcut chips, tartare sauce	£13.95
Sweetcorn, chickpea & poppy seed burger topped with jalapeno, cream cheese, sourdough bun, lettuce, tomato, red onion & home cut chips (can be gf) (vegan)	£12.95

DONALD RUSSELL STEAKS

Served classically with our famous handcut chips, beer battered onion rings, cherry tomatoes on the vine and watercress salad, add your choice of sauce for the perfect accompaniment



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 (All steaks can be gf)	£32.00
SAUCE - Peppercorn, Diane, Blue Cheese, Red wine jus	£2.50

INTRODUCING THE FENNEL STEAK FLIGHT FOR TWO
An odyssey through the finest cuts of Donald Russell steaks, featuring 8oz of Ribeye, 10oz of Sirloin and 8oz of Fillet - all at least 28 days aged. Served with a selection of sauces and dips, beer battered onion rings and parmesan and truffle oil seasoned fries.

£40.00 per person

DESSERT

SERVED BOTH LUNCH & DINNER

Sticky toffee pudding, butterscotch sauce, vanilla ice cream	£6.50
Dark chocolate Turkish delight brioche bread and butter pudding, raspberry ice cream	£6.95
White chocolate mousse, poached rhubarb, honey flapjack (can be gf)	£5.95
Blueberry & basil cheesecake, vanilla gelato (can be gf, vegan)	£6.95
Chef's selection of ice creams & sorbets (gf)	£5.95
Chef's selection of Scottish cheese, oatcakes, red onion jam (can be gf)	£8.95

WHY NOT TRY OUR SPECIALITY EVENTS?

SIDES	
Home cut chips	£3.00
Salt 'n' pepper chips	£3.00
New potatoes	£3.00
Macaroni cheese	£3.00
Onion rings	£3.00
Coleslaw	£3.00
Mixed salad	£3.00
Green vegetables	£3.00

MEEK'S TAKEOVER Wednesday
Meek's burgers and more...
From £9.95
Every Wednesday night from 5pm - 7pm.

V8 BREAKFAST Sunday am
From motorbikes & kit cars to classics and supercars - come & see them up close and enjoy a coffee and bite of breakfast.
Every Sunday from 10am-12noon.

STEAK NIGHT Sunday
From £15.00 Donald Russell Ribeye Steaks.
Every Sunday night from 5pm - 8pm.