

FENNEL

RESTAURANT

LUNCH STARTERS

Wed – Fri 12noon – 3pm, Sat 12noon – 4pm

Seasonal Soup of the day

warm rustic bread (can be gf) 4.95

Cullen Skink warm rustic bread (can be gf) 5.95

Grilled Mackerel

beetroot and new potato salad (gf) 7.00

Burrata cheese, broad beans, pea and mint salad

lemon and olive oil dressing (v) 7.95

Duo 'Nduja bruschetta

'Nduja bruschetta with goats cheese & 'Nduja bruschetta with mushrooms 7.95

LUNCH MAINS

Salad Niçoise

new potatoes, boiled egg, olives, beans, anchovy, tomatoes (df, gf) 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, can be gf) 14.95

Fennel's famous 8oz burger

charcoal burger bun, crispy bacon, cheese, beef tomato, baby gem lettuce, horseradish and beetroot coleslaw, handcut chips, beer battered onion rings (can be gf) 14.95

NIBBLES

SERVED LUNCH & DINNER

Charcuterie board to share

Smoked venison, pork salami, venios chorizo, herb olive mix, sun dried tomatoes, homemade piccalilli and rustic bread
13.95

Garlic Fougasse

Woven garlic flat bread, garlic mayo 6.95

Warm rustic bread

herb olive mix, 12-year-old balsamic and Ola rapeseed oil 3.95

SOUP AND SANDWICHES

B.L.T. crispy bacon, lettuce & tomato on bloomer bread (can be gf) 7.95

Chicken club sandwich 9.95
triple deck sandwich, grilled chicken, bacon, egg

Swiss cheese & Russian dressing coleslaw melt sandwich 6.95

Sesame bagel, smoked salmon and cream cheese, red onion 7.95

Change soup to Cullen skink 1.00

Add chips 2.00

VEGAN

Available lunch & dinner

Starters

Heritage tomatoes & watermelon salad

Basil infused rapeseed oil, 12 year old balsamic and baby basil cress (df, gf) 6.50

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

Mains

Spiced falafel burger, poppy seed sourdough bun, lettuce, cucumber & mint riata,
homecut chips (df) 13.95

Roasted cauliflower and butternut squash Dhal with sesame flatbread (df, can be gf) 14.00

Desserts

Selection of Sorbet or vanilla Gelato (df, gf) 5.95

Poached pineapple, banana purée, caramel sauce, pink peppercorns, pineapple salsa, banana and
passion fruit sorbet (df, gf) 6.50

SIDES

Cauliflower gratin 4.00

Onion rings (can be gf, df) 3.00

Heritage tomato and red onion salad (gf, df, v, vegan) 3.50

Seasonal vegetables (gf, v, vegan, can be df) 3.00

Rosemary and garlic
handcut chips (gf, df) 3.00

DINNER STARTERS

Wed & Thu 5pm – 8pm, Fri 5pm – 9pm, Sat 5pm – 9:30pm

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, heritage tomatoes, & watermelon salad
basil infused rapeseed oil, 12 year old balsamic and baby basil cress (v, gf) 7.95

Panko breaded apple and cider pork croquette
apple purée, apple crisp, watercress apple salad, honey and wholegrain mustard dressing (df) 7.95

Tempura king prawn and calamari
crème fraiche, scotch bonnet and Irn Bru chilli jam (can be df) 8.95

Seared scallops
chargrilled sweet corn, sweetcorn purée, pickled wild mushrooms, crispy prosciutto (gf) 9.95

Tuna tartare
crushed avocado, wasabi and avocado purée, pickled baby ginger, toasted black sesame seeds, honey and soy sauce reduction (df) 11.95

DINNER 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, fondant potato, 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, beer battered onion rings (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, can be gf) 14.00

Spiced falafel burger, poppy seed sourdough bun, lettuce, cucumber & mint riata,
homecut chips (df) 13.95

FROM THE GRILL

Available lunch & dinner

Rib-Eye, 225gms (8oz) minimum 28 day aged known as the butcher's favourite due to the natural heavy marbling 29.50

Sirloin, 280gms (10oz) minimum 28 day aged full of flavour & texture 30.00

Fillet, 225gms (8oz) a beautifully tender, fully matured steak 32.50

(All gf, all can be df)

All steaks served with grilled oyster mushroom, grilled tomato, rosemary and garlic hand cut chips

DONALD RUSSELL 500g CHATEAUBRIAND

The Prize cut of the Fillet head, this double steak is 21 days fully matured and the meat has a sublime subtle flavour. Served with dauphinoise potato, grilled oyster mushroom, grilled tomato & choice of sauce.

For two to share - £35 per person

SAUCES

Peppercorn (gf), red wine jus (gf), chimichurri (gf, df), garlic butter (gf) £2.00

SIDES

Cauliflower gratin 4.00

Onion rings (can be gf, df) 3.00

Heritage tomato and red onion salad (gf, df, v, vegan) 3.50

Seasonal vegetables (gf, v, vegan, can be df) 3.00

Rosemary and garlic handcut chips (gf, df) 3.00

BRUNCH

Sat 10am – 12noon, & Sunday 9am – 6pm

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

SUNDAY STARTERS

12noon – 6pm

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 pâté
Toasted charcoal brioche 4.95

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

SUNDAY 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, can be gf) 14.95

Fennel's famous 8oz burger
Charcoal burger bun, crispy bacon, cheese, beef tomato and baby gem lettuce, horseradish and beetroot coleslaw, handcut chips beer battered onion rings (can be gf) 14.95

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

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

Roasted cauliflower and butternut squash Dhal with sesame flatbread (df, can be gf) 14.00

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

DESSERTS

Wed - Sun, lunch & dinner

Sticky toffee pudding
butterscotch sauce, vanilla ice 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 passion fruit 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 (gf, df, v, vegan) 3.00

Heritage tomato and red onion salad
(gf, df, v, vegan) 3.50

Seasonal vegetables (gf,v, can be df) 3.00

Rosemary and garlic hand cut chips (gf, df) 3.00

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)

“Boozy Lunch”

Set price lunch menu available Wed – Sun, 12 noon – 3pm. Two courses each and two glasses of Prosecco 34.00*

STARTERS

Seasonal Soup of the day
warm rustic bread (can be gf)

Duo ‘Nduja bruschetta
‘Nduja bruschetta with goats cheese & ‘Nduja bruschetta with mushrooms

Grilled Mackerel
beetroot and new potato salad (gf)

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

Chicken liver pâté
Toasted charcoal brioche

Tempura king prawn and calamari
crème fraiche, scotch bonnet and Irn Bru chilli jam (can be df) +3.00

MAINS

Roasted cauliflower and butternut squash Dhal with sesame flatbread (df, can be gf)

Salad Niçoise
new potatoes, boiled egg, olives, beans, anchovy, tomatoes (df)
add seared tuna steak +6.00

Beer battered North Sea haddock
minted pea purée, handcut chips, tartare sauce (df)

Grilled chicken satay flatbread
beef tomato, coriander, roasted peanuts & spring onion salad (df, can be gf)

Swiss cheese & Russian dressing Coleslaw melt sandwich, homecut chips

Donald Russell Rib-Eye steak , 225gms (8oz) minimum 28 day aged known as the butcher’s favourite due to the natural heavy marbling +9.50

DESSERTS

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)

Poached pineapple banana purée caramel sauce, pink peppercorns, banana and passion fruit sorbet (gf)

Selection of Ice cream (gf) /**Sorbet** (gf, df)

Chef’s selection of Scottish Cheeses, oatcakes, chutney (can be gf) +2.00

*Prosecco can be swapped for a soft drink