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**Set menu - Tuesday to Friday 12noon to 3pm**

2 courses £15 / 3 courses £18

\*\*\*Starters\*\*\*

**Soup of the day**, warm crusty baguette (can be gf)

**Sweet onion, garden pea & coriander bhajis**, red pepper relish

(vegan) (can be gf)

**Chicken liver pâté**

Truffle butter, crusty brioche, winter spiced chutney

**Buffalo BBQ chicken wings**, bbq sauce, blue cheese mayonnaise

**Tempura king prawn and calamari**, c[rème fraîche](https://www.deliaonline.com/ingredient/creme-fraiche), Scotch bonnet and Irn bru chilli jam (£2.50 supplement)

\*\*\*Mains\*\*\*

**Beer battered North Sea haddock**, minted pea purée, hand cut chips,

tartare sauce

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

**Black pudding macaroni cheese**, hand cut chips & salad

(can be vegetarian with no black pudding)

**Coq au vin**, Chicken marinated in red wine, creamy mashed potato, pancetta & mushroom jus

**Fennel’s famous 8oz burger**, bacon, cheese, gherkins, tomato & lettuce, brioche bun, tomato relish, hand cut chips

**Today’s daily special**

Ask your server for details

**Donald Russell Rib-Eye steak**, 225gms (8oz) minimum 28 day aged known as the butcher’s favourite due to the natural heavy marbling, tomato, hand cut chips (supplement £7.95)

\*\*\*Sweets\*\*\*

**Sticky toffee pudding**, butterscotch sauce, vanilla ice cream

**Selection of ice cream** (gf)

**Classic crème brûlée**, orange short bread (can be gf-no shortbread)

**Sweet of the day**

Ask your server for details