

“Takeaway”

Dinner

STARTERS

Seasonal Soup of the day

warm rustic bread (can be gf) 4.95

Cullen Skink warm rustic bread (can be gf) 5.95

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

Burrata cheese, heritage tomatoes, & watermelon salad

basil infused rapeseed oil, 12 year old balsamic and baby basil cress. (v, gf) 7.95

Warm apple and cider pork terrine

apple purée, apple crisp, watercress apple salad, honey and wholegrain mustard dressing. (df) 7.95

Chicken liver pâté

Toasted charcoal brioche 4.95

Tempura king prawn and calamari

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

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, 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 (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)) 14.00

Braised mushroom with spelt

tofu dressing, grilled baby gem lettuce and pumpkin seed pesto (v, vegan, df) 13.95

DESSERTS

Sticky toffee pudding

butterscotch sauce, 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 pineapple sorbet (gf) 6.50

Chef's selection of Scottish Cheeses, oatcakes, chutney (can be gf) 8.95