"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, crispy streaky bacon, maple syrup	£6.50
	Pancakes, chocolate ganache, Barra strawberries (v)	£6.50
	Bacon, egg or sausage brioche roll	£3.50
(OMELETTES:	
	Mushroom & bacon Smoked cheddar (v) Smoked salmon & spring onion	£6.95 £6.50 £8.95

– LUNCH –

SERVED 12NOON - 4PM DAILY

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

LUNCH STARTERS

Course of the adapt with warms amount the broad (consider of)	C/ OF
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 $\boldsymbol{\delta}$ black pudding croquettes, mustard emulsion	£6.50
Coconut $\boldsymbol{\delta}$ chilli coated king prawns, mango $\boldsymbol{\delta}$ fennel salad, curried mayonnaise	£6.95
Cannellini bean $\&$ sunblushed tomato bon bons, radicchio, green olive tapenade (vegan) (gf)	£6.25
Smoked Haddock, chive $\boldsymbol{\delta}$ wholegrain mustard fish cake, dill mayonnaise, watercress salad	£6.95
Blue cheese, red onion & fig tart, basil vinaigrette, pomegranate seeds (v)	£6.50

dill mayonnaise, watercress salad	£6.95
Blue cheese, red onion & fig tart, basil vinaigrette, pomegranate seeds (v)	£6.50
LUNCH MAINS	
Beer battered North Sea haddock, minted pea purée, homecut chips, tartare sauce	£11.95
Twice baked chicken thigh, summer vegetable medley, new potatoes (gf)	£10.95
Raw kale, asparagus and tofu salad, spiced quinoa, radish, maple dressing (vegan) (can be gf)	£10.50
Panko breaded lemon sole fillets, leek $\ensuremath{\delta}$ apple slaw, tartare sauce, homecut chips	£10.95
Slow roasted teriyaki duck leg, braised pak choi, spring onion $\&$ chilli spiced cous cous	£11.95
Classic macaroni & cheese, homecut chips, salad (v)	£10.95
Grilled hanger steak, garlic & herb mashed potato, rocket salad, asparagus, pan jus (gf)	£12.95
Shetland mussels tagliatelle, white wine, garlic $\boldsymbol{\delta}$ parsley sauce	£10.95
Peri peri chicken δ garlic mayonnaise wrap with cheddar and mixed peppers, coleslaw, homecut chips	£10.95
HOT SANDWICHES	

HOT SANDWICHES BBQ pulled pork sandwich, brioche bun, roast apple & red cabbage coleslaw, homecut chips (can be gf)	£10.95
Grilled pepper pakora sandwich, sour dough bun, lettuce, red onion, chilli jam, cucumber relish, homecut chips (vegan) (can be gf)	£9.95
Crispy panko breaded chicken, smoked cheese & mushroom sandwich, brioche bun, lettuce, tomato, red onion remoulade, homecut chips	£10.95

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 (can be gf)	£5.95
Cullen skink, warm crusty bread (can be gf)	£6.50
Duck liver parfait, toasted brioche, parmesan crisps, plum & beetroot salad (can be gf)	£6.95
Seared Scottish scallops, saffron infused carrot purée, pancetta, petit pois (can be gf)	£8.95
Summer vegetable & lovage terrine, red onion jam (vegan) (can be gf)	£6.95
White crab and chilli ravioli, asparagus, sage butter	£7.50
Pan seared wood pigeon breast, aged balsamic jus, haggis fritter, parsnip purée	£7.50

DINNER MAINS

Cornfed chicken supreme, braised savoy cabbage, confit red onion, rosemary fondant potato, mustard $\pmb{\delta}$ tarragon cream sauce (gf)	£17.95
Sesame $\&$ thyme crusted cod loin fillet, basil mashed potato, spinach purée, horseradish cream, roast cherry tomatoes (gf)	£18.95
Pork fillet, roast new potatoes, burnt plum purée, asparagus, charred leeks, pan jus (gf)	£16.95
Roast vegetable bake, ratatouille, sauté potatoes, watercress salad (vegan) (gf)	£14.95
Roast lamb chump, pearl barley with shallot $\&$ chestnut mushroom, roasted salsify, tenderstem broccoli $\&$ rosemary jus	£17.95
Seared salmon fillet, asparagus & sunblushed tomato risotto, celariac crisps, beetroot purée, dill oil	£18.95

DINNER FAVOURITES (AVAILABLE ALL DAY)

(can be served in gluten free roll with sautéed new potatoes)	£14.95
Beer battered North Sea haddock, minted pea purée, homecut chips, tartare sauce	£13.95
Grilled pepper pakora sandwich, sour dough bun, lettuce, red onion, chilli jam, cucumber relish, homecut chips (vegan) (can be gf)	£12.95

Fennel's famous 8oz burger, bacon, cheese, gherkins, tomato $\boldsymbol{\delta}$ lettuce,

DONALD RUSSELL STEAKS

Served classically with our famous homecut chips, beer battered onion rings, vine tomatoes and watercress salad, add your choice of sauce for

the perfect accompaniment	
Rib-Eye, 225gms (8oz) minimum 28 day aged, known as the	
outcher's favourite due to the natural heavy marbling	£26.95
Fillet, 225gms (8oz) a beautifully tender, fully matured steak	£29.95
SAUCE – Peppercorn, Diane, Béarnaise, Red wine ius	£1.95

SERVED BOTH LUNCH & DINNER

Strawberry $\&$ basil panna cotta, beetroot gel, lime sorbet (gf)	£6.50
Caramel éclair, textures of coffee	£6.95
Chocolate & chilli cake, chocolate shards, orange sorbet (gf)	£6.50
Vegan vanilla pod crème brûlée, strawberry & mango salsa (gf) (vegan)	£6.50
Portsoy ice creams & sorbets (gf)	£5.95
Sticky toffee pudding, butterscotch sauce, vanilla ice cream	£6.50
Chef's selection of Scottish cheese, oatcakes, red onion jam	£8.95
ALL ICE CREAMS AND SORBETS ARE SUPPLIED BY PORTSOY ICE CREAM.	

— 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

WHY NOT TRY OUR SPECIALITY EVENTS?



and more... From £9.95 Every Wednesday night from 5pm - 7pm.



BREAKFAST

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.



£15.00 **Donald Russell** Ribeye Steaks. Every Sunday night from 5pm - 8pm.

