

THE FENWICK ROOM

MARKET MENU

To assist with service & reduce waste we kindly request a pre-order is supplied when choosing this menu.

STARTERS

CHEFS SOUP OF THE DAY (V)

warm crusty bread roll

INSALATA (V)

tomato, mozzarella & ciabatta crouton salad

PRAWN TEMPURA

sweet chilli dipping sauce

HAGGIS & BLACK PUDDING

BONBONS

peppercorn sauce

MAINS

NORTH ATLANTIC ANGEL CUT HADDOCK

*handcut chips mushy / garden peas &
tartare sauce*

RISOTTO

*asparagus & pea with white wine &
cracked black pepper (V) (VEGAN)*

CHARGRILLED CHICKEN SKEWERS

*fragrant rice, satay sauce and chef's
seasonal salad*

STEAK FRITES

*5 OZ Rump Steak, frites, peppercorn
sauce with rocket & red onion salad*

DESSERTS

STICKY TOFFEE PUDDING

*with butterscotch sauce &
vanilla ice cream*

CHEESECAKE

with berry compote

CHOCOLATE BROWNIE

*with chocolate sauce & vanilla
ice cream*

GLUTEN FREE OPTIONS AVAILABLE

private dining

2 courses £27 3 courses £31

THE FENWICK ROOM

GOURMET MENU

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STARTERS

HUMMUS (V) (VEGAN)

crispy chickpeas and toasted pitta

WHIPPED GOAT CHEESE (V)

walnut, apple & celery with red grapes and crusty bread

KING PRAWN PIL PIL

chilli & garlic oil & toasted ciabattan

HAGGIS NEEPS & TATTIES TOWER

whiskey sauce

MAINS

WILD MUSHROOM RISOTTO (V) (VEGAN)

white wine sauce & fresh asparagus

PAN FRIED COD

chorizo cream sauce, charred chicory and chorizo mash

CHICKEN SUPREME

white wine & tarragon sauce, chantenay carrots and parmentier potatoes

10 OZ RIBEYE STEAK

*flat cap mushroom, grilled tomato, hand cut chips with peppercorn OR garlic butter sauce and red onion salad
£5 supplement*

DESSERTS

CLASSIC CREME BRULEE

shortbread & berries

CARAMEL GRANNY APPLE PIE

with pouring cream

DARK CHOCOLATE TORTE

with ice cream

GLUTEN FREE OPTIONS AVAILABLE

private dining

2 courses £32 3 courses £36

THE FENWICK ROOM

KIDS MENU

STARTER

GARLIC BREAD

MAINS

CHICKEN GOUJONS

BEEF BURGER

CHEESE BURGER

FISH GOUJONS

all served with frites & salad

MACARONI CHEESE

served with garlic bread

DESSERTS

VANILLA ICE CREAM

choice of toffee, strawberry or chocolate sauce

private dining

3 courses £9 , for guests under 12 years