

LUNCH MENU

12PM - 4PM MONDAY - THURSDAY



STARTERS

SOUP OF THE DAY (GFA)(V) £6.75

From creamy to brothy, spiced to soothing, our soup of the day is crafted with love and seasonal produce. Served with warm petit-pan and butter.

TEMPURA (GF)(V)(VE)

Lightly battered tempura served with a miso, soy and ginger dipping sauce, finished with fresh chilli and coriander.

Chicken £10.50 Tiger Prawn £11.25 Vegetable £9.50

SCOTTISH OAK SMOKED SALMON & PRAWN MARIE ROSE (GFA) £11.50

Served on crisp gem lettuce with pickled cucumber, apple gel and brown bloomer bread.

CHICKEN LIVER PARFAIT (GFA) £9.25

Smooth chicken liver parfait with apple and pear chutney, crisp green apple, frisée leaves and toasted brioche.

SALADS

CLASSIC CHICKEN CAESAR SALAD £17.25

Grilled chicken breast, Ayrshire bacon, crisp gem lettuce, focaccia croutons, soft-boiled egg and creamy Caesar dressing.

HONEY GLAZED GOAT'S CHEESE SALAD (V) £16.95

Rocket and watercress with marinated heritage beetroot, blood orange segments, hazelnut crumb and aged balsamic.

LOADED STEAK SALAD £19.95

Chargrilled flat iron steak with peppery rocket, confit cherry tomatoes, pickled red onion and creamy peppercorn dressing.

THE CLASSICS

STEAK PIE (GFA)(DFA) £18.50

Slow-cooked Scotch beef topped with buttery puff pastry, served with honey and thyme glazed root vegetables, tenderstem broccoli and creamed potatoes.

CAJUN SPICED CHICKEN BREAST (GF) £18.95

Served with a mango and coconut cream sauce, fragrant coriander rice, spiced red onions and sour cream.

BEER BATTERED FISH & CHIPS (DFA) £17.50

Fresh haddock in a crisp beer batter, served with triple-cooked hand-cut chips, side salad, tartare sauce and lemon.

LASAGNE £15.95

Layers of slow-cooked beef ragù, creamy béchamel and cheddar glaze, served with toasted garlic focaccia.

TENDER LAMB CURRY (GFA)(DFA) £19.95

Slow-cooked lamb curry served with fragrant coriander and cumin rice, spiced red onions, mint yoghurt and homemade flatbread.

INDIAN SPICED SWEET POTATO, CHICKPEA & SPINACH CURRY (GFA)(V)(DF)(VE) £16.75

Served with fragrant coriander and cumin rice, almond yoghurt and homemade flatbread.
Add Chicken £2.20

BURGERS

ALL BURGERS SERVED WITH HOUSE SLAW AND SKIN-ON FRIES.

FENWICK BURGER £17.95

Chargrilled Scotch beef burger served in a toasted brioche bun with crisp gem lettuce, tomato, red onion, house pickles and Fenwick burger sauce.

FENWICK CHICKEN PARM BURGER £18.50

Crispy panko breaded chicken breast topped with vine tomato and red pepper sauce, creamy béchamel and Parmesan glaze, served in a toasted brioche bun.

BACON DOUBLE CHEESEBURGER £19.95

Double Scotch beef burger with crispy Ayrshire bacon, mature cheddar, crisp gem lettuce, tomato, red onion, house pickles and Fenwick burger sauce.

VEGAN BURGER (VE) £17.50

served with smoked applewood cheese, toasted brioche, fenwick burger sauce, crisp gem lettuce, house pickles, tomato and red onion.

SANDWICHES

ALL SANDWICHES SERVED WITH HOUSE SLAW AND TAYLORS CRISPS.

PRAWN & CUCUMBER £11.95

Marie Rose sauce and lamb's lettuce.

BLT (VA) (VEA) £11.50

Thick-cut Ayrshire bacon, mayonnaise, tomato and crisp gem lettuce.

TUNA CRUNCH £10.95

Tuna mayonnaise, red onion and crisp gem lettuce.

FENWICK CAESAR CLUB £14.50

Triple-layered sandwich with grilled chicken, Ayrshire bacon, red onion, crisp gem lettuce and Caesar dressing.

SIDES

SKIN-ON FRIES £3.95

PARMESAN & TRUFFLE FRIES £4.50

CAJUN FRIES £4.25

TRIPLE-COOKED HAND-CUT CHIPS £4.50

MAPLE GLAZED HERITAGE CARROTS £4.25

CREAMED POTATOES WITH GARLIC & PARSLEY BUTTER £4.50

ROASTED TENDERSTEM BROCCOLI WITH PARMESAN & BLACK PEPPER £4.75

CRISPY PANKO ONION RINGS £4.50

CHEESY GARLIC CIABATTA £4.50

GARDEN SALAD £4.25

CREAMED SPINACH £4.50

DESSERTS

LEMON POSSET (GFA) £8.95

Sharp lemon posset with shortbread crumb, macerated strawberries, fresh mint and raspberry sorbet.

FENWICK STICKY TOFFEE PUDDING £9.25

steamed date sponge served with a dark caramel sauce, candied walnuts and vanilla ice cream.

VANILLA PANNA COTTA £9.50

rich, creamy panna cotta served with roasted peach, mascarpone cream and oat crumb

RED BERRY PAVLOVA (GF) £8.95

Crisp pavlova filled with Chantilly cream, topped with red berry compote, dark chocolate shavings and vanilla ice cream.

HOT CHOCOLATE FUDGE CAKE (GF) £8.50

Served warm with berry compote, Chantilly cream, fresh berries and vanilla ice cream.

FENWICK CHEESECAKE OF THE DAY (GFA) £9.25

Please ask your server for today's flavour. Served with vanilla ice cream.

CHEESEBOARD (GFA) £12.95

A selection of local and continental cheeses served with celery, apple, grapes, walnuts, apple and pear chutney, and artisan crackers.

(GF) Gluten Free, (GFA) Gluten Free Available, (V) Vegetarian, (VA) Vegetarian Available, (VE) Vegan, (DF) Dairy Free, (DFA) Dairy Free Available

We have risk-assessed our kitchen's allergens; because of the nature of our food operation, we cannot fully guarantee that any food will be completely free from these allergens.

If you have an allergy, please speak to a member of our team before ordering. Full allergen/ nutritional information is available on request. Menu items subject to availability. Although nuts may not be in the dish of your choice, we must advise that nuts are used on the premises and therefore may be present in any subsequent dish prepared.

Please note menu items are subject to change and availability. Please ask about our gluten free options. Some dishes may be prepared with genetically modified oil.