



1870

— THE —
FENWICK
HOTEL



From Our Head Chef

Welcome to The Fenwick Hotel

Food has always been about bringing people together, and my aim is to create dishes that are honest, full of flavour, and made with the very best ingredients available. By working closely with local suppliers and embracing the changing seasons, every menu is designed to offer something fresh, memorable, and enjoyable.

Whether you're joining us for a relaxed lunch, a family celebration, or a special evening, I hope you enjoy every dish as much as my team and I enjoy creating it.

Darren Brown
Head Chef





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.

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





À la Carte

A Celebration of Choice, Craft, and Culinary Artistry.
At The Fenwick Hotel, we believe that every dish tells a story, one of seasonality, inspiration, and craftsmanship. Our à la carte menu invites you to chart your own culinary journey, one plate at a time.





Each offering is prepared to order, showcasing the freshest ingredients, thoughtfully sourced and skilfully transformed. Whether you're craving a single perfect dish or composing a multi-course experience of your own design, our menu is here to satisfy your every desire.

This is dining without boundaries — an experience tailored entirely to your tastes, at your pace.
Welcome, and enjoy.





SMALL BEGINNINGS

ARTISAN SOURDOUGH BREAD (V)(GFA) £6.50

Naturally leavened artisan bread, served warm with whipped sea salt butter.

GORDAL OLIVES £5.25

With Garlic Rosemary and Extra Virgin Olive Oil.

PANKO BREADED HAGGIS BON BONS. £6.25

Cracked black pepper mayo

To begin
Small plates with big flavours.

Our starters are designed to awaken the palate—whether you're sharing a few or savouring one solo. From comforting classics to bold new favourites, each dish is crafted with quality ingredients and thoughtful technique to set the stage for what's to come.



STARTERS

SOUP OF THE DAY £7.25

Served with a crispy petit pain roll and whipped blackthorn sea salt 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

TRADITIONAL CULLEN SKINK £9.95

A hearty Scottish classic of smoked haddock, Ayrshire bacon, leek and potato in a rich creamy broth, served with brown bloomer bread and Blackthorn salted butter.

AYRSHIRE HAM HOUGH & ARRAN CHEDDAR CROQUETTE (GFA) £10.50

Golden-fried croquette served with celeriac and heather honey purée, charred leek and wholegrain mustard.



CHICKEN LIVER PARFAIT (GFA) £9.25

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

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

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

BURRATA & ROASTED FIGS (V)(GFA) £10.95

Creamy burrata with honey and thyme roasted figs, toasted focaccia, baby basil and extra virgin olive oil.

SLOW-COOKED BEEF TOSTADAS (GFA) £10.50

Lightly spiced shredded beef shin on crispy tostadas with pickled shallots, avocado, lime sour cream and fresh coriander.

SIZZLING TIGER PRAWN PIL PIL (GFA) £11.25

Tiger prawns sautéed in olive oil with garlic, chilli and smoked paprika, served with lime, fresh coriander and toasted garlic focaccia.



MAINS

THE CLASSICS

STEAK PIE (GFA)(DFA) £19.50

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 £16.95

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.

FENWICK HIGHLIGHTS

SLOW-COOKED BEEF SHIN £21.50

Pressed beef shin ballotine served with creamed potatoes, glazed heritage carrots, braised shallots and a rosemary red wine reduction. (GF)

BUTTER POACHED COD £22.50

Cod fillet topped with an Arran cheddar and chervil crumb, served with garlic sautéed potatoes, wilted spinach and pea velouté. (GFA)

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

Served with fragrant coriander and cumin rice, almond yoghurt and homemade flatbread.

Add Chicken £2.20

CONFIT PORK BELLY (GFA) £20.25

Slow-cooked pork belly served with cauliflower purée, braised red cabbage, creamed potatoes and a cider and Arran mustard sauce.

PAN-SEARED SEABASS (GF)(DF) £21.95

Served with garlic and rosemary sautéed potatoes, charred tenderstem broccoli, olive and red pepper tapenade and salsa verde.

CHICKEN SCHNITZEL £18.95

Crispy panko breaded chicken served with celeriac slaw, rocket and shaved Parmesan salad, finished with garlic and thyme butter.

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 served in a toasted brioche bun.

VEGAN BURGER (VE) £17.50

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



THE GRILL

STEAK FRITES (GF) £24.95

8oz flat iron steak served with skin-on fries, chimichurri and watercress.

STEAK SIZZLER (GF) £26.50

8oz flat iron steak served sizzling with charred onions, mushrooms, Cajun butter and skin-on fries.

PREMIUM STEAKS

Served with roasted tomato, grilled field mushroom and triple-cooked hand-cut chips.

8oz Fillet Steak — £34.95

8oz Ribeye Steak — £32.50

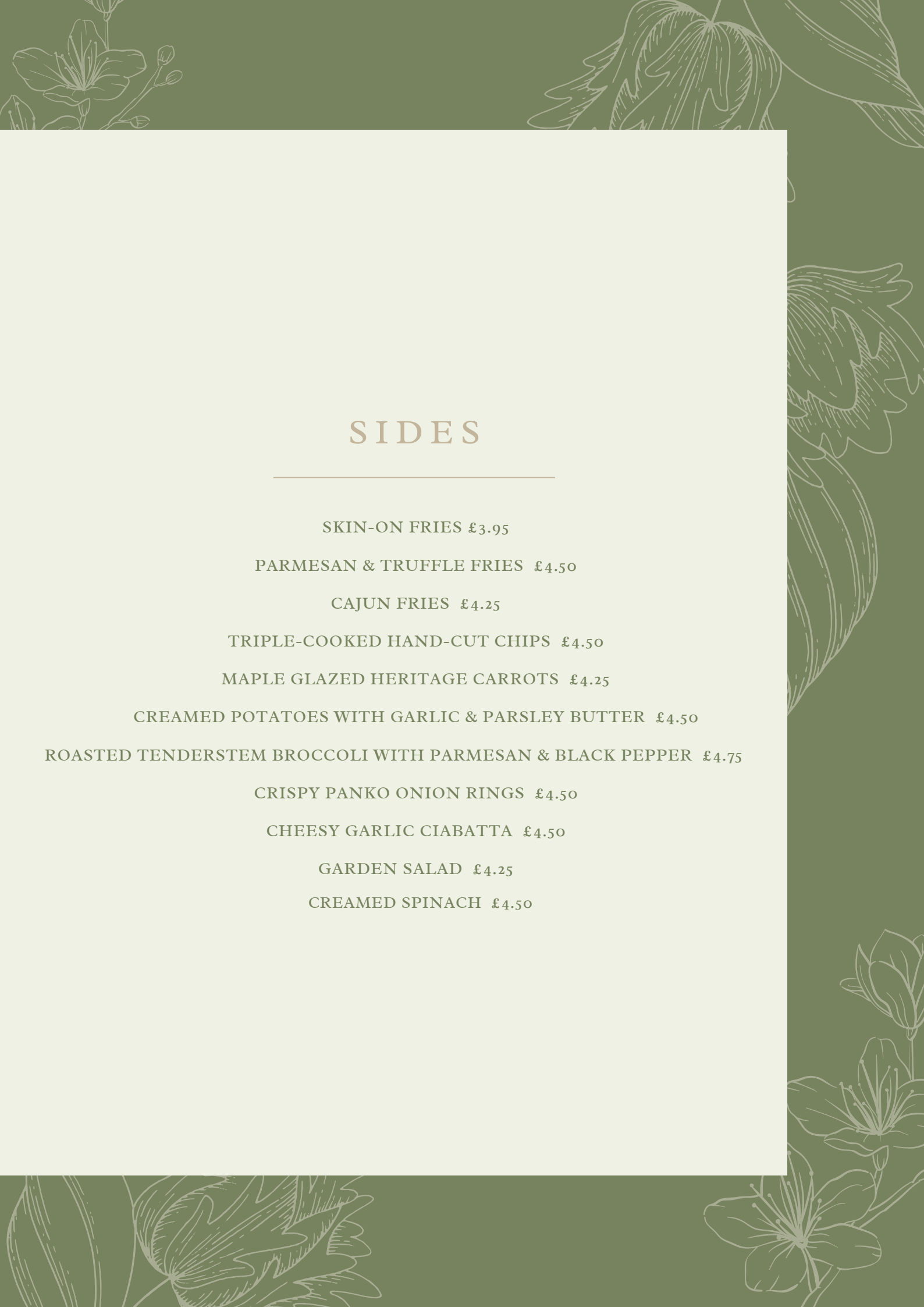
SAUCES

BRANDY AND PINK PEPPERCORN SAUCE

DIANE SAUCE

GARLIC & TRUFFLE BUTTER

RED WINE JUS



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



Sweet Endings

Indulge in our handcrafted desserts—a perfect finale to your meal. From rich and creamy to light and refreshing, each treat is made with love and the finest ingredients to satisfy your sweet cravings and leave a lasting impression.





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 £8.95

Pavlova filled with chantilly cream topped with a sharp 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.



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