

# Restaurant Menu

## Starters

Homemade soup of the day served with freshly baked bread £4.25

Smoked haddock and clam chowder with creamed leeks and potato served with freshly baked bread £5.25 (This dish may contain some bones)

Smoked paprika salmon fillets with cucumber salad, tomato and black olive tapenade and mint yoghurt dressing £5.95

King prawn and chorizo, celeriac and wholegrain mustard remoulade with crisp leaves and lemon mayonnaise £5.95

Melon and fruit sorbet cooler with pineapple, fresh berries and mango coulis (v.g.d) £5.25

Haggis, neeps and tatties with Dijon mustard cream sauce £4.95

Grilled Stornoway black pudding, poached duck egg and crisp pancetta salad with herb croutons, balsamic glaze and mustard dressing £5.95

Crispy vegetable pakora with fresh seasonal salad and pakora sauce (v.g.d) £4.95

Crispy chicken pakora with fresh seasonal salad and pakora sauce (g.d) £5.25

Sweet chilli ginger chicken served with herb and cherry tomato salad (g.d) £5.75

Scottish hot smoked salmon and Atlantic prawns with citrus and chive mayonnaise served with wholemeal bread and crisp leaves £5.95

Goats cheese, broccoli and sun blushed tomato salad with toasted pine nut and crispy kale, olive oil and balsamic dressing (v) £5.25

Chicken liver parfait with fruit chutney and toasted bread £5.25

Crispy tempura served with seasonal salad and sweet chilli dipping sauce (d)

King Prawn £6.25

Chicken £5.75

Vegetable £4.95

### Side dishes

Chips £1.95

Garlic bread £2.95

Fenwick mixed leaf salad £1.95

Rosemary and sea salt chips £2.45

Cheddar chips or chilli parmesan chips £2.45

\* v- vegetarian g-gluten free d-dairy free

All dishes may contain traces of nuts. If you have any special dietary needs please mention this to your

server upon ordering and we will do our very best to offer you dishes which are suitable  
Please be aware that although all care has been taken to remove bones we cannot guarantee that all fish dishes are free from bones

## Mains

Chicken and mushroom a la grecque with white wine, garlic, lemon, bay leaf and coriander served with creamed potatoes and green beans (g) £11.95

Breast of chicken baked in tomato sauce and goat's cheese served with lemon and herb linguine topped with panko bread crumbs £11.95

Pan fried breast of chicken with haggis fritters served with malt whisky, Dijon mustard cream sauce, market vegetables and mashed potatoes £10.95

The Fenwick steak pie served with puff pastry, market vegetables & mashed potatoes £9.95

American southern style pork and beans with mustard mash and smoked paprika and bacon cream (g) £12.95

Roast lamb rump with Dauphinoise potatoes, mixed greens and red wine gravy (g) £12.95

Pan seared steak served with roast tomato, grilled mushrooms, beer battered onion rings and chips (d)

10oz sirloin: £16.95

10oz Ribeye: £16.95

8oz fillet: £24.95

Add; pepper sauce, red wine and mushroom sauce, Dunsyre blue cream cheese £2.25

Fillet of hake with tempura cauliflower, chick pea puree and curried cauliflower cream £12.95

Salmon capresse with Buffalo mozzarella, tomato, spinach leaves, balsamic dressing, warm tomato sauce and crispy kale (g) £10.95

Pan fried fillet of salmon with creamed leek and lemon sauce, market vegetables and potatoes (g) £10.95

Pan fried fillet of hake with a wild mushroom and garlic broth, buttered greens and chive potatoes (g) £11.95

Smoked haddock gratin glazed with cheddar, bacon and breadcrumbs served with mashed potatoes and buttered greens £10.95 (This dish may contain some bones)

Grilled seabass fillets with garlic king prawn and creamed potatoes, greens and tomato and tarragon butter sauce (g) £13.95

Fresh beer battered fillets of haddock with homemade tartar sauce, crisp salad and chips £8.95

Fish and seafood pie with salmon, haddock, king prawns, crab and clams bound in a rich cream chive sauce, served with mashed potato and buttered greens (g) £10.95

Spicy bean and vegetable cassoulet served with steamed basmati rice and sautéed potatoes (v.g.d) £10.95

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## Salads

Chick pea, tarragon, spinach, pine nut and red onion salad with a kale and lemon olive oil dressing (v.g.d) £8.95

Coronation chicken salad with toasted almond, sultanas and curry mayonnaise dressing (g) £9.95

Hot smoked salmon and garden pea salad with lemon cucumber ribbons and mint yoghurt dressing (g) £9.95

## Pasta & Risotto

Choose from tortiglioni or linguine pasta ( Gluten free option available)

Wild mushroom, spinach and basil pesto cream topped with fresh parmesan and toasted garlic bloomer (v) £9.95

Cajun chicken with roasted peppers in a creamy tomato sauce, glazed with mature cheddar served with toasted garlic bloomer £9.95

Strips of beef fillet with sun blushed tomatoes and glazed goats cheese in a rich cream sauce served with toasted garlic bloomer £14.95

Hot smoked salmon and king prawn with lemon, chilli and chive cream topped with fresh parmesan served with toasted garlic bloomer £11.95

Smoked haddock, king prawn and lemon risotto with fresh parmesan and herb dressing £11.95  
(This dish may contain some bones)

Wild mushroom, tarragon and garlic risotto with fresh parmesan and herb dressing (v) £9.95

## Curries

All curries are served with steamed basmati rice, seasonal salad, mint yoghurt and naan bread:

Chicken curry braised with a blend of spices in a creamy tomato sauce £9.95

The Fenwick butter chicken curry cooked in a creamy rich sauce with cashew, almonds and butter £9.95

Lamb curry in a tomato and onion sauce with a blend of herbs and spices £10.95

Beef curry with a rich blend of ginger, garlic, green chillies and spices finished with coriander £10.95

Aloo Gobi (potato and cauliflower curry), dry curry slowly cooked with spices, onions and herbs (v) £9.25

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## Desserts

Baked sticky toffee pudding served with vanilla ice cream and warm toffee sauce £5.45

Homemade cheesecake of the day served with whipped cream and vanilla ice cream £5.25

Peanut butter brownie served with homemade peanut brittle, Chantilly cream and vanilla ice cream £5.95

Vanilla and caramel parfait served with honeycomb, chocolate soil and butterscotch sauce £5.95

Baked pineapple and rum cake served with caramel sauce and coconut ice cream £5.95

Apple and berry crumble served with crème Anglaise and vanilla ice cream £5.95

Salted caramel blondies stuffed with Nutella served with vanilla ice cream and a splash of milk £5.95

Fenwick cheese platter, an artisan selection of Scottish and French cheeses served with fruit chutney, crackers and grapes £6.25

Selection of sorbet served with berries mess topped with fresh strawberries  
Green Apple      Blood Orange      Raspberry  
£4.95

Selection of Woody's ice-cream from Killoch farm, Galston served with whipped cream, wafers and chocolate pieces  
Vanilla - Chocolate - Strawberry - Tablet - Coconut - Mint Choc Chip  
£4.75