

THE FENWICK HOTEL IS SITUATED IN THE PICTURESQUE HISTORIC VILLAGE OF FENWICK, EAST AYRSHIRE WITH DIRECT LINKS TO GLASGOW.







Our Head Chef Michael Smith and his talented team of chefs invite you to savour our new menus and daily food offerings here at The Fenwick Hotel, using seasonal and local produce.

Both our kitchen brigade and food & beverage team will be on hand to make your visit with us an enjoyable and memorable experience. From breakfasts to afternoon and morning teas, our all day and lunch menu has something to suit everyones taste.



## LIGHT BITES

# BREAKFAST

SERVED 10AM-12NOON

#### **THE FENWICK BREAKFAST - 9.95**

Bacon, pork sausages, haggis, blackpudding, mushrooms, grilled tomato, potato scone, beans choice of egg, served with brown or white toast, tea or coffee

#### FRENCH TOAST - 5.95

Served with maple syrup

Add bacon - 1.50

#### **TOASTED MUFFIN - 6.50**

With poached eggs and hollandaise sauce

Add bacon or avocado - 1.50

# CIABATTAS/TOASTED SANDWICHES

SERVED 12NOON-3PM

# ALL CIABATTAS/TOASTED SANDWICHES PRICED AT 5.95 Add soup or chips for 2.00

GOATS CHEESE & RED ONION CHUTNEY

GAMMON, WHOLEGRAIN MUSTARD MAYO CAJUN CHICKEN MAYO

**TUNA & CHEESE MELT** 

HAGGIS, CHEDDAR & PEPPER SAUCE

# FRESHLY BAKED SCONES

ERVED 10AM-3PM

Plain, Fruit or Cherry Served with Jam , Cream and butter - 2.95

## STARTERS

#### **HOMEMADE SOUP OF THE DAY - 4.95**

Served with freshly baked roll (gfa)

## PANKO AND HERB CRUMBED GOATS CHEESE - 7.25

Served with rocket salad, balsamic glaze and beetroot gel (v)

#### **FENWICK PRAWN COCKTAIL - 7.95**

Atlantic prawns, little gem, smashed avocado, spicy Marie Rose sauce with toasted ciabatta bread (gf)

#### **CHICKEN LIVER PARFAIT - 6.25**

Served with tomato chutney & arran oaties (gfa)

#### POACHED PEAR AND BLUE CHEESE AND WATERCRESS SALAD - 6.25

Served with toasted walnuts and basil oil (v)

## TATTIE SCONE NACHOS - 5.50

Served with smoked cheddar, tomato relish, guacamole and sour cream

Add bacon - 1.00 Add cajun chicken - 1.50 Add spicy Italian sausage - 1.75

#### **TRADITIONAL CULLEN SKINK - 7.50**

Served in a twice baked crusty edible bowl

#### WILD MUSHROOM AND GARLIC BRUSCHETTA - 6.25

Served with a red pepper dressing. (vg,gfa)

#### **THE FENWICK NIBBLE BOARD - 14.50**

Served with flat bread, olives, pate, breaded goats cheese and dipping oils

We have risk-assessed our kitchens' 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 subject to change and availability GF Please ask about our gluten free options, some dishes may be prepared with genetically modified oil.

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## CHEF'S SPECIAL DISHES

#### PAN ROASTED SUPREME OF CHICKEN - 14.50

Haggis dauphinoise potatoes, honey glazed root vegetables, whisky sauce.

#### SALMON, SMOKED HADOOCK & KING PRAWN GRATIN - 13.95

Bound with a potato and leek cream, glazed with a cheddar and herb crust. Accompanied with house salad and garlic ciabatta.

#### **LAMB CASSEROLE - 15.95**

Served wirth vegetables, red currant and mint gravy, spiced red cabbage, Arran mustard mash. (gf,dfa)

#### FRESHLY BEER BATTERED OR BREADED HADDOCK - 13.95

With homemade tartare sauce, chefs mushy peas and fries (gfa)

#### FENWICK BURGER 8 OZ STEAKBURGER - 13.95

Served on a brioche bun with bacon, cheddar, fries, tomato relish, little gem and gherkin.

#### **CAJUN CHICKEN BURGER - 12.95**

Served on a brioche bun, curry mayonnaise, little gem, tomato, fries and gherkin

#### PAN SEARED FILLETS OF SEABASS - 16.95

With sautéed new potatoes, garden peas and wilted spinach, lemon, and tarragon cream. (gf)

#### **MAPLE GLAZED PORK CHOP - 15.50**

Black pudding mash, charred little gem, root vegetables, apple and cider jus.(dfa)

#### THE FENWICK STEAK PIE - 13.95

Served with puff pastry, market vegetables and creamed potatoes

#### **OVEN ROASTED FILLET OF TERIYAKI SALMON - 14.50**

Served with egg noodles and stir fry vegetables.

#### THE FENWICK SIZZLE

Onions and peppers cooked in a chiili and tomato sauce with steamed rice or chips and hand-made flatbread with your choice of the following Chicken - 13.95 | vegetable(vga) - 11.95 | king prawn - 15.95

#### **FENWICK BUTTER CURRY**

Served with chilli and lime basmati rice, coriander flatbread. Chicken - 13.95 | vegetable(vga) - 11.95 | king prawn - 15.95

# FROM THE GRILL

# SUCCULENT AND TENDER PRIME STEAKS, CHICKEN AND SUSTAINABLE FISH.

All grills are served with tomato, flat cap mushroom, fries and watercress.

10 OZ RIBEYE 28.50
8 OZ SIRLOIN 25.95
2 X 3OZ BEEF FILLET MEDALLIONS 26.50
LEMON AND GARLIC CHICKEN BREAST 14.50
GARLIC KING PRAWN SKEWERS 16.95

RED WINE JUS (gf,df,) -

Garlic and parsley butter(v,gf) - 1.95

Whisky and pepper sauce(gf,v) - 2.25

Wild mushroom and brandy cream (gf,v) -2.25

Blue cheese(gf,v) - 2.25

## SIDES

NEW POTATOES (DFA,V) - 2.95

MEDLEY OF VEGETABLES (DFA,V,GF) - 2.95

**FRIES (GFA, DF, V) - 2.95** 

**CHILLI AND PARMESAN** 

FRIES (GFA, DF, V) - 3.25

**BEER BATTERED ONION** 

**RINGS (GFA, DF, V) - 3.25** 

GARLIC CIABATTA (VG) - 3.25

**HOUSE SALAD (GFA,VG) - 2.95** 

**HAGGIS DAUPHINOISE - 3.25** 

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# ITALIAN INSPIRATIONS

# ALL DISHES ARE SERVED WITH GARLIC AND PARSLEY CIABATTA.

# SMOKED HADDOCK, BLACK PUDDING AND PEA RISOTTO - 13.95

With crispy kale and basil oil

### **MEDITERRANEAN VEGETABLES - 11.95**

With a chilli, tomato and basil sauce, gnocchi, cheddar crust (v)

#### **SPICY ITALIAN SAUSAGE - 14.50**

Served with papperdelle, rich red wine, and tomato sauce

ASK YOUR SERVER FOR GROUND BLACK PEPPER OR FRESHLY GRATED PARMESAN