

# Supper @ Fanny's

Cream of butternut squash & lentil soup	3.50
Chicken liver pate wrapped in Parma ham with a red onion relish	5.50
Smoked Arbroath sea fish chowder	5.50
Fanny's own honey oak hot smoked salmon with fresh salad leaves	5.95
Red wine poached pear with a goat's cheese & walnut salad	4.75



Pan roast ribeye of Scotch beef with Dauphine potatoes & wild mushrooms	16.95
Slow braised shank of Glenfarg lamb with Colcannon mash	14.95
Roast butternut squash & baby spinach risotto with fresh Parmesan	9.50
Twice cooked Ramsey's of Carlisle pork belly served with pan seared scallops & red wine reduction	16.95
Wild mushroom, aubergine, courgette & spinach lasagne set with an Applewood smoked cheddar béchamel	7.95
Roast chicken supreme with Stornoway black pudding & mustard cream sauce	12.50
Oven baked seabream with a mussel & dill fricasse	14.95
Pan seared Gressingham duck breast, wilted Pac Choi & salad of cumin spiced cous cous	12.95



Sticky toffee pudding with butterscotch sauce & vanilla ice-cream	4.95
Homemade bread & butter pudding with fresh custard	4.95
Irish chocolate brownie with vanilla ice cream & fresh fruit	5.50
Scottish cheese board, fruit & oatcakes	5.50

BYOB £3/BTL  
10% Service charge for 6 or more