



Fennel is proud to  
to support Yorkshire Farmers and Fishermen  
and delights in offering the best of local and county  
produce, presented with a French twist.

All our Dishes are cooked to order using the  
freshest of ingredients by our team of chefs.

Additional Daily Special Dishes are  
displayed in the Restaurant.

This menu offers an indication  
of the range of dishes and prices.  
All dishes are subject to change.

All Prices Include V.A.T.

We cannot guarantee that any of our dishes  
are free from nut trace.



## POUR COMMENCER

**Rillette De Canard au jambon** £5.95

Duck Rillette wrapped in Bayonne Ham  
served with Pickled Gerkins  
and Homemade organic Bread

**Pate de Crabe** £6.45

Whitby Crab Pâté served with avocado & cucumber  
salad and Toast

**Pate De Foie De Volaille** £5.95

Smooth Duck Liver Pâté Served with Pavé Pérène  
Sourdough Bread and Caramelised Onion Relish

**Moules Marinières** £5.95

Shetland Island Rope-Grown Mussels  
cooked In White Wine, Garlic, Parsley  
and Shallots

**Crevette Asiatique** £6.95

Tempura King Prawns served with a Japanese Salad,  
wasabi & homemade sweet chilli sauce

**Boudin Noir maison** £5.95

Homemade Black Pudding served  
with Caramelised Apple & Cider Jus

**Cocquille St Jacques au truffes** £8.95

Scottish Wild King Scallop served with  
butternut squash puree, black truffle

**Salade Maison** £5.95 **V**

Asparagus, radish, roasted artichokes,  
watercress & baby mozzarella  
sun blush tomato vinaigrette

## FROM THE GRILL

\* Served with Freshly Prepared Pommes Frites  
Side Salad and Grilled Tomato Provençale, béarnaise sauce

We use the finest cuts of steak from local farms in the Yorkshire Dales,  
matured for a minimum of 21 days to ensure exceptional flavour and tenderness

### Foie De Veau Grille \*

Grilled Calves Liver £16.95

### Pavé De Rumpsteak \* 227gr.

Rump Steak £15.95

### Filet Steak \* 175 gr.

Prime Fillet £22.95

### Entrecôte \* 227gr.

Rib Eye Steak off the bone £16.95

### Supreme De Volaille Aux

**Champignons \*** £12.95

Organic Corn Fed Chicken Breast

### Fillet De Porc \*

£14.95

Grilled Pork Fillet, mustard sauce

### Cote De Boeuf Pour 2 \* 1000gr.

Rib of beef on the bone for 2 £35.95

### Saucisse De Toulouse

£10.95

Toulouse Sausage & mash

## NOS PLATS

### Magret Ce Canard

£16.95

Crispy Duck Breast served pink  
with caramelised pineapple & black  
cherry sauce

### Selle d'Agneau

£15.95

Oven Roast Rump of Yorkshire Lamb with  
Celeriac & wild garlic mash, red wine jus

### Fillet De Loup De Mer au Crab

Wild Caught Sea Bass Fillet with a £16.95  
Crab spring roll & thai curry sauce

### Tarte Au Brie v

Roasted Provençal Vegetables &  
brie de Meaux on a tartlet  
base, served with Mixed Salad £ 9.95

### Steak de Chevreuil

£17.95

Venison Steak with horseradish  
mash & beetroot puree

### Fillet De carelet

£16.95

Whitby Plaice Fillet with seafood  
paella & scallops broth

### Porcelet

£17.95

Overnight Slow-Roasted Suckling Pig  
black pudding & cider poached pear

### Moules frites

£ 9.95

Mussels & chips

### SIDE DISHES

Frites £2.45

Gratin Dauphinois £2.45

Green Beans , Mangetout & Carrots £2.45

Mixed salad £1.95

SEE BLACKBOARDS FOR ADDITIONAL DAILY SPECIALS



## **NOS DESSERTS**

**All £4.95**

### **Tarte Au Chocolat**

Baked chocolate tart with vanilla pod ice cream

### **Rhubarb & Custard**

Rhubarb jelly & crème Anglaise,  
and ginger bread man

### **Meringue aux fraises**

Yorkshire strawberries & meringue with Yorkshire Dale cream

### **Crème Brulee**

Passion fruit crème brulee with brandy snap roll

### **Baked raspberry & vanilla cheesecake**

### **Assiette de desserts £9.95**

A little bit of all of the above with two spoons  
Ideal for those willing to share!

### **Plateau De Fromage, Pain Aux Noix £4.95**

Selection of French & Yorkshire cheese,  
Walnut Bread & Apple Chutney

**Glass Of Port** £2.95

**See the Dessert Cabinet for our Daily Dessert Specials**

### **SWEET WINES**

Muscat De Frontignan

By the Glass 125ml: £5.90    Bottle: £17.90