THE PENNAN INN

Restaurant Weeks

2 Courses £28 · 3 Courses £34

ABERDEENSHIRE · 2ND TO 15TH NOVEMBER 2026

Rosette award for culinary excellence 2025

To Begin

Homemade garlic focaccia with flaked sea salt butter

Starter

Smoked Haddock Gnocchi
Cullen skink velouté, crispy leeks, chive oil

Hot Smoked Mackerel
tattie scone, beetroot, horseradish crème fraîche, apple

Roasted Squash Soup VE
spiced pumpkin seeds, sage oil

Main

Roast Fraserburgh Hake
crushed potatoes, braised leeks, mussel beurre nantais

Chargrilled North Sea Monkfish
green curry broth, pak choi, coconut rice, crispy shallots

Salt Baked Swede VE
puy lentils, roast mushrooms, cavolo nero, hazelnut & thyme dressing

Prefer not to have fish? Please ask about our chicken alternative.

Sweet

Sticky Toffee Pudding
stem ginger, whisky butterscotch, Mackie's vanilla ice cream

Dark Chocolate & Avocado Mousse VE
spiced poached pear, pear crisp, sea salt

Sea Buckthorn Tart
burnt meringue, crème fraîche, oat crumble

To Finish

Homemade shortbread

VE suitable for vegans

Please ask a member of staff should you require allergen information.

Seafood may contain small bones or shell fragments.