

# fifi and ally

WE ARE DELIGHTED TO INTRODUCE OUR EXCITING NEW DINNER MENU & DUE TO POPULAR DEMAND EXTENDED OPENING HOURS AT OUR WELLINGTON STREET STORE

Delicious starters from  
SWISS STYLE FONDUE POUR DEUX AND CHILLI SALT SQUID TO  
GRILLED SCOTTISH LANGOUSTINES

Hearty and healthy mains from  
THE F&A STEAK BURGER TO BRAISED LAMB SHANK WITH PUMPKIN AND SWISS MASH,  
MOROCCAN CHICKEN SUPERFOOD SALAD OR CHEFS CATCH OF THE DAY

Totally indulgent desserts from  
MERINGUE MOUNTAIN & BERRY COMPOTE AND LEMON PANNACOTA COCKTAIL  
TO THE F&A STICKY TOFFEE PUDDING

NEW EVENING OPENING HOURS  
WEDNESDAY'S 'TIL 11PM  
THURSDAY - SATURDAY 'TIL MIDNIGHT

AFTER DARK MENU AVAILABLE FROM 5PM  
FOOD ORDERS TIL 10PM

PLEASE ASK IN STORE TO BROWSE OUR MENU AND MAKE A BOOKING  
OR BOOK ON LINE AT [WWW.FIFIANDALLY.COM](http://WWW.FIFIANDALLY.COM)

## AFTER DARK MENU

### Starters

Smoked Haddock Chowder Artisan bread	£5.45
Seasonal Swiss Style Fondue Per Deux Seasonal vegetables, cured ham & artisan breads	£11.95
Twice Baked Mull Cheddar Soufflé Salad of red wine pears & walnuts	£5.75
Chilli Salt Squid Brandade cod & soft-boiled quails eggs	£6.95
Salad of Roast Fig, Serrano Ham & Rocket Honey and balsamic vinaigrette	£5.65
Grilled Scottish Langoustines Lime and smoked chilli butter/garlic herb butter	£8.95

### Mains

Tournedos of Salmon Spiced lentils, pancetta, roast shallots & red wine fish jus	£14.25
Pan-Fried Moroccan Spiced Chicken Superfood salad of quinoa, beetroot, toasted seeds Baby spinach, pomegranate molasses dressing	£12.45
Catch Of The Day Please ask your server for the Chef's selection	POA
Braised Lamb Shank Pumpkin & swiss cheese mash	£14.65
Roast Breast of Duck Red wine juniper onions, buttered pear & confit duck leg	£15.75
The F&A Steak Burger (8oz) Fries, tomato relish & baby gem salad	£9.95
Prime Scottish Sirloin (8oz) Hand cut fries, béarnaise or au poivre sauce	£16.95
Warm Pithivier of Goats Cheese Roast beetroot relish, mange tout & carrot salad	£10.50
Risotto of Wild Mushroom Parmesan and white truffle oil	£10.65

### Fifi and Ally Trad Open Boards

Celtic Salar salmon, smoked wild venison, cured scottish beef, farmhouse cheese served with apple and juniper and damson gin jelly with organic ale breads and handmade oatcakes	£15.95
Moroccan Hummus, babaganoush, pearl tabbouleh, pumpkin salad, cucumber and mint yoghurt with flat bread	£14.95
Rustic Italian Roasted peppers, mixed olives, lemon-oiled artichokes, cherry tomatoes, pesto genovese and truffle salami	£14.95

### Sides

Gratin Dauphinoise	£2.95
Frites	£2.95
Green Salad	£2.60
French Beans	£2.80
Roasted Beetroot	£2.80
Fifi and Ally Organic Bread and Unsalted Butter	£2.25

### Desserts

White Chocolate Mousse Raspberries, raspberry milkshake, hazelnut biscotti	£5.45
Meringue Mountain, Berry Compote Cream/farmhouse vanilla ice cream	£5.45/£5.95
Lemon Pannacota Cocktail Raspberry sorbet & raspberry & black pepper tuille	£6.00
The F&A Individual Sticky Toffee Pudding Chocolate & butterscotch sauce, farmhouse vanilla ice-cream	£5.45
Kir Royale Jelly Vanilla bean Ice Cream & lemon shortbread	£5.95
Artisan Cheese Small/Large (Sharing) Served with celery, grapes & handmade oatcakes	£6.95/£13.95