

# FENNEL

## Spring/Summer breakfast

- Pink grapefruit 4.00
- A selection of toasted bread & homemade preserves 6.00
- Croissant & pastries 3.50
- Madeleine 3.00
- Granola served with greek yoghurt, seasonal fruit 6.00
- Golden mushrooms sautéed in butter & chopped parsley with scrambled eggs on bruschetta 12.50
- Gravadlax on buttered homemade rye, black pepper, lemon & olives 12.50
- Sliced white peaches & tomatoes, olive oil & prosciutto 14.50
- Steak tartare with red onion, capers & anchovies on pumpernickel 14.50
- Cold poached asparagus with egg salad & Castelvetrano olives 12.50
- Avocado sandwich with tiny sprouts & radishes 8.50
- Asparagus, salted Irish butter & Parmigiano Reggiano 12.50
- Bruschetta, olive oil preserved tomatoes, ricotta, Prosciutto di San Daniele 11.50

Freshly squeezed juices

Pink grapefruit 5.00

Orange 5.00

Selection of tea, coffee & hot chocolate

Champagne, Mimosa, Bloody Mary

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## Spring/Summer lunch

- Crudités with olive oil 9.00
- Salumi 12.00
- Sliced Romano artichoke with parmesan & olive oil 10.00
- Clams with white wine, garlic & parsley with sourdough bread 10.00
- Pizzette - Straciatella, tomato & flouring oregano 11.00
- Asparagus with warm anchovy sauce 12.00
- Deep fried borage, artichokes & lemon 10.00
- Baked ricotta with chili, oregano served with broad beans & peas 11.00
- Tagliarinni with fresh peas 11.00
- Grilled spatchcocked quail with baby turnips & tops 10.00
- Fresh crab, Camone tomatoes, herb salad & mayonnaise 14.00
- Roasted loin of pork with braised peas & cicoria 22.00
- Marinated butterflied leg of Spring lamb with artichoke & potato al forno & salsa d'erb 22.00
- Baked monkfish studded with rosemary, vermouth, lentils, agretti & crème fraîche 32.00
- Ligurian fish stew with bruschetta 26.00
- Braised Sprue asparagus, broad beans, peas, little gem, goats curd & summer herbs 18.00
- Roast baby leeks, carrots, tomatoes, french beans & chard 16.00
- Zucchini fritti 8.00
- Jersey Royals with butter & mint 5.00
- Green salad 6.50
- Peach leaf crème brûlée 8.00
- Apricot & almond tart 8.00
- Chocolate & honeycomb tart with frais des bois 8.00
- Chocolate sorbet 5.00
- Almond ice cream 5.00
- Strawberry sorbet 5.00
- Churrico & coffee
- Cannarino

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## Spring/Summer dinner

- Crudité 9.00
- Deep-fried borage leaves, lemon, sage with anchovy 6.00
- Salumi 12.00
- Ravioli with nettles & ricotta 9.00
- 3 crostini - smashed broad beans, ricotta & chili, tomatoes 12.00
- Dandelion salad with a mustard vinaigrette & Coppa di Parma 11.00
- Risotto with lobster & chili 16.00
- Pizzette with artichokes, thyme & Robbiolo 11.00
- Asparagus with Bagna Cauda 12.00
- Pot roasted veal on the bone with girolle, white wine wet polenta & gremolata 24.00
- Grilled marinated butterflied leg of spring lamb with roasted baby leeks, carrots, turnips & beetroot with horseradish 22.00
- Grilled turbot with Jersey Royals, braised spinach, fresh peas & hollandaise 32.00
- Oven-baked whole Dover sole with capers, marjoram, and mixed purple, yellow & green french beans 36.00
- Warm asparagus tart 16.00
- Inzimonio - Italian vegetable stew with chickpeas, celery, chard, tomatoes, pine nuts & parsley 18.00
- Green salad 6.50
- Tomato salad 7.50
- Jersey Royals & mint 5.00
- Strawberry & almond tart 8.00
- Chocolate truffle cake with fresh raspberries 8.00
- Baked nespole & vanilla pods served with Madeleines 8.00
- Cheeses 8.00

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## Spring/Summer bar

- Olives 6.00
- Roasted almonds 6.00
- Salumi 12.00
- Deep-fried polenta balls with mozzarella & anchovy 8.50
- Hot Atlantic prawns in garlic & oil 14.50
- Pizzette with tomatoes & flowering oregano 9.50
- Oysters-Jersey rocks-SIX 16.50
- Caviar served with blinis & crème fraîche
- English 30g 180.00
- Beluga 30g 210.00
- Salmon eggs 30g 30.00
- Chicken salad 10.50
- Tomato salad 7.50
- Butter lettuce salad 6.50
- Bridge rolls 6.00
- Anchovy & butter
- Coppa di Parma
- Straciatella & rocket
- Today's tart 8.00