

FENOCCHI'S

ANTIPASTI

Dalla Tavola!

The classic Italian pre-meal selection

Antipasto Italiano
Starter £7.00 / Main £12.00
Seasonal meat plank – a selection of cured meats and Parmesan

Insalata di Mare
Starter £7.00 / Main £12.00
Seasonal fish plank – a selection of marinated and cured fish

Antipasto Vegetariano (v)
Starter £7.00 / Main £12.00
Seasonal vegetable plank – a selection of freshly prepared vegetarian items

All of the above will be served to your table but then please feel free to visit our Antipasto table for your choice of accompaniments

Pane e Olive (v) £2.50 per person
Selection of Italian rustic breads, olives and tapenade

PRIMI E INSALATE

Zuppa di zucca con mascarpone al peperoncino (v) £4.50
Roasted pumpkin & butternut squash soup with chilli mascarpone cream

Sardine al limone £6.00
Chargrilled marinated sardines, lemon caper and onion dressing

Fungo alla Gorgonzola (v) £5.50
Baked flat mushroom with gorgonzola, smoked garlic & herb crust, sweet tomato dressing

Crostini alla Toscana £6.00
Chicken liver pâté wrapped in pancetta with fig chutney and crostini

Arancini di pollo, mozzarella di buffalo e pesto £5.50
Fried smoked chicken risotto balls with buffalo mozzarella & pesto

Focaccia con calamari, calce e mayonnaise all'aglio £5.50
Focaccia crumbed squid, wedge of lime and garlic mayonnaise

Insalata di pecorino, sedano e pera (v) £5.50
Shaved pecorino cheese, celery and pear salad, toasted pine nuts

SECONDI

Osso Buco Fenocchi Style £15.00
Slow cooked and rendered shank of veal, herb gnocchi, roasted vegetables, garlic pesto a la génoise

Saltimbocca di Pollo con gnocchi £12.50
Prosciutto wrapped chicken, sage butter, gnocchi, girole mushrooms & Italian bean casserole

Polenta Veronese £13.50
Tender pieces of beef cooked with seasonal vegetables, herbs and garlic in Italian Chianti with buttered polenta

Gnocchi ai gamberoni £13.50
King prawn cooked in arrabiatta sauce, olives, capers, butter roasted gnocchi and wild rocket

Pancetta di maiale a cottura lenta £12.00
Slow cooked belly pork, lentil ragoût, roma tomatoes, garlic and herbs

Pesce del Giorno £13.50
Catch of the day; please ask your waiter/waitress

Risotto ai funghi (v) £9.00
Braised carnaroli rice, roasted porcini and wild mushrooms finished with truffle oil, mascarpone and Parmesan cheese

PIZZE

Our pizzas are freshly made to order with our classic homemade Italian dough recipe. Please allow 15-20 minutes

Marinara £8.00
Prawns, salmon and shellfish, roma tomato sauce, mozzarella and red onion

Al Pesto (v) £8.00
Roma tomato, mozzarella and pesto

Pizza Quattro Stagioni £8.50
Four season pizza, mushroom, tomato, prosciutto and king prawn

CALZONI

Polpette e Cipolle £9.00
Homemade meatballs, red onion, black olive, red chillis and smoked mozzarella

Vegetariana (v) £8.00
Toasted vegetable capronata, sun blushed tomatoes & smoked mozzarella

PASTE

Lasagne alla Toscana £11.50
Fenocchi's family meat lasagne verde, Parmesan crust, rocket & red onion salad

Polpette della Mamma Starter £7.00 / Main £10.50
Mamma Fenocchi's meatballs with spaghetti and mozzarella

Rigatoni alla Bolognese £10.50
Braised beef & tomato ragu, fresh basil, garlic, Italian red wine and Parmesan

Ravioli di salmone e granchio £11.50
Ravioli stuffed with salmon and picked crab, white wine cream, fresh clams, finished with parsley, lemon and garlic

Linguini alla Putianesca £11.50
Linguini pasta, garlic, olive, onion, anchovies, chilli, capers with tomato & oregano

CONTORNI

£3.50


Italian garlic flat bread with or without cheese (v) | Rosemary fried potatoes (v)
Polenta & Parmesan chips (v) | Tomato, buffalo mozzarella & fresh basil salad (v)

*As a hotel guest you can enjoy your choice of three courses from the Starter, Main and Dessert menus.
Any additional courses and side orders will be charged as per the prices listed.*

(v) denotes Vegetarian dishes

Allergies – if you have an allergy and would like more information on ingredients within our dishes, or if you have any special dietary needs, please speak to a member of the team.
Menu subject to alteration and seasonal availability. Warner will not knowingly provide any product on any menu that directly contains genetically modified Soya or maize.
Diabetic dietary alternatives are available upon request.





For generations, the Fenocchi family have embraced the cooking traditions of their native Grondola, a village in the Tuscan mountains. Every meal has been a labour of love, with family members painstakingly preparing mouth-watering Italian dishes using carefully selected produce, rustic utensils and earthenware pots.

This same philosophy is at the heart of Fenocchi's ristorante, named to honour the Italian traditions that it holds dear. Serving only the finest Italian dishes, Fenocchi's is dedicated to serving up a blend of authentic flavours and a great atmosphere.

**FENOCCCHI'S**

TRADITIONAL | RUSTIC | AUTHENTIC