

## **FELLINIS MENU**

### **All Starters £7.80**

Salad of roast pear, endive, pomegranate, stilton and hazelnut vinaigrette (GF/VE option)

Goats cheese and pecan truffles and cranberry confit (GF)

Herbed polenta, char grilled artichokes, sauce vierge (GF/VE option)

Soup of the Day (Optional VE & GF)

Spicy roasted cauliflower with tahini potage served with pomegranate seeds (VE/GF)

### **All Mains £15.95**

Mushroom pate filled baked onions, new potato and romesco sauce (VE / GF)

Red pepper risotto with feta cheese (GF/Optional VE)

Cashew Nut and red Lentil en croute served with stack potato, winter vegetable and red wine Jus (VE)

Moroccan stuffed portobello mushrooms served with cauliflower pure and rase el hanout sauce (VE/GF)

Halloumi and zucchini fritters served with mash potato and miso sauce (GF)

### **All Side Dishes £4.65**

Basket of homemade bread served with olive oil and balsamic vinegar (VE)

Bowl of marinated olives served with homemade bread (VE/GF option)

Roasted sweet potatoes with homemade garlic mayo (GF/ VE option)

House mix salad with balsamic vinegar (VE/GF)

### **All Desserts £7.80**

Selection of three scoops of ice cream or sorbet (GF/ Optional VE)

Port baked pears with chocolate sauce and sorbet (GF/VE)

Passion fruit crème Brule with short bread (GF)

Toffee and pecan meringue roulade served with ice cream (GF)

Chocolate lava cake with clotted cream or ice cream

Cheese and biscuits (GF option) (£1.50 supplement)

### **FOOD ALLERGENS AND INTOLERANCES**

Please speak to a member of our team about your requirements