

FELLINIS MENU

All Starters £8.20

Truffled wild Mushroom Arancini with Arugula Pesto (VE/GF)
Twice Baked Cheddar and Spinach Souffle with Cheese Sauce (GF)
Thyme and Caramelised Onion Tart Tatin (VE)
Barbeque Fennel, Oranges, Caperberries and Black Olives dressing
Soup of the Day (OPTIONAL GF and VEGAN)

All Mains £17.50

Cauliflower Steak with Butter Beans Pure, Harisa Chickpeas, Rosti Potato and Tomato Sauce (GF/VE)
Puy Lentil and Cashew Nut Roast with Boulangère Potato, Roast Vegetables and Peppercorn Sauce (VE/ OPTIONAL GF)
Butternut Squash Pappardelle with Sage and Butter Served with Parmesan
Stuffed Portobello Mushrooms with Caramelised Leek, Butternut squash, Feta, served with Bulgar Wheat and Harissa Sauce (OPTIONAL VEGAN)
Broccoli, Spinach and Chickpeas Fritters with Baby Potatoes, Red Pepper Sauce and Crème Fraiche (GF)

All Side Dishes £4.95

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 £8.20

Rhubarb Mille Feuille with spicy Mascarpone Cream
Apple and Ginger Crumble Served with Sorbet (GF/VE)
Chocolate Bomb with Raspberry , Cashew Cream, Honey Comb Served with Hot Chocolate Sauce (VE/GF)
Orange and Cranberry Pavlova (GF)
Cheese and Biscuits (GF OPTION) (£1.50 Supplement)
Selection of Three Scoops of Ice Cream or Sorbet (GF/ OPTION VE)

FOOD ALLERGENS AND INTOLERANCES

Please speak to a member of our team about your requirements