

FELLINIS MENU

All Starters £8.20

Roasted Beetroot Salad with Tomato and Pumpkin Seeds, Served with Horse Radish Dressing(VE/GF)

Twice Baked Cheddar and Spinach Souffle with Cheese Sauce (GF)

Thyme and Caramelised Onion Tart Tatin (VE)

Goats Cheese Cheesecake with Fig Jam

Soup of the Day (GF/ VEGAN OPTION)

All Mains £17.50

Stuffed Portobello Mushroom with Butternut Squash ,Leek and Feta Cheese Served with Lemon and Raisins Quinoa on Cauliflower Puree with Misso Sauce (GF/ OPTION VEGAN)

Puy Lentil and Cashew Nut Roast with Boulangère Potato, Roast Vegetables and Peppercorn Sauce (OPTION VEGAN AND GLUTEN FREE)

Garlic and Smoked Paprika Roasted Cauliflower, Served with Roasted Potato and Creamy Tarragon Sauce (VE/GF)

Yorkshire Pudding Stuffed with Wild Mushroom Bourguignon, Served with Truffle Mash Potato

Oven Roasted Mediterranean Vegetables Almond Baklava with Fried Cabbage and Red Pepper Sauce (VE)

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/ VEGAN OPTION)

House mix Salad with Balsamic Vinegar (VE/GF)

All Desserts £8.20

Baileys Tiramisu Roulade with White Chocolate Sauce (GF)

Rhubarb and Ginger Crumble with Ice Cream (GF/ VEGAN OPTION)

Chocolate and Avocado Mousse with Hazelnut Praline (VE/GF)

Homemade Sticky Toffee Pudding with Apple and Caramel Sauce

Cheese and Biscuits (GF OPTION) (£1.50 Supplement)

Selection of Three Scoops of Ice Cream or Sorbet (GF/ VEGAN OPTION)

FOOD ALLERGENS AND INTOLERANCES

Please speak to a member of our team about your requirements

10% discretionary service charge added onto all bills