

# FELLINIS MENU

## All Starters £8.20

Watermelon Salad with Arugula, Goat Cheese and Candied Walnuts (GF)

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

Thyme and Caramelised Onion Tart Tatin (VE)

Fried Feta Cheese Wrapped in Phyllo Pastry with Honey and Black Sesame Seeds

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

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

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

Baileys Tiramisu Roulade with White Chocolate Sauce (GF)

Apple and Ginger Crumble Served with Sorbet (GF/VE)

Roasted Peaches with Lemon, Thyme, Vanilla Ice Cream and Pistachio Praline (GF/ OPTION VE)

Chocolate Bomb with Raspberry , Cashew Cream, Honey Comb Served with Hot Chocolate Sauce  
(VE/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

**10% discretionary service charge added onto all bills**