Fellinis Menu

All Starters £6.95

Soup of the Day (Optional Vegan & GF)

Apple and Artichoke Salad with Toasted Walnuts & Truffle Oil Dressing (V/GF)

Fresh Asparagus with Poached Egg, Toasted Almonds & Hollandaise Sauce (GF)

Mango, Papaya, Avocado and Dolcelatte Salad with Orange and Walnut Dressing (GF / Optional Vegan)

Twice Baked Leek & Stilton Souffle (GF)

All Mains £14.95

Toasted Walnuts, Raisin, Cashew Nut Roast en-croute, Stack Potato, Red Wine Jus (V)
Roasted Bell Pepper Risotto with Goats Cheese (GF/Optional V)
Courgette, Corn & Chickpea Fritters, Cous Cous, Miso Sauce & Tzatziki
Lentil and Aubergine Moussaka with Tahini Sauce served
with Roasted Baby Potato and Tomato Sauce (GF/V)

Moroccan Spiced Filo Parcels, Creamy Potato, Spring Onions, Pomegranate, Romesco Sauce (V)

All Side Dishes £4.25

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

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

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

House mix salad with balsamic vinegar (V/GF)

All Desserts £6.95

Selection of Three Scoops of ice cream or sorbet (GF/ Optional V)

Hazelnut Meringue with Rhubarb and Ginger Served with Ginger Ice Cream (GF)

Cinnamon Infused Crème Brulee with Breton Biscuit (GF)

Avocado Chocolate Mousse with Pistachio Praline (Vegan/GF)

Slow Roasted Pineapple, Rum & Maple Syrup Reduction, Elderflower Sorbet (GF/V)

Italian Tiramisu Cake with Vanilla Ice Cream (GF)

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

FOOD ALLERGENS AND INTOLERANCES

Please speak to a member of our team about your requirements