

Fellinis Menu

All Starters £7.80

Soup of the Day (Optional VE & GF)

Smoky Aubergine , Hummus, Crispy Onion, Pomegranate, Chickpea, Chilli Oil and Feta Cheese
(GF / Optional VE)

Beetroot Thyme and Caramelized Red Onions Tart Tatin (VE)

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

Twice Baked Leek & Stilton Souffle (GF)

All Mains £15.95

Toasted Walnuts, Raisin, Cashew Nut Roast en-croute, Stack Potato, Red Wine Jus (VE)

Pumpkin, Sage, Goat Cheese and Amaretti Risotto (Optional GF and VE)

Halloumi Red Pepper and Courgette Fritters Served with Quinoa and Miso Sauce (GF)

Lentil and Aubergine Moussaka with Tahini Sauce served
with Roasted Baby Potato and Tomato Sauce (GF/VE)

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

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)

Gooseberry and Rhubarb Crumble served with Ice Cream (GF/Optional VE)

Avocado Chocolate Mousse with Pistachio Praline (VE/GF)

Coconut Rice Pudding with Cinnamon Poached Pears (GF/VE)

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