

Fellinis Menu

All Starters £6.95

Soup of the Day (V & GF)

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

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

Slow Roasted Aubergine, Sun Blushed Tomatoes, Green Tahini Sauce (V/GF)

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, Tomato Sauce & Tzatziki

Butternut Squash & Quinoa Stuffed Mushrooms with Feta, Crispy Kale & Celeriac Puree (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)

Rhubarb & Ginger Crumble with Ginger Ice Cream (GF/ Optional V)

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 Coffee Ice Cream (GF)

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