

## **FELLINIS MENU**

### **All Starters £6.95**

Chicory Avocado Grapefruit and Hazelnut Salad with Campari Vinaigrette (Vegan / GF)  
Peach, Caramelized Onion, Goat Cheese Crostini Served with Arugula Salad and Balsamic  
Reduction (optional Gluten Free)

Avocado and Cream Cheese Mousse with Tomato Salsa (optional GF)

Orange, Mozzarella and Toasted Coriander Seed Salad Served with Pomegranate Seeds and  
Citrus Dressing (GF)

Soup of the Day (Vegan/optional GF)

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### **All Mains £13.95**

Stuffed Aubergine with Walnuts, Cashew nuts and Raisins Served with Boulangere Potato  
in a Red Wine Sauce (GF/Vegan)

Moroccan M'hanncha with Spring Onions Mash and Tomato Sauce (Vegan)

Fresh Tagliatelle with Creamy Stilton, Time and Wild Mushrooms sauce (optional GF)

Stuffed Portobello Mushrooms with Sun Blushed Tomato, Feta and Black Olives Served with  
Hasselback Potatoes and Red Pepper Sauce (GF /Optional Vegan)

Butternut Squash, Leek and Stilton Pancake with Nutmeg Mashed Potatoes and Miso Sauce  
(Optional Vegan)

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### **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)

Roasted Sweet Potatoes with Homemade Garlic Mayo (GF/Optional Vegan)

House Mix Salad with Balsamic Vinegar (V/GF)

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### **All Desserts £6.95**

Selection of Three Scoops of Ice Cream or Sorbet (Optional Vegan and Gluten Free)

Rhubarb and Ginger Brûlée with Ginger Biscuits (GF)

Caribbean Banana and Raisin Strudel Served with Ice Cream

Sweet Chocolate Bomb with Cherry & Cashew Cream (GF/V)

Mix Berry Meringue Roulade Served with Ice cream (GF)

Sticky Toffee Pear Pudding served with Sorbet (V)

Seasonal Cheeseboard (£1.50 supplement)