

Fellinis Menu

All Starters £6.95

Soup of the Day (Vegan and GF Option)

Watermelon and herb salad with feta cheese served with citrus dressing (GF)

Twice baked Cheddar and spinach souffle

Beetroot tartare with capers, mustard and endive (Vegan/GF Option)

Oven dried cherry tomatoes toasted ciabatta with cashew cream cheese, wild rocket and a chive vinaigrette (Vegan / GF Option)

All Mains £14.95

Cauliflower steak filled with parmesan, spring onion, sun blush tomato smoked and Applewood cheese served with pea puree, harissa sauce and quinoa (Vegan /GF)

Toasted walnuts, raisin and cashew nut roast en-croute served with fondant potato and red wine jus (Vegan)

Wild Mushroom Risotto with Truffle Oil (Vegan option)

Roasted vegetable filo parcels, spring onion mash, Romesco sauce, toasted pumpkin seeds (Vegan)

Portobello mushrooms filled with chickpeas and basil, parsnip puree and red pepper sauce (Vegan/GF)

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 (Option V and GF)

Cassis and bay baked pear with blackberries and sweet cashew cream served with ice cream or sorbet (GF / Vegan Option)

Rhubarb and ginger Crumble with Ginger Ice Cream (GF / Vegan option)

Plum and almond tart tatin with chantilly cream

Avocado Chocolate Mousse with Pistachio Praline (Vegan/GF)

Baked mixed berry cheesecake

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