

FELLINIS MENU

All Starters £6.95

Pear, Brie and Walnut Crostini with Balsamic Glaze (optional Vegan and GF)
Wild Mushroom Pate with Pickled Cucumber served with Melba Toast and Balsamic Vinegar
(optional Gluten Free)
Roasted Fig, Walnuts & Stilton Mille Feuille
Three Cheese Soufflé with Arugula Salad and Pomegranate
Soup of the Day (Vegan/optional GF)

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All Mains £13.95

Stuffed Onions with Brazil Nuts, Chestnuts and Cherries with Boulangere Potato
in a Red Wine Sauce (GF/Vegan)
Herbed Cauliflower Steak with Chickpea Tagine & Pomegranate Seeds (GF & Vegan)
Roasted Butternut Squash Risotto with Goats Cheese (GF/Optional Vegan)
Savoury Cabbage Terrine of Potatoes, Leeks, Apple Smoked Cheese, Red Pepper Sauce (GF)
Halloumi Courgette Fritters with Mashed Potato and Aioli Sauce

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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)
Gingerbread, Apricot, and Apple Crumble with Cinnamon Cream (optional GF/Vegan)
Rhubarb, Strawberry Trifle with Prosecco, Mascarpone and Pistachio Praline
Sweet Chocolate Bomb with Cherry & Cashew Cream (GF&V)
Pecan Salted Caramel Cheesecake
Lemon Tart with Raspberry served with ice cream
Seasonal Cheeseboard (£1.50 supplement)