

FELLINIS MENU

All Starters £6.95

Pita Bread Baba Ganoush, Sun Dried Tomato and Arugula Topped with Virgin Oil and Shave Parmesan (Optional Vegan and Gluten Free)

Grilled Avocado Stuffed with Feta, Watermelon, Kalamata Olives and Mint (GF / Optional Vegan)

Peach, Beetroot and Goat Cheese Salad with Balsamic Reduction (GF / Optional Vegan)

Beetroot and Feta Tarte Tatin Served with Balsamic Glaze (Optional Vegan)

Soup of the Day (Optional Vegan and Gluten Free)

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All Mains £13.95

Toasted Walnuts, Cashew nuts and Raisins Nut Roast En Croute Served with Boulangere Potato and a Red Wine Sauce (V)

Courgette Flowers Stuffed with Moroccan Rice Served with Sweet Potato Mash and Spice Red Pepper and Peanut Sauce (V/GF)

Wild Mushrooms Risotto Arancini with Arugula Pesto and Raita (GF / Optional Vegan)

Leek, Date and Feta Filo Wrap Served with Herb Roast Potato and Miso Sauce (Optional Vegan)

Red Lentil Kebabs with Rosti Potato, Braised Cabbage and Spicy Moroccan Sauce (V/GF)

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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)

Italian Tiramisu Cake Served with Ice Cream (GF)

Gooseberry Crumble Served with Ice Cream (V/GF)

Avocado Chocolate Mousse with Pistachio Praline (GF/V)

Sticky Toffee Pear Pudding served with Sorbet (V)

Seasonal Cheeseboard (£1.50 supplement)

Coffee Crème Caramel (GF)

Baileys Baked Cheesecake Served with Chocolate Sauce