

Fellinis Menu

All Starters £6.95

Soup of the Day (Optional Vegan and GF)

Blue cheese cheesecake with dates and walnut base served with balsamic glaze (GF)

Twice baked Cheddar and spinach Souffle

Marinated Aubergine and roasted tomato salad with pomegranate seeds and green tahini dressing
(Vegan/GF)

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 (GF/ Vegan Option)

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

Eggplant and lentil moussaka served with roasted new potato, tomato sauce and raita (GF / Vegan option)

Vegetable terrine with Applewood cheese served with Romesco sauce and crispy chiffonade leek (GF)

Haloumi and zucchini fritters with mashed potato served peperonata sauce (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 served with ice cream

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