

FELLINIS MENU

All Starters £6.95

Freshly Made Soup (Optional GF and Vegan) (Please ask for details)

Cantaloupe Melon, Cucumber and Chicory Pear Salad with Cilantro Lime Dressing (GF/Vegan)

Grilled Peach with Stilton, Almond Radish topped with Rocket and Balsamic Glaze (GF/Optional Vegan)

Avocado, Mexican Bean and Egg Salad (GF and Optional Vegan)

Arancini Rice Balls Stuffed with Mozzarella Cheese served with Marinara Sauce, Coriander Salsa and Parmesan Crisps (GF)

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All Mains £13.95

Roasted Cashew, Pecan Nut and Apricot Rolled in Courgette served with Fondant Potato
and Red Wine Jus (GF/V)

Cannelloni Stuffed with Potato, Ginger, Leek and Peanut Butter served with Red Pepper Sauce
Beetroot Pea Risotto with Mint and Feta Cheese (GF/Optional Vegan)

Red Lentil Moussaka Served with Tomato Sauce and Baby Potatoes (GF/Optional Vegan)

Feta and Date Baklava with Baby Roasted Potatoes, Balsamic Glaze 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)

Gooseberry Crumble with Ginger Bread Ice Cream (Optional Vegan and Gluten Free)

Orange Crème Caramel with Granola and Berries (GF)

Cashew Nut Chocolate Bar served with Ice Cream

Mango Cardamom and Mint Fool (GF/Optional Vegan)

Seasonal Cheeseboard (£1.50 supplement)