

Fellinis Menu

All Starters £6.95

Mushrooms walnuts and lentil pate served with caramelised onions and toasted sourdough bread
(V, Option GF)

Grilled Halloumi with grapefruit, pistachio and pomegranate seeds served with citrus dressing (GF)

Roasted beetroot and braeburn apple tart tatin with cow's mozzarella and toasted hazelnut
(V option)

Soup of the Day (V option and GF option)

Twice bake blue cheese soufflé served with apple, watercress and walnut

All Mains £13.95

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

Zucchini cannelloni stuffed with m'hanncha served with herbs mash potato and red pepper sauce
(GF/V)

Cauliflower steaks topped with parmesan, spring onion and sun blushed tomato with ginger,
turmeric and cumin served with quinoa and avocado sauce (GF/ option V)

Smoky eggplant, mushroom risotto served with parmesan crisp and balsamic glaze (GF/Option V)

Puy green and red lentil coriander cakes with boulangere potato and lemongrass citrus broth
(GF / V)

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

Spiced poached pear with hot chocolate sauce and ice cream (GF / option V)

New York style baked strawberry cheesecake served with ice cream (V)

Selection of Three Scoops of ice cream or sorbet (Option V and GF)

Chocolate roulade with chestnut and morello cherry cream served with ice cream (GF)

Chocolate lava cake with ice cream (allow 10 minutes)

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

Coffee and hazelnut mille feuille with strawberry dust