

FELLINIS MENU

All Starters £6.95

Tomato Consommé with Balsamic Vinegar Pearls and Melba Toast (V / GF)
Peach, Caramelized Onion, Goat Cheese Crostini Served with Arugula Salad and Balsamic Reduction (optional Gluten Free)
Asparagus with Poached Egg and Hollandaise Sauce (GF)
Beetroot and Feta Tarte Tatin Served with Balsamic Glaze (Optional Vegan)
Soup of the Day (Vegan/optional GF)

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All Mains £13.95

Stuffed Aubergine with Walnuts, Cashew nuts and Raisins Served with
Boulangere Potato and a Red Wine Sauce (GF/V)
Courgette Flowers Stuffed with Moroccan Rice Served with Sweet Potato Mash and Spice Red Pepper and Peanut Sauce (V/GF)
Fresh Tagliatelle with Creamy Stilton, Thyme and Wild Mushrooms sauce (optional GF)
Stuffed Portobello Mushrooms with Sun Blushed Tomato, Feta and Black Olives Served with Hasselback Potatoes and Miso Sauce (GF /Optional Vegan)
Lentil and Eggplant Moussaka served with Roasted Potato and Raita (Optional Vegan and Gluten Free)

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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)
Rhubarb and Ginger Brûlée with Ginger Biscuits (GF)
Caribbean Banana and Raisin Strudel Served with Ice Cream
Avocado Chocolate Mousse with Pistachio Praline (GF/V)
Mix Berry Meringue Roulade Served with Ice cream (GF)
Sticky Toffee Pear Pudding served with Sorbet (V)
Seasonal Cheeseboard (£1.50 supplement)