

# FELLINIS MENU

## All Starters £9.25

Smoky Charred Cabbage and Edamame with Lemon Tahini Sauce (VE/GF)

Grilled Beetroot, Rhubarb Served with Whipped Feta and Pistachio Crumble (GF)

Aubergine Rollatini Stuffed with Herbs Quinoa, Cauliflower, Black Garlic Mayonnaise (VE/GF)

Walnuts Blue Cheesecake with Spices Poached Pear (GF)

Soup of the Day (VE and GF Option)

## All Mains £18.95

Mediterranean, Stuffed Courgette with Mustard Mash Potato and Tomato Sauce (VE/GF)

Salt Bake Celeriac Braised Leek, Toasted Hazelnut and Beurre Blanc (GF)

Puy Lentil and Cashews Nut Roast Boulangère Potato with Young Broccoli and Red Wine Gravy  
(VE/ Option GF)

Wild Mushrooms and Champagne Risotto Finished with Truffle Oil and Parmesan Crisp (GF)

Pappardelle Pasta with Walnut Pesto and Cream Sauce

## All Side Dishes £5.55

Basket of Homemade Bread Served with Olive Oil and Balsamic Vinegar (VE)

Bowl of Marinated Olives Served with Homemade Bread (VE/ Option GF)

Roasted Sweet Potatoes with Homemade Garlic Mayonnaise (GF/ Option Vegan)

House Mixed Salad with Balsamic Vinegar (VE/GF)

Roasted Vegetables (VE/GF)

## All Desserts £9.25

Raspberry Fool With Whisky Toasted Oats (GF)

Quince Tart Crumble with Lemon Sorbet (GF)

Chocolate and Hazelnut Delice (GF/VE)

Cherry and Almond Meringue (GF)

Cheese and Biscuits (GF option) (£1.50 Supplement)

Selection of Three Scoops of Ice Cream or Sorbet (GF/ VE Option)

## FOOD ALLERGENS AND INTOLERANCES

Please speak to a member of our team about your requirements

**10% discretionary service charge added onto all bills.**