

FELLINIS MENU

All Starters £8.20

Burrata with Rucola salad, Fig jam and Roasted Pistachio (GF)

Rosemary Polenta with Pepperonata (VE/GF)

Twice baked Goat cheese Souffle served with Romesco sauce (GF)

Mango, Papaya, Avocado salad, Dolcelatte with Orange and Raspberry Dressing (GF/Optional Vegan)

Soup of the Day (Optional VE and GF)

All Mains £17.50

Zucchini and Halloumi Fritters with Baby Potato, Harisa Sauce and Herbs yogurt (GF)

Cashew and Lentil Nut Roast En Crouete Served with Roasti Potato, Seasonal Vegetable

And Red Wine Jus (VE / Optional GF)

Moroccan Mhancha with Lemon Cous-cous and Miso sauce (Vegan)

Walnut and Broccoli Gnocchi with Dolcelatte sauce

Parsnip roast Wreath with Marsala Gravy and Truffle Mash potato (GF)

All Side Dishes £4.95

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

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

Roasted Sweet Potatoes with Homemade Garlic Mayo (GF/ Optional Vegan)

House Mix Salad with Balsamic Vinegar (VE/GF)

All Desserts £8.20

Little Coffee Custards with Almond Macaroon (GF)

Chocolate Mousse Cake with Morello Cherries (GF)

Rhubarb and Giger Crumble served with Ice Cream (GF/Optional Vegan)

Rice pudding with Poached Pears and Berries Compote (GF/ VE)

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