FELLINIS MENU

All Starters £9.25

Caramelised Pears, Goats Cheese with Chicory Pomegranate Molasses Sauce (GF/ Option VE)

Waldorf Salad (VE/GF)

Zucchini Flower Stuffed with Herbs and Quinoa Served with Avocado Puree and Roasted Almonds (VE / GF)

Twice Baked Blue Cheese Souffle Served with Cheese Sauce (GF)

Soup of the Day (VE and GF Option)

All Mains £18.95

Cauliflower Steak with Turmeric, Capers, Sun Blushed Tomato, Spring Onions and Smoked Applewood Cheese, Served with Romesco Sauce & Celeriac Puree (GF/Option VE)

Portobello Mushrooms Stuffed with Toasted Cashews, Carrot and Apricot Served with Roasted Vegetables, Red Wine Jus and Boulangère Potato (VE/GF)

Roasted Aubergine, Puy lentil Moussaka with Ricotta and Crème Fraiche Topping Served with Tomato Sauce and Roasted New Potato (GF/ Option VE)

Lapsang Smoky Tea and Chestnut Risotto Served with Parmesan Crisps (GF/ Option VE)

Spiced Courgette Halloumi Cake with Herbs, Sweet Potato Mash, Miso Sauce & Toasted Black Sesame Seeds (GF)

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

Gooseberry and Strawberry Crumble Served with Ice Cream (GF/ Option VE)

Vanilla Pavlova with Pineapple & Passion Fruit (GF)

Avocado Chocolate Mousse with Hazelnut Praline (GF/VE)

Apple Tart Tatin Served with Ice Cream (allow 10 minutes) (Option VE)

Malibu and Raspberry Roulade served with Ice Cream (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.