

FELLINIS MENU

All Starters £8.20

Walnut and Date Cheesecake with Red Onion Jam (GF)

Kapunata Arancini with Tomato Sauce and Basil Oil (VE/GF)

Watermelon, Fried Halloumi and Zaatar Herb Served With Citrus Dressing (GF)

Chilli and Lime Roasted Cauliflower with Tahini Dressing and Pomegranate Seeds (Vegan/ GF)

Soup of the Day (Option VE and GF)

All Mains £17.50

Leek, Onion, Date and Feta Baklava served with Sweet Potato Purée, Harissa Sauce and Pomegranate Molasses (Vegan Option)

Cashew and Lentil Nut Roast En Croute served with Mashed Potato, Seasonal Vegetable and Red Wine Jus (VE / GF Option)

Portobello Mushroom Stuffed with Jackfruit Tagine Served with Lemon Quinoa and Miso Sauce (V/GF)

Individual Moussaka served with Roast Potato, Tomato Sauce and Tzatziki (GF/Vegan Option)

Cauliflower Steak with Boulangère Potato , Celeriac Puree and Romesco Sauce (GF / Vegan Option)

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/GF Option)

Roasted Sweet Potatoes with Homemade Garlic Mayo (GF/ VE Option)

House Mix Salad with Balsamic Vinegar (VE/GF)

All Desserts £8.20

Summer Fruit Pavlova (GF)

Chocolate and Avocado Mousse served with Pistachio Praline (VE /GF)

Molten Chocolate Lava Cake served with Ice Cream (GF)

Roasted Plums with Thyme and Walnuts Praline served with Sorbet (GF/ Vegan)

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