

# FELLINIS MENU

## **All Starters £9.25**

Stuffed Poached Pear with Ravigote Sauce (VE/GF)

Honey Harissa Baked Camembert ( GF )

Grilled Asparagus Served with Poached Egg and Hollandaise Sauce (GF )

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

Soup of the Day (VE and GF Option)

## **All Mains £18.95**

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

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

Pancake Stuffed with Butternut Squash, Feta and Caramelised Onions Served with Mustard Mash Potato and Romesco Sauce

Ravioli of the Day / Please ask your Server for details

Moroccan Fillo Parcel Served with Couscous and Marinara Sauce ( VE )

## **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 Mayo (GF/ Option Vegan)

House Mix Salad with Balsamic Vinegar (VE/GF)

Roasted Vegetables (VE/GF)

## **All Desserts £9.25**

Lemon and Blueberry Crème Brulee (GF)

Toffee Pecan Meringue Roulade with Vanilla Ice Cream (GF)

Avocado Chocolate Mousse with Hazelnut Praline (GF/VE)

Chocolate, Pecan and Dates Delice, Honeycomb Blood Orange Gel (GF/VE)

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

Strawberry Cheesecake Tartlet ( 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