

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)

Roasted Radishes with Whipped Feta, Poppy Seeds, Chiffonade Leek and Citrus Dressing (GF)

Peach Bruschetta and Cashews Ricotta served with Rucola, Pistachio and Balsamic Glaze (Vegan/ GF Option)

Soup of the Day (Option VE and GF)

All Mains £17.50

Zucchini and Sweetcorn Fritters with Fried Cabbage in Soubise Sauce (GF)

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)

Aubergine Parmigiana with Mediterranean Vegetables (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)

Strawberry and Rhubarb Crumble Served with Ginger Ice Cream (GF / Vegan Option)

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