

# FELLINIS MENU

## All Starters £9.25

Potato and Spinach Croquettes with Beetroot Relish and Balsamic Pearls (GF)

Baked Mushroom, Cream cheese, Mozzarella and Grated Parmesan Served with Marinara Sauce (GF)

Aubergine Rollatini Stuffed with Herbs Cous Cous, Cauliflower, Black Garlic Mayonnaise (VE)

Vegan Ceviche with Pineapple and Yellow Pepper Sauce (VE/GF)

Soup of the Day (VE and GF Option)

## All Mains £18.95

Confit Celeriac, Baked Vegetables Casserole with Tomato Sauce (VE/GF)

Sous Vide Butternut Squash and Pepper Stuffed with Chickpea Tagine and Romesco Sauce (VE/GF)

Puy Lentil and Cashews Nut Roast Boulangère Potato with Smoky Roasted Hipsi Cabbage and Red Wine Gravy (VE/ Option GF)

Slow Roasted Cauliflower, Quinoa, Caramelised Shallots, Butterbean Puree (VE/GF)

Mediterranean Stuffed Courgette with Mash Potato and Miso Sauce (VE/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

Coconut, Cherry Meringue with Raspberry Coulis and Vanilla Ice Cream (GF)

Matcha Creme Brulee (GF)

Chocolate and Hazelnut Delice with Raspberry Sorbet (GF/VE)

Blueberry and Lemon Tiramisu

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.**