

FELLINIS MENU

All Starters £8.20

Stuffed Poached Pear with Ravigote Sauce (VE/GF)

Honey Harissa Baked Camembert (GF)

Leek and Wild Mushrooms Tartlet with Hollandaise Sauce, Rocket and Toasted Pine Nuts

Stilton, Cherry Salad, Cinnamon dressing (GF)

Soup of the Day (VE and GF Option)

All Mains £17.50

Stuffed Vine Leaves, Lemon Grape Sauce (GF)

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

Spiced Crusted Tofu, Maple Glaze, Cous Cous, Miso Sauce (VE)

Individual Aubergine Moussaka Served with Roasted Potato, Marinara Sauce and Tzatziki (GF / Option VE)

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/ 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 £8.20

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)

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