

FELLINIS MENU

All Starters £8.20

Beetroot Soufflé with Horseradish and Lemon Crème fraîche (GF)

Marinated Aubergine slice with Green Tahini Sauce (VE / GF)

Kidderton Ash Goat's Cheese with Pomegranate Molasses, Baked Fig and Mint (GF / Vegan Option)

Marinated Artichoke Salad with Avocado and Caramelised Walnuts served with Balsamic Glaze (GF /VE)

Soup of the Day (Optional VE and GF)

All Mains £17.50

Pancake stuffed with Caramelised Leek, Butternut Squash and Feta, served with Sweet Potato Purée and Tomato Sauce (GF)

Courgette Cannelloni Stuffed with Cashew and Lentil Nut Roast served with Mash Potato, Roasted Vegetable and

Red Wine Jus (VE / GF)

Crispy Cauliflower Katsu served with Quinoa (GF/ Vegan Option)

Preserved Lemon and Mint Risotto with Goat's Cheese (GF/ Vegan Option)

Miso Marinated Tofu Steak with Rosti Potato and Romesco Sauce (VE/ GF)

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

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

Chocolate and avocado Mousse served with pistachio praline (VE /GF)

Chocolate Tiramisu Roulade served with Ice Cream (GF)

Poached Pears in Spiced Red Wine Sauce with Vanilla Mascarpone and Walnut Praline (GF/ Vegan Option)

Cheese and Biscuits (GF option) (£1.50 Supplement)

FOOD ALLERGENS AND INTOLERANCES

Please speak to a member of our team about your requirements

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(GF)- Gluten Free (VE)-Vegan