

FELLINIS MENU

ALL STARTERS £8.20

Roasted Beetroot Salad with Tomato and Pumpkin Seeds, Served with Horse Radish Dressing (VE/GF)

Twice Baked Cheddar and Spinach Souffle with Cheese Sauce (GF)

Thyme and Caramelised Onion Tart Tatin (VE)

Goats Cheese Cheesecake with Fig Jam

Soup of the Day (GF/ VEGAN OPTION)

ALL MAINS £17.50

Asparagus Risotto with Prosecco (GF/VEGAN OPTION)

Pumpkin, Leek and Cashew Nut Roast with Boulangère Potato, Roast Vegetables and Peppercorn Sauce (VE/ GF OPTION)

Garlic and Smoked Paprika Roasted Cauliflower, Served with Roasted Potato and Creamy Tarragon Sauce (VE/GF)

Yorkshire Pudding Stuffed with Wild Mushroom Bourguignon, served with Truffle Mash Potato

Oven Roasted Mediterranean Vegetables Almond Baklava with Fried Cabbage and Red Pepper Sauce (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/ GF OPTION)

Roasted Sweet Potatoes with Homemade Garlic Mayo (GF/ VEGAN OPTION)

House mix Salad with Balsamic Vinegar (VE/GF)

ALL DESSERTS £8.20

Slow Roasted Pineapple with Rum and Maple Syrup Reduction, served with Lemon Sorbet (VG/GF)

Rhubarb and Ginger Crumble with Ice Cream (GF/ VEGAN OPTION)

Chocolate and Avocado Mousse with Hazelnut Praline (VE/GF)

Homemade Sticky Toffee Pudding with Apple and Caramel Sauce
Cheese and Biscuits (GFO) (£1.50 Supplement)

Selection of Three Scoops of Ice Cream or Sorbet (GF/ VEGAN OPTION)

VE – Vegan / GF – Gluten Free

FOOD ALLERGENS AND INTOLERANCES

Please speak to a member of our team about your requirements.

10% discretionary service charge added onto all bills.

