

FELLINIS MENU

All Starters £6.95

Freshly Made Soup (Optional GF and Vegan) (Please ask for details)

Chicory, Apple, Pomegranate and Cheddar Cheese Salad (GF)

Cauliflower and Stilton Soufflé with Crisp Apple Salad

Baba Ghanoush with Toasted Ciabatta Sun Dried Tomato and Balsamic Reduction (V/Optional GF)

Beetroot Carpaccio, Lambs Lettuce, Quail Eggs, Walnuts, Raspberry Mustard Dressing (GF)

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All Mains £13.95

Roasted Cashews Pecan Nut with Apricot Stuffing Fondant Potato and Red Wine Juice (GF/V)

Tofu Steak, Red Kidney Bean Salsa, Romesco Sauce (Vegan/GF)

Mushroom Paté Baked Onions, Potato Puree, Sauce Soubise

Butternut Squash, Moroccan Rice and Roasted Baby Potato with Harissa Sauce (Vegan/GF)

Pumpkin Quinoa Wrap with Fried Cabbage and Miso Sauce

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All Side Dishes £4.25

Basket of Homemade Bread served with Olive Oil and Balsamic Vinegar (V)

Fine Bowl of Marinated Olives served with Homemade Bread (V/GF)

Roasted Sweet Potatoes with Homemade Garlic Mayo (GF/Optional Vegan)

House Mix Salad with Balsamic Vinegar (V/GF)

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All Desserts £6.95

Rich Chocolate Torte, Prunes in Armagnac (GF)

Hot Pineapple, Rum & Coconut Sauce (Vegan/GF)

Chocolate Bomb, Vanilla Ice Cream, Salted Caramel Sauce (V/Optional GF)

Strawberry, Cashew Nut 'Cheesecake' (Vegan/GF)

Seasonal Cheeseboard (£1.50 supplement)