

FELLINIS MENU

ALL STARTERS £5.95

Parsnip Soup with Cumin Scented Olive Oil (V/GF)

Wedges of Roasted Butternut Squash, with Toasted Nuts and Seeds and an Aubergine, Tahini and Garlic Dip (V/GF)

Spiced Sweet Potato Gallettes with Sour Cream, Pumpkin Seeds
and Goats Cheese

Marinated Aubergine Slices with Oregano and Coriander
Finished with a Parsley and Garlic Dressing (V/GF)

Pomegranate, Fennel and Feta with a Lemon, Tarragon Dressing (GF)

ALL MAINS £11.95

Baked Italian Bean Stew with Basil and Parmesan Polenta Wedges and a Toasted Garlic Crumb
(Could be Vegan Option)

Toasted Hazelnut and Almond and Apricot Roast En Crouete with Roasted Vegetables, Shallot Mash and Red Wine
Jus (Could be Vegan Option)

Mushroom, Sherry and Parmesan Risotto with Cream, Parmesan Crisp and Truffle Oil (GF)

Chermoula Roasted Aubergine with Fresh Herbs, Sauted Potato and Sultana Cous Cous, Mint Yoghurt
and Red Pepper, Harissa Sauce (Could be Vegan Option)

Fresh Herb and Three Cheese Filo Pastry with Ricotta, Feta and Cheddar
Served with Spiced Tomato and Coriander Sauce

ALL SIDE DISHES £3.50

Bread Basket with Balsamic Reduction and Extra Virgin Olive Oil (V)

Green Salad of Organic Leaves and Herbs (V/GF)

Fine Bowl of Marinated Olives (V)

ALL DESSERTS £5.95

Strawberry and Grapefruit Sorbets (V/GF)

Semolina Pudding Timbale with Sour Cherry Filling and Almond tuile

Slow Roasted Pineapple with a Rum, Maple Syrup Reduction and Lemon Coconut Sorbet (V/GF)

Gingerbread Layered with Caramel Cream

Rice Flour Crepe filled with Banana, Coconut and Chocolate Sauce (GF)

Irish Coffee Trifle Layers of Tia Maria Sponge, Chocolate and Coffee
(Contains Nuts)

Organic cheeses with homemade oat biscuits and apple chutney (supplement 50p)

Fellinis, Church Street, Ambleside, Cumbria LA22 9BT