

## **FELLINIS MENU**

### **All Starters £7.80**

Turmeric roasted cauliflower with tahini dressing, pomegranate seeds and toasted pistachio (V/GF)

Cajun roasted tofu with asparagus and peanut sauce (GF, VE)

Sicilian arancini with arrabiata sauce (GF)

Caramelised onion tarte tatin with roasted fig and feta (Vegan option)

Soup of the Day (Optional VE & GF)

### **All Mains £15.95**

Lentil rissole with potato stack, romesco sauce and tomato salsa (VE, GF)

Crushed carrots with harissa and pistachio in filo wrap with Braised red cabbage, apple, raisin and Tomato sauce (VE)

Aubergine cannelloni stuffed with potato, ginger, leek and pistachio served with quinoa and miso sauce (VE, GF)

Moroccan stuffed portobello mushrooms served with Herby semolina cakes and Harissa sauce (VE)

Roasted cashew and pecan nut en crouete with apricot, served with mashed potato, roast vegetables and Red wine jus (VE)

### **All Side Dishes £4.65**

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 £7.80**

Rhubarb, almond and ginger crumble served with ice cream (GF / Vegan option)

Meringue roulade with rose morello cherries (GF)

Roasted pineapple with rum and coconut sauce served with vanilla ice cream (GF / Vegan Option)

Passion fruit tart, lemon curd sauce and hazelnut praline with ice cream

Selection of three scoops of ice cream or sorbet (GF/ Optional VE)

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

### **FOOD ALLERGENS AND INTOLERANCES**

Please speak to a member of our team about your requirements