Buon Appetito!

We pride ourselves in sourcing as much local produce as possible. Every dish is cooked to order and subject to availability. Some of our dishes may contain nuts, gluten and other allergens. Please advise of any ALLERGY when ordering as this can not be rectified later. All our dishes are freshly prepared and might require a waiting time.

(HC) healthy choice ~ (GF) Gluten free ~ (DF) dairy free ~ (V) Vegetarian

# To nibble/share

Marinated olives £3.25 (DF) (GF) (V)
Artisan bread, olives, pesto, butter £9.50 (V)
Garlic baguette £5.50, with cheese £6.95(V)

#### **Starters**

Antipasto, selection of cured meats, pickled vegetables, olives and breads £10.5

Seared scallops, chorizo, celeriac mash, basil oil, cider reduction £13 (GF)

Spinach and ginger soup ciabatta bread £6 (V) (DF)

Pressed pulled pork and apple terrine orange and beetroot gel, baby onions £8.5 (DF)

Wild mushroom gateau, blue cheese and cream sauce £9.5 (V) (GF)

# Pasta starter/main

Panzerotti ai quattro formaggi thin pancakes filled with a selection of cheeses, oven baked with tomato sauce and cream £9.5/£15.5 (V)

Tagliatelle al pesto Egg noodles, basil, parsley, pine nuts, walnuts, parmesan cheese, extra virgin olive oil £9/£15

Gnocchetti di patate dolci e gamberetti sweet potatoes gnocchi, prawns, garlic, orange ginger and butter sauce £10/16

Tordelli di mamma Teresa one of Felice's mum recipe, large pasta parcel filled with meat, cheese, and herbs, served with a rich beef and red wine ragout £10/16

Gluten free pasta also available – please ask

## **Mains**

Fillet of black angus pearl onions, wild mushroom, triple cooked chips, port reduction £30 (GF)

Honey and cider caramelised pork belly, celeriac mash £20 (GF)

Roasted butternut squash Barley pearls, feta and cranberry filling £16.5 (V) (GF)

Stracotto di manzo gnocchi di rafano beef and red wine casserole, horseradish dumplings £ 17.50

Vellutata di ceci, Merluzzo al vapore, olio al Tartufo, Chickpea velouté steamed cod, olive oil mash, truffle oil £24 (GF) (DF)

Braised shank of Welsh lamb, dauphinoise potatoes £25 (GF)

Roasted monkfish, potato cake, orange and beetroot reduction £26 (DF) (GF)

## SUNDAY ROAST (roasted to order, please allow 35 mins)

Sunday Platter: Stuffed Chicken, mini joint of Loin of Pork & legs Lamb, roasted vegetables, Rosemary Potatoes, Yorkshire Pudding, red wine jus £15.95pp (minimum of 2 people)

Baby Joint of Beef, roasted vegetables, Rosemary Potatoes, Yorkshire Pudding red wine jus £18.95pp (minimum of 2 people)

Feli's
bar \$\formule \text{restaurant}