

Lunch Menu

£25 for 2 courses / £35 for 3 courses

Starters

Roasted Vine Tomato Soup

Croquette

Serrano ham & cheese croquette, piccalilli dressing *G, E, D, Mu, S, SF*

✓ Hummus

Hummus, harissa cauliflower, muhammara and flat bread *SS, G*

Parfait

Chicken liver parfait, spiced apple chutney, toasted brioche *G, SF, E*

Main Courses

Corn-fed Chicken

Pan-fried corn-fed chicken supreme, pancetta, black garlic, wild mushroom and miso cauliflower *S, SS, D, SF*

Trout

Pan fried trout, citrus fennel, artichoke, butter bean and chorizo ragout *F, M, S*

The Fellows Beef Burger

Aberdeen Angus beef burger, cheddar, gem lettuce, tomato, truffle mayonnaise, pretzel bun *G, E, D, Mu, SF*

The Fellows Fish & Chips

Pale ale beer and nori spiced bettered Atlantic cod, garden peas, crunchy chips, homemade tartar sauce *G, F, E, SF, Mu*

Desserts

▽ Bitter chocolate tart

Mixed berry compote and local Millow Hill vanilla ice cream *G, E, D*

✓ Crumble

Apple Crumble, vanilla custard *G, N*

▽ Selection of ice cream and sorbet *D, E, N, S*



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Starters

 **Soup** ^{CI}

Roasted Vine Tomato

 **Hummus**

Hummus, harissa cauliflower, muhammara and flat bread ^{SS,G}

 **Halloumi**

Grilled halloumi, cucumber, melon, tomatoes, mint pesto ^{D,SF}

Main Courses

 **Cauliflower Steak**

Grilled cauliflower, artichoke and butter bean ragout, chimichurri dressing

 **Gnocchi & Burrata**

Sautéed gnocchi in roasted tomato sauce, sweet peppers, rocket, fresh burrata, aged balsamic reduction ^{G, E, D, SF}

 **The Fellows Plant Burger**

Plant-based Pattie, cheddar, sumac onion, guacamole, brioche bun ^{G, D, Mu}

 **The Fellows Tofish & Chips**

Pale ale beer and nori spiced battered tofu, garden peas, crunchy chips, home-made vegan spicy tartar sauce ^{G, Mu, SF, S}

Desserts

 **Warm Brownie**

Chocolate brownie, choice of ice cream ^G

 **Carrot Cake**

Nut and coconut crumble ^{G, N}

 **Selection of ice cream and sorbet**

