Dear Patron,

Thank you for considering visiting and supporting Feli's during this difficult times. Covid has revolutionised the way we operate our premises; your safety, the safety of our staff and ourselves is of paramount importance, so following the everchanging guideline we have introduced a number of measures to prevent the spread of covid 19 and we would like to thank you in advance for helping us maintaining our restaurant covid free.

- Pre booked tables only with pre order.
- We offer a staggard arrival time, so there are no two lots of guests arriving at the same time; please be on time for your booking
- We operate a track and trace policy, we will require at list one name and contact number for each party. This will be kept for 21 days as requested by the government.
- Please arrive with a face mask, and wait to be greeted by a member of staff
- On arrival temperature check (Please note that if your temperature is above 37.6°C you will not be allowed in the restaurant)
- Sanitize your hand before entering the restaurant
- Our staff will be wearing a visor.
- You will be escorted to your table, at this stage you can remove your mask.
- The tables are cover with a single use disposable tablecloth
- If you need to visit the toilet or when leaving the restaurant, please wear your face mask
- If using toilets, sanitize your hand before and after using the facilities, try to touch as little surfaces as possible. Only one person at the time to use the toilet
- If you are seated in the garden, you must sanitize your hands before entering the restaurant (wearing a mask)
- Please do not cross the yellow line in front of the bar
- Please do not stand at the bar at any time, your drink order will be taken at the table and drinks brought to you.
- If you like to move to the garden or sofa area, please ask a member of staff so that we can make sure that the area has been sanitized before you use it.
- Payments are preferred either contactless or by card, please remain seated at your table and we will bring you the terminal for payment. The terminal is been sanitized after each use.



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 your waiter/waitress of any ALLERGY when ordering as this can not be rectified later. All our dishes are freshly prepared and might require a waiting time. If you are in a hurry please inform the team who will be happy to advice

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

Starters

Homemade soup, ciabatta bread £5 (V) (HC) (DF)

Duo of terrines, Chicken liver parfait, and pressed pork belly and apple, onion marmalade, sourdough crisps £8 **Smoked Haddock rarebit**, Tomato and basil salad £8

Compressed watermelon and feta cheese balsamic caviar, pea shoots, toasted seeds £8 (V)

Seared Scottish scallops, ginger, celeriac mash, chorizo, prawns, rocket sweet chilli sauce, basil oil £11.5/£22 (GF) (HC)

Pasta /Pizza 12"

Tordelli di Mamma Teresa al Ragout di Carne, Felice's Mum recipe, pasta parcels filled with a meat and cheese forcemeat with a rich beef and red wine ragout £7.5/£13.5

Panzerotti ai Quattro formaggi, Pancakes filled with four cheeses, baked in the oven in Feli's Italian tomato sauce, cream, Parmesan cheese £7.5/£13.5 (V)

Spaghetti Carbonara pancetta, egg yolk, cream parmesan £8/£14

Gluten free pasta also available – please ask

Margherita, Cheese and tomato £10 (V)

Funghi, wild mushrooms and olives £12 (V)

Maialona, tomato, cheese, salami, chorizo, ham £15

Mains

Duo of lamb cutlet topped with mint mousseline, braised breast, dauphinoise, raspberry jus £17 (GF)

Milanese di pollo chicken escalope coated in herbs and breadcrumbs, black truffle butter, parmantier potatoes, vegetables £14 Blake's of St Peter's, Bacon wrapped fillet of Beef wild mushroom, blue cheese, red wine jus, hand cut chips £26 (GF)

Mushroom Gateau, chick pea pancake wrap, blue cheese and cream sauce £14 (GF)(V)

Pesce all'isolana, Fillets of fresh market fish baked with vegetables, potatoes and garden herbs, laced with white wine £16 (GF)

Dolci £6.50

Feli's Mess lemon set cream, spiced fruits, crushed meringues black cherries sorbet

Tiramisu The classic with coffee and rum

Affogato, Two scoops of ice cream drowned in hot espresso. Add for your favorite Shot £2 extra (GF)

Sticky toffee pudding, toffee sauce, vanilla ice cream

Caffe & Dolcetti

ask for our range of coffees/ teas served with chocolates & biscuits from £3.95 or... why not try liquor coffee!?!?





Monday-Wednesday 17th 19th August

Taster menu £39.50pp

(Please note that the whole table must choose this menu)

The slate

Chicken liver parfait
Avocado mousse
Smoked salmon and cream cheese roulade
Compressed water melon and feta
Prawn salad

La carne

Honey and cider braised pork belly, Chicken gigolet Baby Fillet celeriac mash, roasted vegetables

Dessert board

Feli's Mess lemon set cream, spiced fruits, crushed meringues black cherries sorbet
Tiramisu The classic with coffee and rum
Coconut pannacotta