

— BRUNCH & LUNCH at —

fettle

Available Daily until 4pm Mon-Sun

Forbidden Rice Porridge VGN GF With seasonal fruit preserve	8
Mushrooms on Pumpnickel Rye Toast VGN Hazelnut cream, truffle oil. Add a poached egg for 1.50	9
Salt Baked, Cured Carrots VGN This dish is our vegan version of 'salmon gravlax on toast'. Comes with with pumpnickel rye toast, pan fried capers, and dill cream. Add a poached egg for 1.50	9.5
Smoked Haddock with Parsnip Rosti GF Cavolo nero, poached egg, hollandaise. Add mushrooms for 2.00	10.5
Pork Belly Benedict Slow roasted rolled pork belly, apple, sweet pickled fennel, rye crumb, oats, poached egg, hollandaise. Add cavolo nero for 2.00	11.5
Cured Sea Trout Smørrebrød This is a more sustainable fish than salmon which we cure with beetroot and juniper, and serve with pumpnickel rye toast, apple and celeriac remoulade, dill, pickled fennel, and fresh horseradish	11.5
Pearl Barley Risotto VGN Butternut squash, truffle oil, pumpkin seed cream. Add chicken for 3.00	12
Gnocchi VGN GF Mushrooms, pumpkin seed cream, walnut pesto. Add chicken for 3.00	12
Chicken and Mushroom Dashi Mushroom broth, leek, enoki, chicken breast, cavolo nero, nasturtium, truffle oil	9
Olives, almonds GF VGN	3
Bread, miso butter VGN	3.75

Ask us about today's special

Desserts

Artichoke caramel, rye, walnut, oat custard VGN	7.00
Douglas fir crème brûlée GF	7.00
Apple crumble with ice cream or oat custard VGN	7.00
Frangelico affogato GF VGN	5.50

Please remember to discuss with us any dietary requirements, allergies or intolerances.

No laptops 11:30-2pm and after 4pm – relax, cut off for a minute

Bloody Mary		6
Virtuous Vodka, home spiced tomato juice		
Pear Bellini		8
Pear & apple, Prosecco Treviso Spumante		
Fettle Bellini		9
Akashi-Tai Umeshu plum sake, crème de mûre, Prosecco Treviso Spumante		
White Port & Tonic		6.5
Boxer Gin & Tonic		6.5
Boxer gin, double dutch tonic, earl grey and orange		
Daffy's Gin & Tonic		7.5
Our premium gin, double dutch tonic, lemon and a sprig of mint		
Seaberry spice	0% abv	7.0
Bax botanicals sea buckthorn, ginger beer, pear & apple		
Seaberry sour	0% abv	7.5
Bax botanicals sea buckthorn, pear & apple, supasawa, miraculous foamer		

Wines

Whites		125ml / bottle
Macabeo, Spain	VGN	5.50 / 26
A medium light body and dry white with lifted acidity and notes of wildflowers		
Domaine Reine Juliette, Picpoul de Pinet, France		6.00 / 32
A lip zinging slightly dry white with a light body, high acidity and a beautiful salinity		
Plaisir, Riesling, Germany		7.00 / 36
Beautiful thick mouthfeel of ripe peach and citrus with a well-balanced acidity		
Reds		
Talento, Monastrell, Spain	VGN	6.00 / 32
Dark cherry compote and lovely wood spice, with subtle softness and creaminess		
Don Guido, Chianti, Italy		6.50 / 33
Good weight with typical Chianti identity – lovely soft and plump morello cherry with a little briary spice		
Beaujolais Villages, Gamay, France		7.00 / 36
A beautifully smooth wine, with dark plum-flesh and strawberry, a well-balanced red		
Rosé		
Le Petit Diable Rosé, France		6.50 / 35
Pale grapefruit in colour with subtle nose and a delicate yet sprightly mouth feel		
Sparkling		
Il Follo Prosecco spumante, Treviso, Italy	VGN	7.50 / 34
Nice intensity with apple, lemon and peach, crisp and lively with good length		

Beers & Cider

Saltaire Brewery		5.45
Zipwire – 4.5% Zesty citrus American pale ale made with real oranges & grapefruit zest		
Velocity – 4.1% Light, refreshing, easy drinking session IPA		
Full Tilt – 5.2% Aus/NZ pale ale, hoppy and punchy		
Einstök	– 5.2% Coriander, orange peel, aromatic Icelandic white pale ale	5.95
Sassy Cider	– 3% - Light, rose cider	5.45

Please remember to discuss with us any dietary requirements, allergies or intolerances.
No laptops 11:30-2pm and after 4pm – relax, cut off for a minute