

f e t t l e

café

lunch

available from 11:45am until 17:30pm

- please ask for today's soup** GF* VGN* 5.25
all our soups are gluten free and vegan, served with oven warmed sourdough bread
- fettle bowl** GF VGN 9.50
beetroot hummus, potato salad, smashed avocado, tomato salsa, turmeric pickled cucumber, salsa verde dressing. Top with smoked tofu, gravadlax salmon, or halloumi [2.00 each]
- buckwheat noodle salad** GF* VGN* 7.95
samphire, sesame, coriander, miso tahini dressing. Great with smoked tofu, avocado, salt beef, or shredded chicken [2.00 each]
- turmeric cream pasta** VGN 8.95
forest mushrooms, peas, sun blushed tomato. Try with extra chicken [2.00], chorizo [3.00], or halloumi [2.25]
- toasted gnocchi on cashew nut cream** GF VGN 9.75
with edamame, green beans, and a spinach and basil pesto. even better with extra chorizo [3.00] or feta [2.25]
- salt beef brioche** 8.15
after marinating for at least 5 days, we slow cook the beef for over 4 hours, before slicing it in to a brioche with english mustard, sauerkraut & pickles
- mushrooms on seeded sourdough rye toast** VGN 7.75
wild mushrooms, cashew nut cream, truffle oil. [add poached egg 95p]
- smashed avocado on seeded sour rye toast** V/VGN* 7.95
topped with either a poached egg or sliced tomato. even better with some added bacon [2.25] or halloumi [2.25]

all our dishes are available for takeaway with a 15% discount

please remember to discuss with us any dietary requirements, allergies or intolerances you have *remove bread for gluten friendly dish, *replace butter with vegan alternative for vegan dish

✉ info@fettle.cafe

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