weekend brunch

available until 3:00pm

power smoothie GF VGN

3.95

homemade almond milk, oats, banana, peanut butter [add maca 0.75 or blueberries 1.00] - add to any breakfast for 2.95

black rice porridge GF VGN

7.35

cooked in coconut milk, with blueberry chia jam, banana and maple syrup

full english breakfast

9.00

local dry cured bacon, pork & leek sausages, free range egg, fettle mixed beans, flat mushroom, confit tomato, sourdough toast

salt beef hash GF

9.50

mini paprika roast potatoes, pan grilled peppers, spiced tomato sauce, salt beef, poached egg - take it a step up with extra avocado for 2.50

mushrooms on seeded rye toast VGN

7.75

pan toasted forest mushrooms, cashew nut cream, and truffle oil. add egg [1.15]

fettle mixed beans on sourdough toast v/vgN

6.95

with poached egg. add chorizo [3.00], avocado [2.50], or bacon [2.75]

veggie breakfast v/vgn

9.00

wilted spinach, fettle mixed beans, confit tomato, flat mushroom, free range egg, sourdough toast and your choice of either yorkshire 'halloumi' or smoked tofu

smashed avocado on toast v/vgN

7.95

lightly smashed avocado, mixed with baby leaves on rye sourdough toast topped with either a poached egg, or slices of vine ripened tomato. Try with extra bacon [2.75], halloumi [2.95], or mushroom [1.15]

eggs benedict [or eggs Florentine]

8.00

poached eggs & sliced ham slices [or spinach] on lightly toasted white sourdough & buttery hollandaise, add spinach to benedict for 1.75

eggs royale

10.50

oak roasted salmon from Staal smokehouse, sourdough toast, poached eggs, hollandaise, add spinach for 1.75

please discuss with us any allergies or dietary requirements you have

info@fettle.cafe





