

f e t t l e

lunch

available from 11:45am until 17:30pm

please ask for today's soup GF* VGN* 5.95

all our soups are gluten free and vegan, served with oven warmed sourdough bread

winter fettle bowl VGN 9.75

beetroot hummus, pea smash, pearl barley, massaged kale, roasted cauliflower, turmeric salsify, coconut raita. Top with smoked tofu, Yorkshire 'halloumi' [2.95] or oak roasted salmon [3.50]

stew GF* VGN* 8.65

puy lentil, carrot, potato, olives, capers, grains, greens. Served with oven warmed sourdough bread. Add beef, or shredded chicken [3.00 each]

seasonal pappardelle VGN 9.35

butternut squash, forest mushrooms, cannellini beans, turmeric cream sauce. try with extra chicken [3.00], chorizo [3.00], or Yorkshire 'halloumi' [2.95]

toasted gnocchi on cashew nut cream GF VGN 10.45

with edamame, green beans, and a spinach and basil pesto. Even better with extra chorizo [3.00] or feta [2.25]

spiced beef brioche 8.45

slow cooked marinated beef, served in a brioche bun with pickled slaw and your choice of English mustard or herbed horseradish

mushrooms on seeded sourdough rye toast VGN 7.75

wild mushrooms, cashew nut cream, truffle oil. add a poached egg [0.95]

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 or Yorkshire 'halloumi' [2.50]

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