

— FINE at —
f e t t l e

Available from Thursday 11th October 2018 for tables up to 4

appetisers

- basket of fettle select breads [vgn] 4.00
- sicilian nocellara olives with sun blushed tomatoes [vgn gf] 3.75
- charred padron peppers with lemon salt [vgn gf] 4.00
- maple roasted chorizo [gf] 4.25

starters

- mussels in white wine, kombucha vinegar [gf] 9.75
- forest mushroom and chestnut dumplings, broth [vgn] 8.25
- chicken liver parfait, sage, rye bread 9.50
- curried waffle, pickled cauliflower, gochujang miso cream [vgn gf] 7.95

mains

- sea bass, rosti, vanilla coriander sauce [gf] 16.50
- sweetcorn fritter, peanut glaze, black rice, green curry [vgn] 14.00
- pigeon breast, leek potato mash, red wine jus [gf] 19.25
- guinea fowl, forest mushrooms, pearl barley [gf] 16.00
- spiced pork fillet, pak choi, beetroot and blackberry [gf] 17.00
- spiced baked cauliflower, rosti, madras, coconut [vgn gf] 15.00

sides

- maple carrots, jerusalem artichoke, dukkah [vgn gf] 4.50
- leek, truffle, potato mash [vgn gf] 3.75
- winter salad [vgn gf] 3.50
- miso butter sprouts, roasted peanuts [vgn gf] 4.25

desserts

- selection of cheese and accompaniments [v] 9.50
- pear bread butter pudding, crème anglaise [vgn] 8.50
- chocolate fondant, amaretto cherry [v gf] 8.25

please remember to discuss any allergies or dietary requirements before ordering.
'v' is vegetarian, 'vgn' is vegan and 'gf' is gluten friendly. 12.5% service is added to all bills

— FINE at —
f e t t l e

Available from Thursday 11th October 2018 for groups of 5+
3 courses + glass of prosecco £40 per person

appetisers [+ 4.00 each]

basket of fettle select breads [vgn]

sicilian nocellara olives with sun blushed tomatoes [vgn gf]

charred padron peppers with lemon salt [vgn gf]

maple roasted chorizo [gf]

starters

scallops, bell pepper sauce, dukkah [gf]

forest mushroom and chestnut dumplings, broth [vgn]

swedish meatballs, horseradish dill cream [gf]

curried waffle, pickled cauliflower, gochujang miso cream [vgn gf]

mains

sea bass, rosti, vanilla sauce [gf]

pigeon breast, leek potato mash, red wine jus [gf] +3.00 supplement

spiced pork fillet, pak choi, beetroot and blackberry [gf]

sweetcorn fritter, peanut glaze, black rice, green curry [vgn]

spiced baked cauliflower, rosti, madras, coconut [vgn gf]

sides [+ 4.00 each]

maple carrots, jerusalem artichoke, dukkah [vgn gf]

leek, truffle, potato mash [vgn gf]

winter salad [vgn gf]

miso butter sprouts, roasted peanuts [vgn gf]

desserts

selection of cheese and accompaniments [v] +3.00 supplement

chocolate fondant, amaretto cherry [v gf]

pear, bread & butter pudding, creme anglaise [vgn]

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