

— BRUNCH at —
f e t t l e

available weekends until 3:30

- power smoothie** GF VGN 3.95
homemade almond milk, oats, banana, peanut butter [add maca 0.75 or blueberries 1.00]
- black rice porridge** GF VGN 7.35
cooked in coconut milk, with blueberry chia jam, banana and maple syrup
- full english breakfast** 9.50
local dry cured bacon, pork & leek sausages, free range egg, fettle mixed beans, flat mushroom, confit tomato, sourdough toast
- scandi meatballs** GF 10.25
spiced tomato, buckwheat, quinoa, herbed horseradish cream, kale, – take it a step up with extra avocado for 2.50
- mushrooms on seeded rye toast** VGN 8.75
pan toasted forest mushrooms, cashew nut cream, and truffle oil.
add egg [1.15]
- f e t t l e mixed beans on sourdough toast** V/VGN 7.95
with poached egg, add chorizo [3.00], avocado [2.50], or bacon [2.75]
- veggie breakfast** V/VGN 9.50
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 8.35
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]** 8.50
poached eggs & bacon [or spinach] on lightly toasted white sourdough & buttery hollandaise. add spinach to benedict for 1.75
- eggs royale** 10.95
oak roasted salmon from Staal smokehouse, rye sourdough toast, poached eggs, hollandaise. add spinach for 1.75

Passaparola Prosecco 7.50 glass or 35 for a bottle

please remember to discuss with us any dietary requirements, allergies or intolerances you have

LUNCH at fettle

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]

scandi meatballs GF 10.25

spiced tomato, buckwheat, quinoa, herbed horseradish cream, kale, – take it a step up with extra avocado for 2.50

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 8.75

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

smashed avocado on seeded sour rye toast V/VGN* 8.35

topped with either a poached egg or sliced tomato. Even better with some added bacon or Yorkshire 'halloumi' [2.50]

reds

Feudo Arancio Syrah 7

Manoir Beaujolais 8

Visconti Primivito 7.50

rose

Piquepoul Noir Rose 8

whites

Feudo Arancio Grillo 7

Deakin Ests Reisling 8

sparkling

Passaparola Prosecco

7.50 / 35

beers

Saltaire Cascade 5.95

Saltaire Velocity 5.45

Saltaire Full Tilt 5.45