

# LUNCH at fettle

**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]

**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

## beers

Saltaire Cascade 5.95

Saltaire Velocity 5.45

Saltaire Full Tilt 5.45