

— FINE at —
f e t t l e

appetisers

- artisan breads, miso butter, balsamic [vgn] 4.25
- sicilian nocellara olives, marcona almonds [vgn gf] 3.75
- charred padron peppers [vgn gf] 4.25
- maple roasted chorizo [gf] 4.50

starters

- scallops, puy lentils, carrot, togarashi [gf] 11.25
- forest mushroom and chestnut dumplings, broth [vgn] 8.75
- meatballs, sunblushed tomato tapenade [gf] 9.25
- garden pea mousse, dark rye bread [vgn] 8.25

mains

- sea bass, rosti, vanilla coriander sauce [gf] 17.25
- sweetcorn fritter, peanut glaze, thai salad [vgn] 14.50
- seared duck breast, baba ganoush, celeriac fondant, pomegranate [gf] 20.75
- wild boar tortelloni, fennel caper ragu, salsa verde 17.00
- spiced pork fillet, pak choi, beetroot and blackberry [gf] 18.00
- 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
- beetroot and apple carpaccio, balsamic vinegar gel [vgn gf] 4.50
- brassica, buttered breadcrumbs [vgn] 4.25

desserts

- manchego, orange, and grapes [v] 9.50
- pineapple, coconut, and vanilla [vgn] 8.50