

LUNCH at
fettle

- Cornbread waffle, chorizo, padron peppers, fried egg, 11.50
orange & red onion salsa. Add avocado [2.50] GF
- North African spiced tomato, red pepper, and spinach, Çilbır, 9.00
bruluee egg yolk, toast. Add smoked tofu [3.00], feta [2.50] GF* V
- Bowl: Beetroot hummus, pea smash, pearl barley, kale, cauliflower, 9.75
turmeric salsify, coconut raita. Add smoked tofu [2.95], Yorkshire 'halloumi'
[2.95], oak roasted salmon [3.50] VGN
- Scandi meatballs, spiced tomato, buckwheat, quinoa, 11.00
herbed horseradish cream, kale. Add avocado [2.50] GF
- Pappardelle, butternut squash, forest mushrooms, 9.50
cannellini beans, turmeric cream. Add chicken [3.00], chorizo [3.00],
Yorkshire 'halloumi' [2.95] VGN
- Toasted gnocchi, cashew cream, edamame, green beans, 11.50
spinach and basil pesto. Add chorizo [3.00] or feta [2.50] GF VGN
- Avocado, seeded rye sourdough toast, leaves. Choice of either 8.35
poached egg, or tomato. Add bacon [2.75], halloumi [2.95],
mushroom [1.50] V/VGN

Red

- Armas de Guerra, Mencia 7.5
Manoir du Carra,
Beaujolais 8
Cosetti Barbera D'astri
8.5

Rose

- Piquepoul Noir 8

White

- Liv Vinho Verde 7.5
Macon Villages 8.5

Sparkling

- Passaparola prosecco 7.5

Cocktails

- Rose & Hibiscus prosecco 8.5
Homemade Bloody Mary
served with pickle & dill 6.25
East London Gin & Tonic 5.95

Beers

- Saltaire Brewery 5.45
Velocity - session IPA
Zipwire - citrusy APA
Full Tilt - hoppy NZ/AUS
Einstök white pale ale
5.95
Luscombe Devon cider
5.45