

— BRUNCH at —
f e t t l e

available weekends until 3:30

North African spiced tomato, red pepper, and spinach, Çilbir, bruluee egg yolk, toast. Add smoked tofu [3.00], feta [2.50] GF* V	9.00
Cornbread waffle, chorizo, padron peppers, fried egg, orange & red onion salsa. Add avocado [2.50] GF	11.50
Black rice porridge, blueberry chia jam, banana, maple GF VGN	7.50
Scandi meatballs, spiced tomato, buckwheat, quinoa, herbed horseradish cream, kale. Add avocado [2.50] GF	11.00
Eggs Benedict, poached eggs, bacon or spinach, toasted white sourdough, hollandaise. Add spinach [1.75] V*	8.50
Eggs Royale, oak roasted salmon, rye sourdough toast, poached eggs, hollandaise. Add spinach for 1.75	11.00
Forest mushrooms, seeded rye toast, cashew nut cream, truffle oil. Add egg [1.15] VGN	8.75
English breakfast, dry cured bacon, pork & leek sausage, egg, fettle beans, mushroom, confit tomato, sourdough toast	9.50
Veggie breakfast, wilted spinach, fettle beans, tomato, mushroom, egg, sourdough toast: your choice of either Yorkshire 'halloumi' or smoked tofu GF* V/VGN	9.50
Avocado, seeded rye sourdough toast, leaves. Choice of either poached egg, or tomato. Add bacon [2.75], halloumi [2.95], mushroom [1.50] V/VGN	8.35

Passaparola Prosecco 7.50

or a bottle for 35

Hattingley Sparkling wine 70

Rose & Hibiscus Prosecco 8.25

East London Gin & Tonic 5.95

homemade Bloody Mary 6.25

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