

— FINE at —
f e t t l e

appetisers

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

starters

- scallops, puy lentils, carrot, togarashi [gf] 11.25
- whipped smoked beetroot, pickled cucumber, pink peppercorn, hazlenuts [vgn gf] 8.75
- meatballs, black olive tapenade [gf] 9.25

mains

- sea bass, fennel, orange, sumac [gf] 16.25
- sweetcorn fritter, thai salad [vgn] 13.50
- seared duck breast, celeriac puree, raspberry [gf] 19.75
- wild boar tortelloni, fennel caper ragu, salsa verde 16.00
- pork fillet, charred leek, lavender honey, bee pollen [gf] 17.00
- spiced baked cauliflower, rosti, madras, almond [vgn gf] 14.00

sides

- maple carrots, dukkah [vgn gf] 4.50
- leek, truffle, potato mash [vgn gf] 3.75
- roast tenderstem broccoli, lemon, chilli, sesame [vgn] 4.25

desserts

- chocolate delice, raspberry compote [v] 8.00
- manchego cheesecake, orange, and grapes [v] 8.00
- pineapple, coconut, and vanilla [vgn] 7.00