

— BRUNCH at —  
f e t t l e

Weekends and Bank Holidays

North African spiced tomato, red pepper, and spinach, Çılbır, 9.50  
Brûléed egg yolk, toast. Add smoked tofu [3.00], feta [3.00] GF\* V

Cornbread waffle, chorizo, padron peppers, fried egg, 11.50  
orange & red onion salsa. Add avocado [3.00] GF

Ham hock hash, sautéed potatoes, pea, spinach, mustard, 11.00  
roasted cherry tomatoes, poached egg, bernaise sauce GF

Eggs Benedict, poached eggs, ham hock, toasted sourdough, 9.50  
hollandaise. Add spinach [1.75]

Eggs Florentine, poached eggs, spinach, toasted sourdough, 8.50  
hollandaise. Add smoked tofu [3.00] V

Eggs Royale, oak roasted salmon, toasted pumpernickel rye, 11.50  
poached eggs, hollandaise. Add spinach [1.75]

Forest mushrooms, toasted pumpernickel rye, 8.75  
cashew nut cream, truffle oil. Add egg [1.15] VGN

Avocado, seeded rye sourdough toast, leaves. Choice of 9.25  
poached egg, or tomato. Add ham hock [4.00], Yorkshire 'halloumi'  
[3.00], mushroom [1.50] V/VGN

Toasted gnocchi, cashew cream, edamame, green beans, 11.50  
spinach and basil pesto. Add chorizo [3.00] or feta [3.00] GF VGN

Tofu scramble, toasted sourdough, roasted cherry tomatoes. 9.00  
Add mushroom [1.50] or spinach [1.75] VGN

Pappardelle, butternut squash, forest mushrooms, cannellini 9.50  
beans, turmeric cream. Add chicken [3.00], chorizo [3.00],  
Yorkshire 'halloumi' [3.00] VGN

please remember to discuss with us any dietary requirements, allergies or intolerances.  
no laptops over the weekend – relax, cut off for a minute

— DRINK at —  
**fettle**

## Wine

### White

Liv Vinho Verde 7.5

Macon Villages 8.5

### Dessert

Piameter muscat 8.5

### Rose

Piquepoul Noir 8

### Sparkling

Passaparola prosecco

7.5

Hattingley valley classic  
reserve 35

### Red

Armas de Guerra, Mencia

7.5

Manoir du Carra, Beaujolais

8

Cosetti Barbera D'astri 8.5

## Cocktails

**Bloody Mary** – Virtuous Vodka, sriracha & henderson's seasoned tomato juice,  
lemon, pickle, dill 6.00

**White Bellini** – Crème de peche, suze, prosecco, tarragon 8.50

**Rose & Hibiscus Prosecco** – rose petal & hibiscus flower, prosecco 8.50

**Boxer Gin & Tonic** – Boxer gin, double dutch tonic, earl grey tea, orange 6.50

**Gin Mare & Tonic** – Gin Mare, double dutch tonic, rosemary, olives 7.50

**Port & Tonic** – Graham's fine white port, double dutch tonic, grapes 6.50

## Beers & Cider

**Saltaire Brewery** 5.45

**Zipwire** – 4.5% – Zesty citrus American pale ale made with real oranges & grapefruit  
zest

**Velocity** – 4.1% – Light, refreshing, easy drinking session IPA

**Full Tilt** – 5.2% – Aus/NZ pale ale, hoppy and punchy

**Einstök** – 5.2% – Coriander & orange peel, aromatic & easy drinking Icelandic white  
pale ale 5.95

**Luscombe organic devon cider** – 4.9% – Light, medium dry cider, clean and  
fruity 5.45

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