

— LUNCH at —  
f e t t l e

Baby aubergine, kale, pomegranate, orange tahini, tomato, 11.50  
seeds. Add smoked tofu [3.00], halloumi [3.00] GF VGN

Cucumber, olive, melon, and dill salad. Cucumber, spinach, 9.50  
cashew dressing. Add ham hock [4.00], feta [3.00] GF VGN

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

North African spiced tomato, red pepper, and spinach stew, 9.50  
Çilbir brûléed egg yolk, toast. Smoked tofu [3.00], feta [3.00] GF\* V

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

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

Avocado, seeded rye sourdough toast, leaves. Either 9.25  
poached egg, or tomato. Add bacon [2.75], halloumi [3.00],  
mushroom [1.50] V/VGN

Soup of the day, sourdough bread GF\* VGN\* 5.95

**reds**

Armas de Guerra, Mencia 7.5  
Manoir du Carra, Beaujolais 8  
Cossetti Barbera D'asti 8.5

**rose**

Piquepoul Noir Rose 8

**whites**

Liv Vinho Verde, Avento 7.5  
Macon Villages 8.50

**sparkling**

Passaparola Prosecco 7.50  
Rose & Hibiscus Prosecco  
8.50

**beers**

Saltaire zipwire 5.45  
Saltaire Velocity 5.45  
Saltaire Full Tilt 5.45  
Einstök White Ale 5.95

please remember to discuss with us any dietary requirements, allergies or intolerances.  
no laptops during peak time on dining tables – relax, cut off for a minute