

— FINE at —  
f e t t l e

appetisers

artisan breads, miso butter, balsamic [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] 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

oxtail risotto, porcini mushroom, crispy shallots, horseradish cream 17.00

spiced pork fillet, charred leeks, 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

strawberries, black pepper, vegan Bavarian cream, basil, pistachio [vgn] 7.00

pineapple, coconut, vanilla [vgn] 7.00

please remember to discuss any allergies or dietary requirements before ordering.  
'v' is vegetarian, 'vgn' is vegan and 'gf' is gluten friendly. 12.5% service is added to all bills