

— EVENING at —
f e t t l e

Olives, almonds [vgn gf] 3.50

Bread, seaweed butter [vgn] 3.75

Allium & aioli [vgn gf] 4.75

Padron peppers, lemon salt [vgn gf] 3.95

Avocado, pumpernickel [vgn] 4.75

Minted pea hummus, flatbread [vgn gf] 4.25

Smoked summer squash, burrata, thyme honey [gf] 6.00

Beetroot, cucumber, hazelnut [vgn gf] 4.75

Heritage tomato, rhubarb, elderflower [vgn gf] 5.50

Corn ribs, chipotle maple, apricot [vgn gf] 6.75

Chicken thighs, pumpkin seed, split allium, thyme charred squash [gf] 9.50

Beef brisket, pickled strawberries, wasabi mayonnaise, sesame cracker,
nasturtium. [gf] 10.50

White fish, green sauce, waste sourdough 10.75

Crumpets, artichoke, spinach, mace butter [vgn] 9.50

Pork loin, lavender, bee pollen [gf] 10.50

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