

— BREAKFAST at —
fettle

Early Bird Breakfast until 10am Mon-Fri

Old Cotswold Legbar Eggs and Soldiers	6.5
With marmite butter v	
Eggs Any Style on Toast	7.25
Sourdough toast with choice of spinach, smoked tofu, halloumi, or gravadlax salmon [extra 2.25]. v*	
Vegetarian Benedict	9
Butternut squash, poached eggs, spinach, hollandaise, thyme, toasted sourdough. v	
Avocado on Toast	9
Seeded pumpnickel, choice of tomato or poached egg. v/VGN*	
Forest Mushrooms on Toast	8.75
Seeded pumpnickel toast, cashew cream, herb oil. VGN*	
Panna Cotta	8
Rose & cardamom, pistachio granola, peach purée GF VGN	
Cornbread Waffle	11.5
Chorizo, padron peppers, fried egg, orange & red onion salsa. GF	
Salmon Gravadlax on Toast	10.5
Dill cured salmon, pickled cucumbers, crispy capers, lemon zest cream cheese, seeded pumpnickel toast. VGN	
Kedgerree	9.75
Smoked haddock, curried rice, peas, poached egg. GF	

Extras

Egg [1.50], Mushrooms [2.00], Halloumi [3.00], Avocado [3.00],
Smoked Tofu [3.00], Tomato [1.50], Salmon Gravadlax [3.50]

Coffee & Teas

Espresso, Americano	2.75
Cortado, Macchiato, Latte, Cappuccino	3.15
Hot Chocolate, White Hot Chocolate, Mocha	3.30
English Breakfast, Earl Grey, Jasmine, Lemon & Ginger, Peppermint	3.25

Smoothies & Juice

Citrus Press: orange, grapefruit, tangerine, lemon, turmeric	3.95
Power: banana, peanut butter, oats, almond milk	3.95
Green: spinach, mango, cucumber, mint, apple	3.95

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

Salmon Gravavlax on Toast	10.5
Dill cured salmon, pickled cucumbers, crispy capers, lemon zest cream cheese, seeded pumpnickel toast. VGN	
Vegetarian Benedict	9
Butternut squash, poached eggs, spinach, hollandaise, thyme, toasted sourdough. V	
Crumpets	10
Spinach, mushrooms, spiced butter, artichoke. VGN	
Cornbread Waffle	11.5
Chorizo, padron peppers, fried egg, orange & red onion salsa. GF	
Shakshuka	9.5
North African spiced tomato, red pepper and spinach stew, çilbir, brûléed egg yolk and sourdough. GF* V	
Fettle Brunch	8.5
Beetroot, pea smash, fetta, poached egg, dukkah, sourdough toast. V GF*	
Bokkeumbap	11.5
Pork belly, kimchi fried rice, crispy fried egg GF	
Strozzapretti Pasta	9
Spinach, shallots, mace butter, artichoke crisps. VGN	
Gnocchi	10.5
Cashew cream, edamame, spinach pesto. GF VGN	
Seasonal Salad	9.5
Roast squash, charred cauliflower, kale crisps, heritage carrots, baby spinach, pumpkin seeds, pomegranate and orange dressing. GF VGN	
Topped Flatbread	6.5
Minted pea hummus, chickpeas GF VGN	

Add-ons and Sides

Egg [1.50], Avocado [3.00], Smoked Tofu [3.00], Chicken [3.00], Chorizo [3.00], Halloumi [3.00], Feta [3.00], Mushrooms, [2.00], Gravavlax Salmon [3.50], Bread & Butter [1.50]

Desserts

Chocolate Delice	6.5
With cocoa nib tuille, raspberry GF VGN	
Thyme Milk Tarte	6.5
With damsons and violas	
Sesame Crème Brûlée	6.5
GF VGN	

Cocktails

Bloody Mary	6
Virtuous Vodka, sriracha & Henderson's tomato juice, lemon, pickle	
Bellini	8
Prosecco, peach, thyme	
White Port & Tonic	6.5
Rose & Cardamom Prosecco	8.5
Boxer Gin & Tonic	6.5
Boxer gin, Double Dutch tonic, earl grey, orange	
Gin Mare & Tonic	7.5
Gin Mare, Double Dutch tonic, rosemary, olives	

Wines 125ml / bottle

White

Liv Vinho Verde: a light, summery, young, Portuguese green wine	5.5 / 29
Lovelock Sauvignon: a fruity, New Zealand Sav	8.5 / 50

Rose

Piquepoul Noir: clean refreshing wine with rose and citrus notes	6 / 33
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Red

Shiraz Viognier: rich ripe berries, soft velvety tannins, spices, Australian	6.5 / 38
Manoir du Carra: Beaujolais, light oak aged, elegant fruit notes	5.75 / 32
Cosetti Barbera D'astri: earthy, herby, forest fruits, sour cherries	6.25 / 34

Sparkling

Organic Vino Frizzante: delicate, fruity, lightly sparkling Prosecco	7 / 36
Hattingley Valley Classic Reserve: award winning British	- / 70

Dessert

Piameter muscat	6 / 35
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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 Icelandic white pale ale	5.95
Luscombe Organic Devon Cider – 4.9% - Light, medium dry cider	5.45