

— BRUNCH at —
fettle

Pork Belly Benedict	11.5
Toasted sourdough, poached eggs, hollandaise	
Vegetarian Benedict	9
Butternut squash, poached eggs, spinach, hollandaise, thyme, toasted sourdough. V	
Salmon Gravdax on Toast	10.5
Dill cured salmon, pickled cucumbers, capers, lemon zest cream cheese, seeded pumpernickel toast. VGN	
Kedgerree	9.5
Smoked fish with curried rice, peas and a poached egg GF	
Shakshuka	9.5
North African spiced tomato, red pepper and spinach stew, çılıbr, brûléed egg yolk and sourdough. GF* V	
Bokkeumbap	11.5
Pork belly, kimchi fried rice, crispy fried egg GF	
Crumpets	10
Spinach, mushrooms, spiced butter, artichoke. VGN	
Cornbread Waffle	11.5
Chorizo, padron peppers, fried egg, orange & red onion salsa. GF	
Panna Cotta	8
Rose & cardamom, pistachio granola, peach purée GF VGN	
Spiced Scrambled Tofu	9.5
Grilled apricots, okra, spinach and flatbread GF VGN	
Fettle Brunch	8.5
Beetroot, pea smash, fetta, poached egg, dukkah, sourdough toast. V GF*	

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], Gravdax Salmon [3.50], Bread & Butter [1.50], Spinach [2.00]

Desserts

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

— DRINK at —
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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 and orange	
Daffy's Gin & Tonic	7.5
Our premium gin, double dutch tonic, lime and a sprig of mint	

Wines 125ml / bottle

White

Liv Vinho Verde: a light, summery, young, Portuguese green wine	5.5 / 29
Morandé, Gewürztraminer, Chile: a pale yellow, intensive, aromatic	5 / 2
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