- BRUNCH & LUNCH at -

ettl

Chai Spiced Red Rice Porridge VGN GF

6.95

Chai spiced black rice porridge made with coconut milk, served with fruits and maple syrup

6.50

Poached Eggs on Sourdough Toast Topped with either spinach or halloumi [available Mon-Fri before 11:00]

Mushrooms on Pumpernickel Rye Toast VGN

Mixed mushrooms, thyme and lemon cream, truffle oil. Poached egg for 1.50

Homemade Crumpets VGN

8.95

Mixed mushrooms, spinach, mace butter. Add a poached egg for 1.50

Salt Beef Benedict

11.50

Sweet pickled fennel, moonlight tomatoes, rye crumb, oats, poached egg, hollandaise. Add seasonal greens for 2.50

Vegan Fettle Benedict VGN

9.50

Marinated aubergine, cavolo nero, smoked tofu, and vegan hollandaise on toasted sourdough.

Cold Smoked Salmon Smørrebrød

9.50

Staal Smokehouse in York cold smokes for us, and we serve with pumpernickel rye toast, apple and beetroot remoulade, dill, pickled fennel, and fresh horséradish

Salt Baked, Cured Carrots VGN

8.50

This dish is our vegan version of 'salmon gravlax on toast'. Comes with pumpernickel rye toast, dill cream, capers. Add a poached egg for 1.50

Fettle Bowl VGN GF

12.50

Nutrition bowl with quinoa tabbouleh, cured carrots, marinated aubergine, cavolo nero, pickled fennel, ackee, sunflower and pumpkin seed cream, salsa verde. Add halloumi for 2.75

Pork Belly Bokkeumbap GF

12.00

Pork belly, kimchi fried rice, crispy fried egg.

Pearl Barley Risotto VGN

10.50

Vegan blue cheese risotto, walnut cream, walnuts, and chicory served with a dressed rocket salad. Add extra smoked tofu or chicken for 3.50

Spring Gnocchi 🔻 🕞

12.00

Toasted gnocchi, green beans, watercress pesto, sunflower and pumpkin seed cream served with a rocket salad. Add extra seasonal greens for 2.50 or chicken for 3.50

Add Chicken 3.50 Add Poached Egg. 1.50 Add Halloumi 2.75 Rocket & Fennel Side Salad 3.00 Add Mushrooms 2.75 Add Seasonal Greens 2.50 Add Smoked Tofu 2.75