

EVENING at  
fettle

Available from 4pm, Monday to Saturday

Starters

Ackee cream, truffle toast	VGN	7.50
Gnocchi, seed cream, watercress pesto	GF VGN	7.50
Cold smoked salmon blini with beetroot and apple remoulade	GF	9.50
Tamari pork belly, kimchi		7.50

Mains

Vegan blue cheese pearl barely risotto, walnuts, walnut cream, seasonal side salad.	VGN	10.50
Salt beef, braised fennel, butter beans, greens		14.50
Pork belly bokkeumbap, green beans, kimchi fried rice	GF	12.00
Pan toasted gnocchi, green beans, sunflower and pumpkin seed cream, watercress pesto, seasonal greens	GF VGN	14.50
Fettle nutrition bowl, quinoa, salt cured carrots, marinated aubergine, cavolo nero, pickled fennel, ackee, sunflower and pumpkin seed cream	GF VGN	12.50
Pan fried fish, quinoa tabbouleh		16.50

Desserts

Chocolate delice	VGN. GF	7.00
Sesame crème brûlée	GF	7.00
Mango and pear crumble with ice cream	VGN. GF	7.00
Frangelico affogato	GF VGN	5.50

Please note, availability of ingredients through the season may mean we have to make last minute changes

Please remember to discuss with us any dietary requirements, allergies or intolerances.  
No laptops after 5pm – A 10% Discretionary Service Charge is added to all bills