

EVENING at
fettle

Available from 4:30pm

Thursday to Saturday

From Fettle: plate and enjoy

2 Courses for ONE person 22.50

2 Courses for TWO people 39.95

extra course 4.95 each

To order, head to www.fettle.uk

Appetiser

Ackee cream, truffle toast VGN +3.75

Starters

Golden Yorkshire halloumi, mini flatbreads, Yorkshire forced
rhubarb and nigella seed salsa V

Sunset fennel, quinoa and blood orange salad,
Pomegranate, tahini dressing GF VGN

Mains

Crisp red lentil croquettes, yeasted baby potatoes, tarragon and
almond dressing, watercress puree GF VGN

Rioja braised lamb shank, spiced aubergine zaalouk, charred
harissa, lemon yoghurt GF +5.5

Pan toasted haddock, broad bean puree, allium, crushed baby
potatoes, apple cider cream sauce GF +4.5

Slow roasted pork belly, Swedish brunkål, charred baby allium,
with a rhubarb, dill and caraway relish GF +3.5

Desserts

Passion fruit tarte, vanilla ice-cream, hazelnut praline V

Blood orange chocolate mousse, cardamom shortbread VGN, GF

Please note, availability of ingredients may cause last minute changes

Please remember to discuss with us any dietary requirements, allergies or intolerances,
before ordering.

A menu does not show all ingredients or allergens in a dish.