

FITZ'S

RUSSELL SQ.

SET LUNCH MENU

Two courses **£35** | Three courses **£42**

STARTERS

Pea & asparagus soup, crumbled feta, truffle oil (v)(ve)**
Heirloom beetroot garden, goat's cheese mousse,
toasted granola, citrus ambrosia (v)
Smoked salmon, silky crème fraîche, caviar pearls, chive oil

MAINS

Meantime beer-battered haddock, hand-cut chips, tartare sauce, mushy peas
Steak frites, peppercorn sauce, watercress salad **£5**
Rigatoni alla Norma, charred aubergine, tomato confit (v)
Grilled free-range chicken Caesar salad, garlic croutons,
shaved Parmesan, anchovies

SIDES

Seasoned skinny fries (ve) **£6**
Hand-cut chips, truffle, Parmesan **£9**
Steamed spinach (ve) **£7**
Greek salad with feta and oregano (v) **£8**
Tenderstem broccoli, romesco, smoked almonds (v) **£7**
Truffled macaroni and cheese (v) **£14**

DESSERTS

Yorkshire rhubarb & apple crumble, cinnamon custard, elderflower sorbet (ve)
Sticky toffee pudding, clotted cream, toffee sauce (v)
Selection of ice creams & sorbets (v)(ve)

(v) = vegetarian | (ve) = vegan | (ve)** = vegan option available | Adults need around 2,000kcal a day
Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.



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