

FITZ'S

BRASSERIE

SET LUNCH MENU

Two courses £39 | Three courses £45

STARTERS

Buffalo burrata, imam bayildi, aubergine puree, focaccia (v) 445kcal

Spiced carrot & sweet potato soup, coconut cream,
spiced savarin (v)(ve)** 280kcal

Black pudding & haggis scotch egg, walnut & Guinness ketchup 480kcal
Smoked salmon, silky crème fraîche, caviar pearls, chive oil 380kcal

MAINS

Dry-aged beef burger, pickles, house sauce crispy fried onions, brioche bun,
seasoned skinny fries 970kcal

Miso-marinated crispy cauliflower, Romanesco & butter bean hummus (ve) 380kcal

Chicken Caesar salad, garlic croutons, shaved parmesan, anchovies 660kcal
Meantime beer-battered haddock, hand cut chips, tartare sauce,
mushy peas 780kcal

DESSERTS

Sticky toffee pudding, clotted cream, toffee sauce (v) 700kcal

Lemon posset, orange clear jelly, fresh orange segment, meringue
& glass tuile (ve) 480kcal

British Cheese selection, toasted fruit bread, apple
& cider brandy chutney, celery, grapes, crackers (v)(ve) 378kcal

(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.