

# FITZ'S

BRASSERIE

## COCKTAILS

**LUCKY GEORGE**  
Boatyard gin, Sipello bitter,  
dry vermouth blend, olive  
**£17**

**CHAMPAGNE PALOMA**  
Olmeca Altos, lemon,  
Veuve Cliquot Rosé  
**£23**

**MILLIONAIRE'S MARTINI**  
Aureus Vita Fibonacci Dry Gin, Dry  
vermouth blend Dom Pérignon  
**£125**

**APE-NO SPRITZ**  
Spritz Lyre's Italian  
Aperitif, Ginger Ale,  
**£12**

## FOR THE TABLE

Spiced Gordal olives, garlic, chilli (ve) *48kcal*  
**£5**

Sourdough & English salted butter, (v)(ve)\*\* *600kcal*  
**£6**

Padrón peppers, smoked Malden salt (ve) *30kcal*  
**£5**

## RAW BAR

British Rock Oysters, yuzu mignonette *90kcal/180kcal*  
**½ dozen £28 | dozen £54**

Marinated tuna crudo, cherry tomato, raspberry vinaigrette *195kcal*  
**£21**

Beetroot cured chalk stream trout, citrus crème fraiche *325kcal*  
**£19**

## STARTERS

Crispy Polenta fries, harissa hummus, pomegranate,  
tamarind dressing (ve) *380kcal*  
**£18**

Seared Scottish Diver scallop, peas,  
edamame & pancetta *340kcal*  
**£23**

Watercress & mixed herb soup, buckwheat grains  
coconut cream (v)(ve) *270kcal*  
**£15**

Pulled lamb & feta croquette  
herb salad, mint & coriander sauce *410kcal*  
**£19**

King prawn cocktail, Marie rose sauce,  
avocado & salmon roe *230kcal*  
**£22**

Grass-fed British steak tartare, potato crisps  
Small *350kcal* **£19.50** | Large *350kcal* **£29**

## MAINS

Pan fried new season lamb rump,  
courgette puree, feta & spring vegetables *630kcal*  
**£38**

Meantime beer-battered haddock, hand-cut chips,  
tartare sauce, mushy peas *780kcal*  
**£25**

Dry-aged beef burger, pickles, house sauce, crispy fried onions,  
brioche bun, seasoned skinny fries *970kcal*  
**£23**

Add West Country cheddar *350kcal* | Dry-cured bacon *144kcal* **£2**

Confit duck leg Massaman curry, fragrant  
jasmine rice *535kcal*  
**£29.50**

Saffron & lemon risotto, toasted pinenuts,  
crispy kale (V) *520kcal*  
**£22**

Miso-marinated crispy cauliflower, harrisa  
hummus, Romanesco (ve) *380kcal*  
**£26**

**Chefs Daily Special**  
**Market price**

*£1 from every burger will be donated to Coram. They've been dedicated to providing better chances for children since 1739, making them the UK's oldest children's charity.*

## FROM THE GRILL

Grass Fed Rib-eye 285g  
**£43** *685kcal*

Heritage fillet 220g  
**£49** *480kcal*

Dry aged pork cutlet 230g  
**£31** *585kcal*

Grilled Scottish  
salmon fillet 220g  
**£31.50** *255kcal*

Sauces: Peppercorn *133kcal*, Béarnaise *250kcal*, Chimichurri *51kcal*, Herb butter *95kcal*

## SALADS

Fitz's Caesar salad, garlic croutons, shaved Parmesan, anchovies  
Small *350kcal* **£15** | Large *350kcal* **£20**

Mixed grain superfood salad, green beans, kale, avocado  
& pomegranate, tahini dressing (ve)  
Small *200kcal* **£15** | Large *260kcal* **£20**

Add Grilled free-range chicken *620kcal* **£12**  
Grilled salmon *620kcal* **£12**

## SIDES

Seasoned skinny fries (ve) *300kcal* **£8**

Baby new potato salad, capers, onions, herbs *290kcal* **£7**

Sauteed green beans(ve) *150kcal* **£8**

Baby gem lettuce, lemon yoghurt dressing (v) *120kcal* **£8**

Buttered British carrots (v) *300kcal* **£8**

Tenderstem broccoli, anchovies, chilli & garlic *300kcal* **£8**