

# FITZ'S

BRASSERIE

## SET LUNCH MENU

Two courses **£41** | Three courses **£48**

### STARTERS

Beetroot cured chalk stream trout, citrus crème fraiche 445kcal

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

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

### MAINS

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

Confit duck leg Massaman curry, fragrant jasmine rice 535kcal

Grilled Scottish salmon fillet 255kcal

### DESSERTS

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

Yorkshire rhubarb & strawberry confit, sable Breton, ginger ice cream (v) 455kcal

Pineapple carpaccio, coconut sorbet, pineapple crisp (ve) 200kcal

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(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.