

FITZ'S

BAR & PARLOUR

LUNCH & LIGHTER BITES

SERVED 11.00 - 17.00

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

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

Black pepper tofu Bao (ve) £16
Marinated tofu, Asian slaw, shiitake mushroom, sesame 260kcal

King prawn brioche roll £20
Marie-rose sauce, avocado, baby gem 500kcal

Dry-aged roast beef sandwich £17.50
Creamed horseradish, watercress, root vegetables crisps 510kcal

Dorset Crab Rarebit £21
Rye toast, granny smith apple 420kcal

Truffle Croque Monsieur £22
Comte, baked ham, black truffle bechamel 581kcal

The Kimpton Poke Bowl
Black rice, avocado, edamame, radish, green onion, sesame & ginger dressing
with your choice of:

Seared Tuna £18
421kcal

Tofu £17 (ve)
476kcal

Grilled Chicken Breast £17
450kcal

SIDES

Seasoned skinny fries (ve) 251kcal £6

Hand-cut chips, truffle, Parmesan 475kcal £9

Sweet potato fries (ve) 215kcal £8

BRITISH CHEESE SELECTION

Fruit bread, celery, grapes, spiced apple chutney, charcoal biscuits

Individual £16 | To share £28

378kcal

700kcal

Prices include VAT. A discretionary service charge of 12.5% will be added to your bill. Allergies and intolerances: we welcome enquiries from guests who wish to know whether items contain particular ingredients. Before placing your order please inform a member of the team if anyone in your party has a food allergy.

CREAM TEA

SERVED 1PM TO 5PM

Enjoy a selection of buttermilk scones, complemented by your choice of JING tea or coffee

Homemade plain & golden raisin scones

Served with Cornish clotted cream, hand-crafted rose petal strawberry jam, homemade seasonal curd

JING Single Garden Tea selection:

Assam Breakfast, Earl Grey, Jadesword Green,
Lemongrass & Ginger, Jasmine Silver needle,
Blackcurrant & Hibiscus, Peppermint leaf

£15 per person
including a glass of Veuve Clicquot Brut, NV £30

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BAR SNACKS & LIGHT BITES

SERVED 17.00- 22.00

dishes marked with a * available until close

Padrón peppers, smoked Malden salt (ve) *	30kcal	£5
Spiced Gordal olives, garlic, chilli (ve) *	48kcal	£5
Handcut chips, truffle, Parmesan *	475kcal	£9
Seasoned skinny fries (ve) *	251kcal	£6
Sweet potato fries (ve) *	215kcal	£8
Beetroot cured trout cornetto, herb crème fraiche	150kcal	£12
British rock oysters, yuzu mignonette	20kcal	£4.50 ea
Crispy polenta fries, harrisa hummous, tamarind dip (ve)	165kcal	£10
The Fitz's dry-aged beef burger *	970kcal	£23
bacon, cheese, pickles, house sauce, brioche bun, crispy onions		
Kimpton Fried Chicken, hot honey glaze *	440kcal	£14
Pulled lamb & feta croquette, mint & corriander sauce	310kcal	£12

BRITISH CHEESE SELECTION*

Fruit bread, celery, grapes, spiced apple chutney, charcoal biscuits

Individual £16 | To share £28

378kcal

700kcal

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CHAMPAGNE & SPARKLING

125ml | Bottle

Chapeldown Brut sparkling, NV (ve) Kent, England	£16.5 £79
Graham Beck Pinot Noire Rosé Robertson, South Africa	£14 £65
Moët & Chandon Brut Impérial Champagne, France	£20.5 £112
Moët & Chandon Rosé Impérial Champagne, France	£25.5 £125
Wild Idol Non Alcoholic, Sparkling White, Rheinhessen, Germany	£16 £83
Veuve Cliqout Brut, NV Champagne, France	£142
Veuve Cliqout Rose, NV Champagne, France	£152

WHITE

175ml | 250ml | Bottle

Chapeldown, Bacchus 2024 Kent, England	£17 £23 £69
Monte di Sarocco Gavi di Gavi, 2023 Piemonte, Italy	£15.5 £20.5 £56
Pinot Blanc, Alsace Tradtion Organic, Emile Beyer, 2019 Alsace, France	£16 £21.5 £58
Riesling Grand Cru Eichberg Organic, Emile Bryer 2023 Alsace, France	£24.5 £32 £90
Réserve de Mirou Picpoul de Pinet, 2023 (ve) Languedoc-Roussillon, France	£13.5 £18.5 £48
Yealands L5 Sauvignon Blanc 2024 Marlborough, New Zealand	£14.5 £20 £53
Chablis, Montains, 1er Cru, 2022 Burgundy, France	£112
Joseph Mellot. Domaine Les Chaintres Sancerre, 2023 Loire Valley, France	£78
Santo Santorini, Assyrtiko, 2022 Santorini, Greece	£75

ROSE

175ml | 250ml | Bottle

Vivanco Rioja Rosado, 2023 (ve) Rioja, Spain	£14 £20 £51
Minuty Prestige, 2024 Provence, France	£18 £24 £65

RED

175ml | 250ml | Bottle

Barbera d'Asti, Enrico Serafino, 2021 Piedmont, Italy	£14.5 £21 £52
Crozes-Hermitage, petit Ruch M. Chapoutier, 2023 Rhone, France	£18 £25 £68
Blason d'Issan, Margaux, 2020 (v) Bordeaux, France	£32.5 £39 £112
Sainte Marie des Crozes, 'En Rébellion' Organic Pinot Noir, 2023 Pays d'Oc, France	£13.5 £20 £50
TOUT AOP Blaye Côtes de Bordeaux, Merlot-Cabernet Sauvignon, Anqui Bordeaux, France	£15.5 £22 £53
Bodegas De ayala Vina Santurnia Rioja Gran Reserva, 2011 Rioja, Spain	£23 £30.5 £88
Zuccardi Serie A Malbec, 2023 Uco Valley, Argentina	£16 £23 £57
Château Masar, Hochar, 2019 Bekka Valley, Lebanon	£86
Ritme Priorat, 2020 Catalonia, Spain	£62
Barbaresco 'Basarin' DOCG, 2020 Piedmont, Italy	£138
Shafer Vinyards TD-9, 2022 California, USA	£155

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COCKTAILS

Melon Tommy's Teremana Tequila, Melonade, Lime, Agave	£17
Milan-Jerez Tio Pepe Sherry, Bitter Fusetti, Chocolate Bell Pepper	£18
Blossom Spritz Boatyard Vodka, Kai Sake, Kaffir, Honey, Grapefruit, Balfour Brut	£21
Dark Chocolate & Fig Manhattan Pure Scot Scotch Whisky, Vermouth Blend, Chocolate, Fig, Balsamic	£17
Pinaquiri Koko Kanu Coconut Rum, Plantation Pineapple Rum, Lime	£16
Lucky George Boatyard Double Gin, Sipello, Vermouth, Brine	£17

ALCOHOL-FREE COCKTAILS

Timmy Collins Cedar's, Hibiscus, Lemon Tonic Water	£12
Tropical Cut Miami Vice Cordial, Lyre 0.0% Rum, Soda Water	£12
Ape-no Spritz Lyre's Italian Aperitif, Ginger Ale	£12
EverGreen Everleaf Marine, green cordial	£12

DESSERT COCKTAILS

Brown Butter Espresso Martini Irish Whiskey, Burnt Butter, Coffee, Spices	£18
London's Grasshopper Burnt Faith, Mint, Cacao, Cream	£18
Irish Coffee Irish Whiskey Blend, Sugar, Spices, Cream	£16
Hot Toddy Rum, Cognac or Whiskey, Lemon, Honey, Spices	£16

BEERS & CIDERS

DRAFT SCHOONERS

Fitz's Pilsner 400ml	£8
Fitz's IPA 400ml	£8

BOTTLED

Meantime Lager 330ml	£7
Meantime Pale Ale 330ml	£7
Cornish Apple Cider 500ml	£7.50
Noam Bavarian Lager 340ml	£9
Lucky Saint 0.0% 330ml	£7

SOFT DRINKS

Coca Cola	£5.50
Diet Coke	£5.50

FEVERTREE MIXERS

Soda, Lemonade, Tonic, Ginger Beer, Ginger Ale	£5.50
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JUICES

Apple, Cranberry, Orange, Grapefruit, Pineapple, Tomato	£6
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HOT BEVERAGES

CARAVAN COFFEE

Freshly roasted specialty coffee from
Caravan Coffee Roasters

Espresso, Single Macchiato	£4.50
Double Espresso, Double Macchiato	£5
Flat white, Cappuccino, Latte	£6.50
Matcha latte, Chai latte	£7

JING TEAS & INFUSIONS

Single garden specialty tea	£6.50
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Assam Breakfast, Earl grey, Jade Sword Green
Jasmine Silver Needle, Whole Peppermint Leaf,
Lemongrass & Ginger, Chamomile

Organic Ceremonial Grade Matcha	£10.50
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