

FITZ'S

BRASSERIE

SET LUNCH MENU

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

STARTERS

Stone bass Aguachile with sweet potato, mango and jalapeno 185kcal

Watermelon and mint gazpacho with pickled cucumber (ve) 220kcal

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

English peach melba with polenta caje, vanilla creme and peach gel (v) 520kcal

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

(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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