

THE FITZROY TAVERN

SPRING MENU

PLEASE ORDER FOOD AT THE BAR

NIBBLES

Crispy White Bait, Tartare Sauce and Chimichurri 8.00

Pull Apart Garlic Loaf & House Olives v 7.50

Polenta Chips w/t Sumac Mayo ve 7.95

STARTERS

Soup of The Day w/t Homemade Bread v 7.25

Minted Lamb Kofte, Cumin Flatbread, Pomegranate, Feta, Rocket, Toasted Seeds 9.50 (ve option available)

Buttermilk Chicken Wings, BBQ Sauce, Remoulade 7.95

Steamed Scottish Mussels, Lemongrass, Ginger & Chilli Broth, Home Made Bread 9.95 / 15.95

Grilled Norfolk Asparagus, Panko Egg, Wild Garlic Mayo v 8.50 (ve option available)

MAINS

Chicken Schnitzel w/t Fried Free-Range Egg, Caper Butter, Fries, Watercress 17.95

Old Brewery Beer Battered Cod, Crushed Peas, Chips, Tartare Sauce 18.95

Harissa Roasted Sweet Pepper & Aubergine Tart, Polenta Chips, Watercress Salad ve 16.50

Char Grilled 21 Day Aged Flat Iron Steak (Served Pink), Chimichurri, Watercress, Chips 23.95

Pan-Fried Cornish Hake, Rainbow Chard, Garlic Roasted Jersey Royals, White Wine Sauce 22.50

Homemade Pie of The Day, Roasted Carrots, Mash, Gravy 19.50

Grilled Spiced Barnsley Lamb Chop, Tabbouleh & Peppernade 28.50

Heritage Tomato, Buffalo Mozzarella Salad w/t Basil & Aged Balsamic Dressing v 14.95

Black Angus Steak Burger, Brioche Bun, House Sauce & Fries 17.95

add smoked bacon or cheese for 1.25 each add home-made beer battered onion rings 2.00

SIDES *all at 5.50*

Mash Potato | Roasted Carrots | Rainbow Chard | Chips | Fries. *add cheese & bacon 2.50*

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Yarde Farm Clotted Cream Vanilla Ice Cream v 7.95

Bramley Apple, Norfolk Rhubarb Crumble, Custard or Ice Cream v 7.95 (ve option available)

Chocolate Brownie, Orange Sorbet & Meringue v 7.95

Yarde Farm Ice Creams and Sorbets 6.95

please ask your server for today's choices of dairy v and non-dairy flavours ve

Cheese Board, Red Onion Jam, Oat Biscuits 8.50

Allergen information. We can provide information on allergens in our food. Please ask a member of staff, however as our food is prepared in a kitchen where various allergens are handled, we cannot guarantee that any dishes are completely allergen free. Our meat, fish and chicken may contain bones

THE FITZROY TAVERN

SUNDAY MENU

2 Courses 26.50 3 Courses 32.50

PLEASE ORDER FOOD AT THE BAR

STARTERS

Soup of The Day w/t Homemade Bread v

Minted Lamb Kofte, Cumin Flatbread, Pomegranate, Feta, Rocket, Toasted Seeds (ve option available)

Buttermilk Chicken Wings, BBQ Sauce, Remoulade

Steamed Scottish Mussels, Lemongrass, Ginger & Chilli Broth, Home Made Bread **also available as a main**

Grilled Norfolk Asparagus, Panko Egg, Wild Garlic Mayo v (ve option available)

ROASTS & MAINS

Our roasts are served with seasonal vegetables, roast potatoes, Yorkshire pudding and roast gravy

Roast Grain Fed Chicken

Roast Leg of Yorkshire Lamb

Roast 28-day Aged Sirloin of Beef, Served Pink (3.50 supp)

Trio of Roast Meats, Chicken, Lamb, Beef (8.00 supp)

Harissa Roasted Sweet Pepper & Aubergine Tart, Polenta Chips, Watercress Salad ve

Old Brewery Beer Battered Cod, Crushed Peas, Chips, Tartare Sauce

Black Angus Steak Burger, Brioche Bun, House Sauce & Fries

add smoked bacon or Cheese for 1.25 each add home-made beer battered onion rings 2.00

EXTRAS

Yorkshire Pudding & Gravy 1.50 | Roast Potatoes v 4.50 | Cauliflower Cheese v 4.50

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Yarde Farm Vanilla Clotted Cream Ice Cream v

Bramley Apple, Norfolk Rhubarb Crumble, Custard or Ice Cream v (ve option available)

Chocolate Brownie, Orange Sorbet & Meringue v

Yarde Farm Ice Cream and Sorbets.

please ask your server for today's choices of dairy and non-dairy flavours v / ve

Cheese Board, Red Onion Jam, Oat Biscuits 2.00 supp