

THE FITZROY TAVERN

SUMMER MENU

PLEASE ORDER FOOD AT THE BAR

NIBBLES

Home Made Bread Selection, Netherend Farm Butter v 4.95

Pull Apart Garlic & Mozzarella Loaf & House Olives v 7.50

Crispy White Bait, Tartare Sauce 8.00

Buttermilk Chicken Wings, BBQ Sauce, Remoulade 7.95

STARTERS

Soup of The Day w/t Homemade Bread v 7.25

Blythburgh Ham Hock Terrine, English Mustard, House Piccalilli, Pea salad 9.25

Scottish Langoustines, Garlic Butter, Marie Rose Sauce, Sea Salt 12.95 / 19.95

Suffolk Broad Bean Falafel, Pitta Bread, Vegan Feta, Harissa Mayo, Baby Watercress ve 8.25

Gochujang Popcorn Chicken, Spring Onion, Mango, Chilli & Lime 8.50

MAINS

Courgette, Pea & Mint Risotto, Parmesan Crisp, Pea Shoots v 14.95

Old Brewery Beer Battered Cod, Crushed Peas, Chips, Tartare Sauce 19.00

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

Corn Fed Chicken César Salad, Baby Gem, Parmesan, Black Pepper 17.95

Braised Rabbit Ragu, Pappardelle, Salsa Verdi 18.95

Seared Welsh Sea Trout, Early Red Potatoes, Chilli & Beetroot Sauce, Buttered Samphire 23.95

Heritage Tomato, Vegan Feta Salad w/t Oregano, Kalamata Olive & Aged Balsamic Dressing v 15.50

Grilled 21 Day Aged Ribeye Steak, Watercress, Chips 28.95 *add peppercorn sauce or garlic butter 2.00*

Beef Brisket Double Smashed Burger, Cheese, Brioche Bun, House Sauce & Fries 18.50

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

SIDES *all at 5.50*

Mash Potato | Sautéed Early Red Potatoes | Buttered Samphire | Roasted Carrots | Mixed Salad

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, Strawberry 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 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 26.95 3 Courses 32.95

PLEASE ORDER FOOD AT THE BAR

STARTERS

Soup of The Day w/t Homemade Bread v

Blythburgh Ham Hock Terrine, English Mustard, House Piccalilli, Pea salad

Scottish Langoustines, Garlic Butter, Marie Rose Sauce, Sea Salt. *3.50 supp*

Suffolk Broad Bean Falafel, Pitta Bread, Vegan Feta, Harissa Mayo, Baby Watercress ve

Gochujang Popcorn Chicken, Spring Onion, Mango, Chilli & Lime

ROASTS & MAINS

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

Roast Leg of Yorkshire Lamb

Roast 28-day Aged Sirloin of Beef, Served Pink. *3.50 supp*

Duo of Roast Meats, Lamb & Beef. *8.00 supp*

Char Grilled Spatchcock Grain Fed Chicken, Marinated in Lemon & Thyme (*for 2 to share*)

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

Corn Fed Chicken César Salad, Baby Gem, Parmesan, Black Pepper

Heritage Tomato, Vegan Feta Salad w/t Oregano, Kalamata Olive & Aged Balsamic Dressing ve

Beef Brisket Double Smashed Burger, Cheese, Brioche Bun, House Sauce & Fries

add smoked bacon for 1.25 or 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 Clotted Cream Vanilla Ice Cream v

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

Chocolate Brownie, Orange Sorbet & Meringue v

Yarde Farm Ice Creams and Sorbets please *ask for today's choices of dairy v and non-dairy* flavours ve

Cheese Board, Red Onion Jam, Oat Biscuits *2.00 supp*

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