

THE FITZROY TAVERN

PLEASE ORDER FOOD AT THE BAR

Sourdough Bread, Netherend Farm Butter 4.50 | House Olives 5.00

SMALL PLATES & STARTERS

BBQ Chicken Wings, Maple Bourbon Glaze, Blue Cheese Dip 8.25

Smoked Haddock & Prawn Fish Cakes, Puttanesca Dressing 8.95

Pork & Black Pudding Scotch Egg, Mustard, Fennel & Celeriac Remoulade 9.25

Chicken Liver & Cognac Pâté, Toasted Brioche, Caramelised Onion Chutney, Pickles 7.95

Teriyaki Tofu Salad, Sesame, Olives, Tomato, Pickled Red Onions, Lemon, Shaved Asparagus 8.50 / 13.95 (ve)

English Asparagus. Gribiche Dressing, Grilled Sourdough 10.95 (V)

Classic Prawn Cocktail, Avocado, Soft Boiled Egg, Sourdough Melba Toast 11.25

MAINS

Crispy Chicken Schnitzel, Fried Egg, Fennel & Celeriac Remoulade, Rocket Citrus Salad, Parmesan, Fries, Garlic Aioli 17.50

King Prawn Linguine, Sautéed Garlic Prawns in a Spiced Marinara sauce, Samphire, Fresh Herbs 15.95

Chargrilled Steak Bavette, Cooked Pink, Thick-Cut Chips, Creamy Peppercorn Sauce, Watercress 22.95

Pan-Seared Sea Bream Fillet, Charred Rhubarb, Jersey Royals, Samphire, Lemon Chive Butter 18.25

Old Brewery Beer-Battered Haddock & Chips, Tartare Sauce, Crushed Minted Peas, Charred Lemon, Watercress 19.95

Thai Green Curry, Asparagus, Samphire, Bamboo Shoots, Chantenay Carrot and Coriander Rice 15.50 (ve)

Add Chicken 3.00 / Tofu 2.50 (ve)

Black Angus Beef & Bone Marrow Burger, Cheddar Cheese, Bacon, Stout Onions, Garlic Aioli, Brioche Bun, Fries 19.50

Add Fried Egg £1.50

SIDES *all at 5.50*

Roasted Tenderstem Broccoli | Buttered Chantenay Carrots

Rocket & Gem Salad | Jersey Royal Potatoes

Thick-Cut Chips | Fries | *add cheese & bacon 2.50*

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream v 8.00 (v)

Chocolate Brownie, Chocolate Sauce, Clotted Cream Vanilla Ice Cream 8.00 (v)

Strawberry & Rhubarb Eton Mess 8.00 (ve)

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PLEASE ORDER FOOD AT THE BAR

SUNDAY MENU

2 Courses 29.50 3 Courses 36.00

PLEASE ORDER FOOD AT THE BAR

Smoked Haddock & Prawn & Fish Cakes, Puttanesca Dressing

Pork & Black Pudding Scotch Egg, Mustard, Fennel & Celeriac Remoulade

Chicken Liver & Cognac Pâté, Toasted Brioche, Caramelised Onion Chutney, Pickles

BBQ Chicken Wings, Maple Bourbon Glaze, Blue Cheese Dip

Teriyaki Tofu Salad, Sesame, Olives, Tomato, Pickled Red Onions, Lemon, Shaved Asparagus (ve)

English Asparagus. Gribiche Dressing, Grilled Sourdough **2.00 supplement**

Classic Prawn Cocktail, Soft Boiled Egg, Sourdough Melba Toast. **2.50 Supplement**

ROASTS & MAINS

All our roasts are served with rosemary roast potatoes, maple-glazed carrots, tenderstem broccoli, sweet potato & swede mash, thyme-buttered savoy cabbage, Yorkshire pudding and house gravy

Roast 28-day Aged Sirloin of Beef w/ Horseradish Cream 3.50 supp

Roast Pork Belly, Cinnamon Apple Sauce

Roast Chicken, Garlic, Thyme & Lemon

Trio of Roast Meats, Beef, Pork & Chicken 8.00 supp

Vegetarian Wellington, beetroot, sweet potato, mushroom, lentils and spinach (ve)

Old Brewery Beer-Battered Haddock & Chips, House Tartare Sauce, Crushed Minted Peas, Charred Lemon, Watercress

Thai Green Curry, Asparagus, Samphire, Bamboo Shoots, Chantenay Carrot, Coriander Rice (ve)

***Add Chicken £3.00 / Tofu 2.50 (ve)**

EXTRAS

Yorkshire Pudding & Gravy 2.00 | Roast Potatoes v 4.50 | House Cauliflower Cheese v 4.50

DESSERTS

Sticky Toffee Pudding, Toffee Sauce, Honeycomb Ice Cream (v)

Chocolate Brownie, Chocolate Sauce, Clotted Cream Vanilla Ice Cream (v)

Strawberry & Rhubarb Eton Mess (ve)