

ICE COLD DRINKS

GLASS OF CHAMPAGNE	£8.50
GLASS OF PROSECCO	£7.00
MIMOSA OR BELLINI	£6.00
ELDERFLOWER G&T	£5.50

Fitzbillies

CHELSEA BUNS TO TAKE HOME

Beat the queue in the cake shop
Ask your waiter to add a box of
4 Chelsea buns to your bill
£9.20

• BRUNCH •

SERVED FROM OPENING - 4PM

THE FULL FITZBILLIES £11.50
Eggs, smoked bacon, sausages, house hash brown, air-dried tomatoes, sourdough toast
- add black pudding £2.00
- add mushrooms £2.00
- add extra toast £1.00

THE VEGETARIAN FITZBILLIES £11.00
Eggs, halloumi, house hash brown, air-dried tomatoes, grilled mushroom, sourdough toast
- add avocado £2.50
- add extra toast £1.00

FITZBILLIES STEAK BREAKFAST £18.00
Sirloin steak, two fried eggs, house hash browns, air-dried tomatoes, flat mushroom, sourdough toast

EGGS BENE'T £10.00
Our own slow-cooked smoked ham on a toasted English muffin, with poached eggs & velvet hollandaise sauce

EGGS FLORENTINE £10.00
Buttered spinach on a toasted English muffin, with poached eggs & hollandaise sauce

EGGS ROYALE £11.00
Severn & Wye smoked salmon smoked salmon on a toasted English muffin with poached eggs & hollandaise sauce

SCRAMBLED EGGS & SMOKED SALMON £11.00
Fluffy, creamy, scrambled eggs on toasted Cambridge brown sourdough, with waves of Severn & Wye smoked salmon

SHAKSHUKA £9.50
Two eggs poached in a warming spiced sauce of tomatoes, onions, peppers & chickpeas topped with salsa verde & served with bread from our bakery

AVOCADO ON TOAST £8.00
Avocado on sourdough toast with tomato, herb & caper salsa, strained yoghurt (non-dairy yoghurt available)
- add a poached egg £1.00

PANCAKES £9.00
A stack of three American-style pancakes with:
- Crispy bacon & Chelsea bun syrup
- Apple & pecan nuts poached in maple syrup
- Caramelised banana, chocolate sauce & hazelnuts

GRANOLA £6.00
Our own recipe granola served with yoghurt & fruit compote

• COLD PRESSED JUICES •

APPLE JUICE	£3.50
ORANGE JUICE	£3.50
GREEN JUICE	£3.70
ROOT JUICE	£3.70

FITZBILLIES BLOODY MARY £6.00
Our special mix of tomato juice, Worcestershire sauce, Sriracha hot sauce, celery salt, vodka & a splash of dry sherry

VIRGIN MARY £4.50

MIMOSA OR BELLINI £6.00
Fresh orange juice or peach puree with prosecco

• FITZBILLIES BREAD •

We make all the bread and the English muffins served in our cafés in our own bakery in Cambridge. Our three most popular loaves are:

Everyday Sourdough: A white sourdough made with just three ingredients: Marriage's organic wheat flour, sea salt and water. Lighter than most sourdoughs, it's fantastic to eat as bread and even better toasted,

Cambridge Sourdough: A brown sourdough made with local, organic wholewheat flour from Foster's Mill, Swaffham Prior. Slightly more pronounced sourdough tang and lovely chewy texture.

Super-Seedy Loaf: A light, brown yeasted loaf made with Marriage's organic wheat flour and an abundance of sunflower, pumpkin & flax seeds.

If you like the bread you have with your meal why not ask for a loaf to be added to your bill. Your waiter will bring it to your table.

• EXTRAS •

The following are available to add to any dish

SMOKED SALMON	£4.00
AVOCADO	£2.50
SAUSAGES	£3.00
HASH BROWNS	£3.00
BACON	£2.00
BLACK PUDDING	£2.00
EXTRA EGGS	£2.00
MUSHROOMS	£2.00
HALLOUMI MADE FROM JERSEY MILK	£2.50

• SANDWICHES & SALADS •

SERVED FROM NOON - 4PM

PORCHETTA £15.00
A warm sandwich of home made porchetta, with salsa verde & celeriac remoulade on ciabatta, served with apple & watercress salad

SMOKED SALMON OPEN SANDWICH £15.00
Open-face sandwich of Severn & Wye smoked salmon, our own pickled beets, samphire and lemon dill cream cheese - all piled high on a slice of Fitzbillies' gorgeous Super Seedy bread

HALLOUMI & TOMATO SUPERFOOD SALAD £14.00
Air-dried tomatoes, grilled halloumi, avocado & red onion on a bed of our 'superfood' salad - quinoa, lentils, edamame beans, sweet potato & spinach with lemon oil

WARM CHICKEN & MUSHROOM SALAD £16.00
Autumnal salad of field mushrooms, pancetta, baby potatoes & tarragon dressed leaves topped with a grilled free-range chicken breast

BUCK RAREBIT £9.50
A spiced & seasoned mix of cheeses & stout on Fitzbillies sourdough topped with leeks & a poached egg

SAVOURY TART & SALAD £9.50
A slice of our savoury tart with crisp pastry & seasonal vegetables. Always vegetarian. For today's filling see the blackboard. Served with mixed leaves.

HOME MADE SOUP £8.50
A bowl of warming soup, always vegetarian served with a selection of bread from our bakery

• SIDES •

TIN OF BREAD £3.50
A selection of bread from our own bakery with sea salt butter

BABY ROAST POTATOES £4.00
Lemon & rosemary baby roast potatoes with a crème fraîche dip

GREEN SALAD £3.50
Mixed leaf salad with house dressing

'SUPERFOOD' SALAD £4.00
Quinoa, lentils, edamame bean, sweet potato & spinach with lemon dressing

TIN OF TOAST £3.50
A selection of bread from our own bakery, toasted, served with butter & preserves

CROISSANT/PAIN AU CHOCOLATE £2.60

Food Allergies and Intolerances All our food is prepared in a kitchen or bakery where allergens are present. Because of the risk of cross-contamination during production, delivery and preparation, **we cannot guarantee that any product is entirely free of any particular allergen.**

Please ask your server about products prepared without gluten-containing ingredients.

Our cakes are baked fresh each day, so we sometimes run out of things. There is always a good selection, so we should have an alternative that will delight. Please ask your waiter about non-gluten-containing & vegan options.

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• FITZBILLIES CLASSICS •

CHELSEA BUN £3.30
Fitzbillies legendary Chelsea bun. Fuelling students & dons for nearly a century. "Syrupy, well spiced, licentious & exceptional" according to Jane Grigson.

CHOCOLATE ECLAIR £4.00
Choux pastry filled with whipped cream & topped with chocolate fondant icing

COFFEE CHOUX BUN £4.00
A choux pastry puff filled with whipped cream & topped with coffee fondant icing

FLORENTINE £4.00
Flaked almonds & glacé cherries bound with honey, half-coated with dark chocolate

RUM TRUFFLE £3.50
A cake truffle made with chocolate cake crumbs & ganache, laced with rum

CHOCOLATE MOUSE £4.00
The junior version of the truffle in a much cuter shape, with absolutely no rum

FRESH FRUIT TART £4.75
A buttery pastry shell, filled with vanilla crème pâtissière, topped with seasonal fruit

ALMOND MACARON £3.30
A giant, traditional English almond macaroon

FRIAND £3.75
A moist, buttery almond sponge studded with blueberries & raspberries

CUPCAKE £3.00
A classic vanilla sponge topped with a swirl of smooth vanilla buttercream.

MACARON CUPCAKE £4.20
One of our vanilla cupcakes topped with a macaron - choose from raspberry, pistachio or lemon

MACARONS 3 FOR £5.50
Choose from chocolate, lemon, pistachio, raspberry/chocolate, rose, salted caramel

• SCONES •

CREAM TEA £7.25
Sultana scone, raspberry jam, clotted cream & any pot of tea for one

Sultana scone, raspberry jam & clotted cream £4.25

Sultana scone, butter & jam £3.25

Cheese scone & butter £3.00

AFTERNOON TEA £19.50

A selection of finger sandwiches:
Smoked salmon, cucumber, home baked ham & mustard, cheddar cheese & chutney (vegetarian selection available)

Sultana scone, raspberry jam & clotted cream

Selection of mini cakes from the bakery:
Mini fresh fruit tart, mini fresh cream chocolate éclair & macaron.

All served on a three tier stand with a pot of tea.

CHAMPAGNE AFTERNOON TEA £28.00

Add a glass of champagne for a special treat

• TRAY BAKES & SLICES •

CHOCOLATE BROWNIE £3.60
(Add vanilla ice cream & chocolate sauce £5.60)

DUKE OF CAMBRIDGE CAKE £3.60
Chocolate fridge cake - Prince William's favourite

DATE SLICE £3.75
A crumbly, oaty top & base with sticky date filling

CRANBERRY & CLEMENTINE SLICE £4.00
A moist ground almond & clementine sponge, studded with sweet/sharp dried cranberries

APRICOT & RICOTTA SLICE £4.00
Sweet pastry, baked ricotta topped with apricots

• ICE CREAM SUNDAES •

CHELSEA BUN SUNDAE £6.75
A scoop each of Chelsea bun & vanilla ice cream, topped with Chelsea Bun pieces & cinnamon syrup

CHOCOLATE BROWNIE SUNDAE £6.75
A scoop each of chocolate & vanilla ice cream, topped with brownie pieces & chocolate ganache

BERRY MACARON SUNDAE £6.75
A scoop each of raspberry & vanilla ice cream, with berry compote & raspberry macaron

AFFOGATO £5.00
A scoop of vanilla ice cream topped with a double shot of espresso

TWO SCOOPS OF ICE CREAM £5.00
Choose from vanilla, Belgian chocolate, raspberries & cream, Fitzbillies Chelsea bun

• DESSERTS & LAYER CAKES •

BAKEWELL TART £6.00
Sweet pastry topped with raspberry jam, moist almond sponge & flaked almonds, with clotted cream

APPLE CRUMBLE TART £6.00
Bramley apples on butter pastry, topped with brown sugar crumble, served with clotted cream

LEMON CAKE £4.50
Three layers of light lemon sponge filled with lemon curd, topped with lemon cream cheese icing

CHOCOLATE CAKE £4.50
Three layers of chocolate sponge filled & topped with rich chocolate ganache

CARROT CAKE £4.50
Classic carrot cake with walnuts & raisins topped with cream cheese icing

COFFEE WALNUT CAKE £4.50
Three layers of espresso sponge, topped with coffee icing & walnuts

• TEA •

Pot of loose leaf tea for one served with milk or lemon

FITZBILLIES ENGLISH BREAKFAST £3.00

FITZBILLIES EARL GREY £3.25

AFTERNOON CEYLON £3.50
A very high quality medium strength brew

ASSAM £3.50
A rich, dark, malty tea, ideal with scones or cake

DARJEELING £3.75
A lighter, fragrant Indian tea, best with lemon

FRESH MINT TEA £3.50
An infusion of fresh English garden mint

HERB & FRUIT TEA PYRAMIDS £3.25
Green, Chamomile, Mint, Lemon & Ginger, Fruit

• COFFEE •

Our coffee beans are selected & roasted by Caravan Coffee Roasters.

If you would like your coffee extra hot please ask. We usually steam our milk to 65 degrees, as that is the recommendation for speciality coffee.

Espresso	£2.75
Latte	£3.25
Cappuccino	£3.00
Flat White	£3.00
Mocha	£3.50
Filter coffee - single origin filter coffee from brewed by our baristas	£2.75
Iced latte	£3.25
Cold Brew	£2.75

HOT CHOCOLATE £3.50
Made with ganache from the bakery

Dairy free alternatives to milk are available at an additional 40p per drink

When you have finished please ask your waiter for the bill, they will bring it to your table. Service is not included. All tips go to the staff.