

# Fitzbillies

## • CHILDREN'S MENU •

SERVED UNTIL 4PM

### **HALF BRIDGE STREET BREAKFAST £5.25**

A scaled down version of the Full Fitzbillies: one sausage, one egg, one rasher of bacon and toast.

### **HALF VEGETARIAN BREAKFAST £5.25**

A scaled down version of the Full Fitzbillies: one sausage, one egg, one rasher of bacon and toast.

### **BACON ROLL £4.50**

Crispy bacon in an organic soft white bap.  
- add your own ketchup

### **FITZBILLIES SAUSAGE ROLL £3.20**

Butchers sausages in a soft white bap.

### **EGGS ON TOAST £4.50**

Two eggs: poached or fried on toast.

### **PANCAKES £4.50**

A stack of two American-style pancakes with maple syrup.

#### **Build your own:**

- Bacon £2.00
- Avocado £2.50
- Sausage £1.50
- Slice of Toast £1.00
- Mushroom £1.00

## • DRINKS •

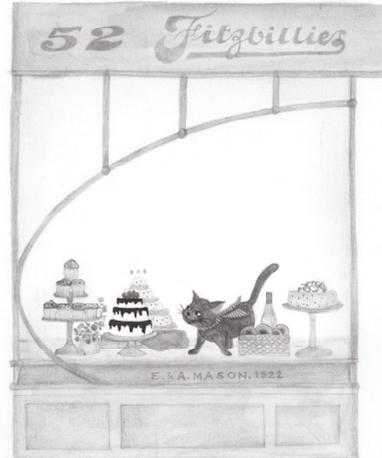
### **ORANGE JUICE £3.50**

### **GLASS OF MILK £1.50**

### **GLASS OF WARM MILK £1.50**

### **HOT CHOCOLATE £3.50**

Our famous hot chocolate, made with ganache from our bakery. Just ask if you would like it a little less hot.



**Food Allergies & 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.

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## • FITZBILLIES FACTS •

### **DID YOU KNOW...**

Fitzbillies is nearly 100 years old. It first opened on Monday 4th October 1920.

The first owners were brothers: Earnest & Arthur Mason.  
Have a look for their initials on the shop front.

They originally wanted to call the shop The Fitzwilliam Bakery,  
after the museum, but there was a shop called that in Ireland already.

The founder of the museum: Viscount Fitzwilliam had two sons  
called Fitz and Billy. Many people think the shop is called after them.

### **CHELSEA BUN FACTS...**

Fitzbillies is famous for its very sticky Chelsea Buns.

Chelsea Buns were first made in Chelsea in London in the 1800s.

Fitzbillies makes over 200,000 Chelsea Buns a year in our Cambridge Bakery

Our Head Baker Gill has worked at Fitzbillies for 47 years.

She has made at least 5 million Chelsea Buns

### **FITZ & WILL - THE CAMBRIDGE CATS...**

Join Fitz & Will on their adventures around the historic city of Cambridge.

Whether they find themselves at a Cambridge May Ball, a busy day in the market square, or  
following the famous Boat Race, you never know what mischief they will be up to next.

