ON ARRIVAL

Apple Juice - 4
Orange & Clementine Juice - 4
Still or Sparkling Water (750ml) - 4
Belvoir Soft Drinks - 4

FOR THE TABLE

Fitzbillies Cheese Straws - 6
Beetroot Houmous - 7
Whipped Feta & Spiced Chickpeas - 7
Selection of Bread from Fitzbillies Bakery - 6
Fitzbillies Bread & Dips - 10

The Full English - 16
The “Diner” Breakfast - 18
The Vegetarian Breakfast - 16
The Vegan Breakfast - 16
The Benef’ts

BRUNCH & LUNCH

Chelsea Bun French Toast - 12
Fitzbillies Bloody Mary - 9
Virgin Mary - 7
Mimosa - 8
Virgin Mimosa - 6

Glass of Champagne - 12
Glass of Prosecco - 7
Glass of “Nosecco” - 6
Kir Prosecco - 9

FOR THE TABLE

Fitzbillies Cheese Straws - 6
Mature cheddar cheese straws with cayenne pepper
Beetroot Houmous - 7
Beetroot houmous, feta cheese & mint served with focaccia crisp
Whipped Feta & Spiced Chickpeas - 7
Whipped feta, smoked paprika chickpeas & coriander served with homemade sourdough crackers
Selection of Bread from Fitzbillies Bakery - 6
Our white and seeded sourdough bread, olive oil focaccia & seeded sourdough crackers, served with salted butter
Fitzbillies Bread & Dips - 10
Our bread selection served with three dips: beetroot houmous; whipped feta, spiced chickpeas & coriander; pea, edamame & butterbean smash

The Full English - 16
Smoked bacon, sausages, eggs, house hash brown, grilled tomatoes, sourdough toast
- add black pudding - 3

The “Diner” Breakfast - 18
Smoked bacon, sausages, eggs, house hash brown, grilled tomatoes, sourdough toast & pancakes served with a jug of Chelsea bun syrup

The Vegetarian Breakfast - 16
Halloumi, eggs, house hash brown, grilled tomatoes, flat mushroom, Fitzbillies baked beans, sourdough toast (V)
- add extra toast - 1.5

The Vegan Breakfast - 16
Our own vegan sausage, scrambled tofu, house hash brown, grilled tomatoes, grilled mushroom, spinach, sourdough toast (VE)

The Benef’ts

Two poached eggs on a toasted English muffin with hollandaise sauce

Eggs Bene’t: Norfolk Ham - 12
Eggs Florentine: Wilted Spinach - 12
Eggs Royale: Scottish Smoked Salmon - 15

Shakshuka - 13
Two poached eggs in a lightly spiced tomato & chickpea sauce, topped with feta, spring onion & coriander. Served with sourdough toast (V) (VE available)

The Full English - 16
Smoked bacon, sausages, eggs, house hash brown, grilled tomatoes, sourdough toast
- add black pudding - 3

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Chelsea Bun French Toast - 12
Our famous Chelsea buns make the most spectacular French toast. Served with:
- Crispy bacon & Chelsea bun syrup, or
- Whipped Greek yoghurt & berry compote

Pancakes - 12
A stack of three American-style pancakes with:
- Crispy bacon & Chelsea bun syrup, or
- Whipped Greek yoghurt & berry compote

Garden Pea & Edamame Smash on Toast - 12
Garden pea, edamame & butter bean smash on sourdough toast with tomato, red onion & coriander salsa (VE available) (V)
- add a poached egg - 1.5

Savoury Tart & Salad - 14
A slice of our savoury tart - ask for today’s filing
Served with house salad (V)

Warm Chicken Caesar Salad - 16
Cos lettuce & rocket in a Caesar dressing (no anchovy), topped with warm poached chicken breast, focaccia croutons, parmesan shavings & crispy capers

Falafel & Houmous Salad - 13
Pea & mint falafels with beetroot houmous served on a bed of our house salad with sourdough crostini for dipping (VE)

SIDES

Pea & Edamame Bean Smash - 3.5
Two Sausages - 4
Bacon - 4
House Hash Browns - 4
Fitzbillies Baked Beans - 3.5
Two Eggs - 3
Black Pudding - 3
Grilled Mushrooms - 3.5
Grilled Halloumi - 3.5

The Full English - 16
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- add black pudding - 3

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Glass of Champagne - 12
Champagne Autreau Roualet Brut NV
Glass of Prosecco - 7
Soleil Bianco Spumante
Glass of “Nosecco” - 6
Belle & Co. alcohol free sparkling wine
Kir Prosecco - 9
Prosecco with blackcurrant liqueur
Kir Royale - 14
Champagne with blackcurrant liqueur

Food Allergies & Intolerances
Before ordering please speak to a member of staff about your requirements. Our food is prepared in a craft bakery where nuts & wheat flour are in constant use, so while we can tell you if something is made ‘without gluten containing ingredients’, or ‘without nuts’ we cannot guarantee that it is 100% free from traces of nuts, gluten, or other allergens.
(V) Vegetarian. (VE) Vegan. (LG) Low Gluten.

Service Charge
A discretionary 10% service charge will be included in your bill.
CAKES & DESSERTS

Lemon Cake - 5.5
Light lemon sponge soaked in lemon syrup, filled with zesty lemon curd & topped with lemon cream cheese icing

Carrot Cake - 5.5
Classic carrot cake with walnuts & raisins, topped with cream cheese icing

Red Velvet Cake - 5.5
A slice of our four layer red velvet cake, filled & topped with vanilla cream cheese icing

Chocolate Cake - 5.5
Four layers of chocolate sponge, filled & topped with chocolate cream cheese icing

Fitzbillies Chelsea Bun - 4.5
Our famous Chelsea bun served with extra syrup

Chelsea Bun Ice Cream Sandwich - 6.5
Our famous Chelsea bun split & filled with a scoop of Chelsea bun ice cream, topped with a drizzle of bun syrup

Selection of Three Macarons (LG) - 6
Choose from pistachio (VE), raspberry & chocolate (VE), rose, lemon, salted caramel, chocolate

AFTERNOON TEA - 28
A selection of finger sandwiches: & savouries:
Cucumber & soft cheese on brown bread
Norfolk ham & mustard on brown bread
Smoked salmon & soft cheese blini
Fresh pea, edamame smash & coriander blini
Sultana scone, raspberry jam & coriander blini

A selection of mini cakes from the bakery:
Lemon meringue cupcake
Red velvet slice
Mini brownie
Macaron

Served on a three-tier stand with a pot of tea

ICE CREAM & SUNDAES

Chelsea Bun Sundae - 8.5
A scoop each of Chelsea bun & vanilla ice cream, topped with Chelsea bun pieces & cinnamon syrup

Chocolate Brownie Sundae - 8.5
A scoop each of chocolate & vanilla ice cream, topped with brownie pieces & chocolate ganache

Berry Macaron Sundae - 8.5
A scoop each of raspberry & vanilla ice cream, with berry compote & a raspberry macaron

Chelsea Bun Ice Cream Sandwich - 6.5
Our famous Chelsea bun split & filled with a scoop of Chelsea bun ice cream, topped with a drizzle of bun syrup

Chocolate Brownie & Ice cream - 6.5
Slice of our seasonal brownie with a scoop of vanilla ice cream & chocolate sauce

Affogato - 6
A scoop of vanilla ice cream, topped with a double shot of espresso

Chelsea-gato - 6
A scoop of Chelsea bun ice cream, topped with a double shot of espresso

Two Scoops of Ice Cream or Sorbet - 5.2
Choose from vanilla, Chelsea bun, Belgian chocolate, raspberries & cream, pistachio, mango sorbet, lemon sorbet

CREAM TEA - 8.5
A sultana scone, raspberry jam & clotted cream, served with a pot of tea, or your choice of any hot drink

SPARKLING CREAM TEA - 15
Add a glass of Kir Prosecco

SPARKLING AFTERNOON TEA
Add a glass of Prosecco - 5
Add a glass of Champagne - 10

For today’s selection from our Cake Shop including low gluten and vegan options please ask your waiter.

DRINKS

Espresso - 3
Americano - 3.2
Filter Coffee - 3
Piccolo - 3.2
Macchiato - 3.2
Flat White - 3.5
Cappuccino - 3.6
Latte / Iced Latte - 3.7
Chai Latte - 3.7
Pot of Loose Leaf Tea for One 3.5
English breakfast tea, Earl Grey, Afternoon Ceylon, Assam, Darjeeling
Herb & Fruit Teas - 3.5
Green, Camomile, Mint, Lemon & Ginger, Red Berries
Fresh Mint Tea - 3.5
Hot Chocolate - 3.8
Mocha - 4
Cold Brew - 3.5
Homemade Iced Tea - 3.5
Belvoir Soft Drinks - 4
Elderflower or Raspberry lemonade
Coca Cola or Diet Coke - 3.5
Still or Sparkling Water (750ml) - 4
Apple Juice or Orange Juice - 4

Glass of Champagne - 12
Bottle of Champagne - 49
Champagne Autreau Ruautalet Brut NV

Glass of Prosecco - 7
Bottle of Prosecco - 27
Solealto Bianco Spumante

Glass of “Nosecco” - 6
Bottle of “Nosecco” - 25
Belle & Co alcohol free sparkling white wine

House Wine, glass (175ml) - 7
House Wine, bottle - 26
White - Famille Perrin Luberon 2021
Red - Montaignan Carnigian 2021

Sam Smith’s Lager (355ml, 5%) - 4

Dairy free alternative + 40p per drink. We steam our milk to 65°C. If you would like your coffee extra hot, please ask.
Service Charge A discretionary 10% service charge will be included in your bill.