# **ON ARRIVAL**

#### Apple Juice - 4

Local apple juice, hand pressed from the finest English apples

#### Orange & Clementine Juice - 4

Cold-pressed orange & clementine juice

#### Fitzbillies Bloody Mary - 9

Tomato juice, Worcestershire sauce, sriracha hot sauce, celery salt, vodka

#### Virgin Mary - 7

Tomato juice, Worcestershire sauce, sriracha hot sauce, celery salt

#### Mimosa - 8

Cold-pressed orange juice with Prosecco

#### Virgin Mimosa - 6

Cold-pressed orange juice with "Nosecco"

Glass of Champagne - 12

Glass of Prosecco - 7

Glass of Kir Prosecco - 9

Glass of "Nosecco" - 6

## **SOFT DRINKS**

Still or Sparkling Water (750ml) - 4

#### Belvoir Soft Drinks - 4

Elderflower or Raspberry lemonade

Coca Cola or Diet Coke - 3.5

Homemade Iced Tea - 3.5

## BY THE BOTTLE

**Bottle of Prosecco - 27** 

Solealto Bianco Spumante

#### Bottle of Champagne - 49

Champagne Autreau Roualet Brut NV

#### Bottle of "Nosecco" - 25

Belle & Co. alchohol free sparkling white wine

House Wine, glass (175ml) - 7

#### House Wine, bottle - 26

White - Famille Perrin Luberon 2021 Red - Montaignan Carignan 2021

Sam Smith's Lager (355ml, 5%) - 4



## 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

## **BRUNCH & LUNCH**

#### 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 Bene'ts

Two poached eggs on a toasted English muffin with hollandaise sauce & house hash browns

Eggs Bene't Norfolk Ham - 15
Eggs Florentine Wilted Spinach - 15
Eggs Royale Scottish Smoked Salmon - 18

## Shakshuka - 13

Two poached eggs in a lightly spiced tomato & chickpea sauce, topped with feta, spring onion & coriander. Served with toast from our bakery (V) (VE available)

#### 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 - 14

Garden pea, edamame & butter bean smash on sourdough toast with tomato, red onion & coriander salsa, topped with a soft poached egg (VE available) (V)

#### Savoury Tart & Salad - 14

A slice of our savoury tart ask for today's filing Served with house salad (V)

#### 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 a 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

#### Tin of Toast with Preserves 4.5

A tin of Fitzbillies sourdough toast served with preserves (VE available)

#### House Side Salad - 4.5

Mixed leaves, rocket, carrot, pickled cucumber

## THE FULL FITZBILLIES - 28

Apple or orange juice (or a brunch cocktail + 4)

+ Any brunch main dish +

Any cake or two scoops of ice cream

Tea or filter coffee with free refills

# AFTERNOON TEA

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 & corriander blini

Sultana scone, raspberry jam & clotted cream

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

# SPARKLING AFTERNOON TEA

Add a glass of Prosecco - 5 Add a glass of Champagne - 10

Please ask about (V) (VE) & (LG) afternoon teas

# **TEA & COFFEE**

### 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

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

Hot Chocolate - 3.8 Mocha - 4

Dairy free alternative + 0.40 per drink. We steam our milk to 65°C. If you would like your coffee extra hot, please ask.

#### 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.

