



THE
FITZDARES
CLUB

Menu

Nibbles

Marinated olives	4.5
Padron peppers, maple & chilli dressing	5.5
For the table - Mark's Cotswold Bakery sourdough, homemade focaccia whipped butter, balsamic & olive oil	7

Starters

Soup of the day, warm artisan bread	8.5
Salt baked beetroot carpaccio, wild rocket, grain mustard vinaigrette, toasted hazelnuts	8
Home made aubergine caponata, mozzarella pearls olive oil croutons	10
Apricot glazed chicken and pistachio terrine, rye crackers cornichon, grain mustard cream	11
Tiger prawns, smoked salmon sauce, shoestring potatoes	16
Seared scallops, king oyster mushroom, cream, pancetta	14
Garlic butter baked camembert, smoked chilli jam warm sourdough (To Share)	18
Charcuterie board - selection of cold cut meats, artisan cheese, olives, grapes, smoked almonds, sun dried tomatoes, warm sourdough bread (To Share)	22

Please do not make substitutions to the dishes as this may cause delays and affects speedy and efficient service.
A discretionary service charge of 10% will be added to your bill

Menu

Main Course

Gloucester Old Spot pork tomahawk, Koffmann chips celeriac & apple remoulade, grain mustard cream	26
Roasted duck breast, potato pave, steamed broccolini dark cherry sauce	28
Wild mushroom risotto, black truffle dust, parmesan herb oil	17
Steamed cod, garden vegetable sofrito, miso & garlic sauce, carrot dust	29
8oz Longhorn beef flat iron steak, Koffmann chips field mushroom, rocket & balsamic dressing	18
10oz dry aged Longhorn beef sirloin, Koffmann chips field mushroom, rocket & balsamic dressing	32
8oz dry aged Longhorn beef fillet, crispy potato pave caramelised shallot, red wine sauce	36
32oz dry aged Longhorn cote de boeuf , Koffmann chips field mushrooms, rocket & balsamic salad, choice of sauce (To Share)	90

Sides

Koffmann fries chips	5
House salad with parmesan	5.5
Tomato & onion salad	5.5
Broccolini, maple & chilli	5.5

Sauces

Green peppercorn	3
Bearnaise	3
Red wine jus	3
Salsa verde	3