



THE
FITZDARES
CLUB

Sunday Lunch

Nibbles

Marinated olives	4.5
Padron peppers, maple and chilli dressing	5.5
Warm artisan bread, flavoured butter	6.5

Starters

Soup of the day, warm artisan bread	8.5
Salt baked beetroot carpaccio, wild rocket, grain mustard vinaigrette, toasted hazelnuts	10
Aubergine caponata, mozzarella bocconcini, olive oil croutons	12
Chicken, apricots and pistachio terrine, rye crackers cornichon, grain mustard cream	11
Tiger prawns, smoked salmon sauce, shoestring potatoes	14
Seared scallops, king oyster mushroom, cream, pancetta	14
Garlic butter baked camembert, smoked chilli jam, warm sourdough (To Share)	16
Charcuterie board - selection of cold cut meats, artisan cheese, olives, grapes, smoked almonds, sun dried tomatoes, warm sourdough bread (To Share)	22

Sunday Lunch

Main Course

Gloucester old spot pork tomahawk, Koffmann chips celeriac & apple remoulade, grain mustard cream	26
Celeriac & butternut squash roulade, miso & roasted garlic sauce, herb oil	17
Steamed cod, garden vegetable soffrito, miso & roasted garlic sauce, carrot dust	29
Beer battered haddock fillet, Koffmann chips, minted peas homemade tartar sauce	18
Roasted Longhorn beef striploin, roasted potatoes, cider braised red cabbage, maple glazed root vegetables, red wine jus, yorkshire pudding	24
Roasted chicken supreme, roasted potatoes, cider braised red cabbage, maple glazed root vegetables, red wine jus, yorkshire pudding	20
Roast of the day, roasted potatoes, cider braised red cabbage, maple glazed root vegetable, red wine jus, yorkshire pudding	22

Sides 6ea

Maple glazed root vegetable
Cauliflower cheese
Cider braised red cabbage
Koffmann fries / chips
House salad with parmesan
Tomato & onion salad
Broccolini, maple & chilli

Sauces 3ea

Green peppercorn
Bearnaise
Red wine jus
Salsa verde