

Early Evening Dining at the Fitz

SNACKS & BREAD

Green Olives	£3.50
Fougasse Loaf, Garlic, Parmesan (G,M)	£5.00
Sourdough & Wheaten (G,M,E)	£5.00
Smoked Almonds (TN)	£3.50

To Start

CHEESE (M,G [WHEAT],N,SD)

Cashel Blue Cheese Bruleé, Walnut Crostini, Port Reduction
The Jumper Sauvignon Blanc, Marlborough. 250ml Glass £8.50 Bottle £28

SOUP (See server)

Soup of the Day, Artisan Bread
Barbadillo Amontillado Sherry, Jerez. 50ml Glass £3.95

RISOTTO (F,M)

Hot Smoked Glenarm Salmon Risotto, Garden Peas, Parmesan Tuille
Porta 6 Red, Lisboa. 250ml Glass £8.00 Bottle £24

PARFAIT (E,M,G [WHEAT], SD)

Free Range Chicken Liver Parfait, Red Onion Marmalade, Sourdough
Crostini
Porta 6 White, Lisboa. 250ml Glass £8.00 Bottle £24

The Main Event

CHICKEN (M,E,G [BARLEY],SD)

Supreme of Free-Range Chicken, Haggis Bonbon, Roast Baby Vegetables,
Creamy Mash, Whiskey Cream
Holy Snail Chardonnay, Loire. 250ml Glass £8.50 Bottle £25

HAKE (F,CRUS,M)

Fillet of Hake, Tempura Mussels, Duo of Heritage Carrot, Dill Jelly,
Fondant Potato
Holy Snail Chardonnay, Loire. 250ml Glass £8.50 Bottle £25

RUMP (G,M,SD) £4.50 supplement

10oz Rump Steak, Buttermilk Onion Rings, Black Pepper Cream, Chunky Chips
Finca La Linda Malbec, Mendoza. 250ml Glass £8.50 Bottle £27

GNOCCHI (G [WHEAT] M,N,E)

Parmesan & Sage Gnocchi, Fricassee of Winter Vegetables, Toasted Hazelnut Beurre Blanc
Campo Nuevo Tempranillo, Navarra. 250ml Glass £7.50 Bottle £22

ON THE SIDE £4

- Parmesan & Truffle Fries (M)
- Beef Fat Chips
- Rocket, Pine Nut & Pesto Salad (M, TN)
- Herb Buttered Baby Potatoes (M)
- Seasonal Vegetables (M)



AA Rosette Award

The Finale

CHEESECAKE (M, G[WHEAT])

Winter Berry Cheesecake, Blackcurrant Coulis, Clotted Cream
La Fleur d'Or Sauternes. 35ml Glass £4 Bottle £30

BRULEÉ (M,G[WHEAT],E)

Tonka Bean Crème Bruleé, Homemade Shortbread
Campbells Rutherglen Muscat NV, Rutherglen. 35ml Glass £4.5 Bottle £35

CHOCOLATE (M)

Chocolate Brownie, Honeycomb Shards, Double Chocolate Ice Cream
Campbells Rutherglen Muscat NV, Rutherglen. 35ml Glass £4.5 Bottle £35

ICE CREAM (M)

Selection of Drayne's Farm Ice Cream, Honeycomb
Campbells Rutherglen Muscat NV, Rutherglen. 35ml Glass £4.5 Bottle £35

To Finish

AMERICANO £3.5

LATTE £4

CAUPOCCINO £4

DOUBLE ESPRESSO £4

MACHIATTO £4

IRISH COFFEE £7

BAILEYS COFFEE £7

ITALIAN COFFEE £7

COFFEE ROYALE £7

CALYPSO COFFEE £7

2 courses £20.00– Available 1700-1900

3 courses £25.00 – Available 1700-1900

Dear guest, in order to provide a safe and exceptional dining experience for all our guests, we have included the below allergen key to assist you with easily identifying allergens present in our dishes. Please advise your server of any allergies and they will ensure our kitchen team are aware of your specific needs. Please note that our Chef may be able to adapt certain dishes to remove allergens to allow you to enjoy your dish of choice

Celery (**C**), Gluten (**G**), Crustaceans (**Crus**), Eggs (**E**), Fish (**F**), Lupin (**L**), Milk (**M**), Molluscs (**Mol**), Mustard (**Mus**), Tree Nuts (**TN**), Peanuts (**P**), Sesame Seeds (**SS**), Soybeans (**S**), Sulphur Dioxide (**SD**)



AA Rosette Award