

FITZ'S

RUSSELL SQ.

SUNDAY LUNCH MENU

Two courses **£32** | Three courses **£39.50**

STARTERS

Autumn minestrone, puntalette pasta, salsa verde (v)(ve)**

Chicken liver parfait, spiced apple gel, brioche

Pistachio-cruste buffalo burrata, smoked peperonata (v)

Goat cheese crème brûlée, wild golden heritage beetroots,
toasted pine nuts, bitter leaf salad (v)

MAINS & ROASTS

Grilled Scottish salmon fillet, soft herb butter,
tenderstem broccoli, crushed potatoes

Roasted vegetable Wellington, heritage carrots, tomato herb jus (ve)

28 day dry-aged beef sirloin | Suffolk free range pork belly | Devon white chicken

Served with Yorkshire pudding, duck fat roast potatoes and traditional trimmings

Also available as feasting-style joints for the table

Minimum 4 people | **£10 per guest**

SIDES

Seasoned skinny fries (ve) **£6** | Hand-cut chips, truffle and Parmesan **£9**

Mashed potatoes (v) **£7** | Greek salad with feta and oregano (v) **£8**

Heritage tomato salad, basil, extra virgin olive oil, balsamic (ve) **£7**

Tenderstem broccoli, romesco, smoked almonds (v) **£7**

Steamed spinach (ve) **£7** | Macaroni and cheese (v) **£7**

DESSERTS & CHEESE

Orange & coconut baked Alaska, poached kumquat (v)

Vegan apple, pear & blackberry crumble with amaretto custard (ve)

Chocolate peanut butter brownie sundae, vanilla ice-cream, hot fudge sauce (v)

Sticky toffee pudding, clotted cream, toffee sauce (v)

Selection of homemade ice creams & sorbets (v) (ve)

Selection of British cheese, oatcakes, fruit chutney

(v) = vegetarian | (ve) = vegan | (ve)** = vegan option available | Adults need around 2,000kcal a day

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.



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