



Fitzroy's Club Menu

Soup of the Day
£3.95

Soup of the Day and half a Sandwich
£6.95

Sandwich of your choice

Chicken and Mayonnaise
Roast Beef and Horseradish
Local Ham with Pear Chumey
Mature Cheddar Cheese and Tomato
£4.95

Omelette of your choice
Chicken, Ham, Cheese, Tomato and Herb
£5.95

Club Sandwich
£5.95

Steak Sandwich
£5.95

Dish of the Day
£7.95

Starters

Canapé

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Martin's Signature Dish

***Marbled Duck Egg topped with Beluga Caviar served with Buckwheat, Plain Blinis
Pancakes, and a Glass of his flavoured
Chilled Vodka
(Supplement of £15.00)***

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Monkfish and Saffron Chowder

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**Tortellinis of Eel with a Horseradish Cream Sauce,
Caper Purée and River Severn Eelers**

*

**Seared Scallops on Parsnip Puree with reduced Roast Chicken
and Sage Juices**

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Cream of Cep Soup with Onions Madeleine

*

Marbled Game Terrine with Pickled Pumpkin

*

Quail and Smoked Bacon Salad with a Sherry Dressing

Main Courses

Pan Fried Sea Bass with Scallops Poached in a Light Herb Butter

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**Filet of Brill with a Smoked Haddock Raviolo, Parsley Puree
and a Sauterne Wine Sauce**

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**Slow Braised Belly of Pork with Apple and Mustard
Tortellinis and a Cider Cream**

*

**Roast Best End of Lamb with Mini Shepherds Pie and a
Mint Infused Sauce**

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Calves Sweetbreads with Salsify and a Thyme Leaf Sauce

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Scored Loim of Venison with a Rich Port Sauce finished with Lemon

*

Simply Roasted Partridge with Chestnut Tartlet

Savouries or Desserts

Selection of Fine Cheeses

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**Goats Cheese and Truffle Tortellinis with a Celery Cream Sauce
and a Raisin and Walnut Oil Emulsion**

(£5.00 supplement if either of above courses are taken as an entrée)

Or

Banana and Caramel Souffle with Caramel Sauce

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**'Autumn & Winter'
Pumpkin Ice Cream on Blackberry Sauce**

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Bitter Dark Chocolate Marquise with Bay Leaf Ice Cream

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Kirsch and Caraway Parfait with Cherry Sorbet

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Prune and Almond Tart with Armagnac Ice Cream

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'Assiette of Pear'

(£5.50 Supplement)

To Include Brulee, Sorbet, Ginger Ice Cream, Tart, Muscat Jelly and Savarin

Coffee and Petit Fours

£3.95 per person

Set Menu £44.50 per person

VAT Included

***Service is left to the discretion of our guests
No Smoking in the Dining Room***

Fitzroy's

Brasserie

STARTERS

... all @ £4.50

-
- Rich Chicken Liver Pâté
with a Fig Compote and Toasted Brioche
- Warm Cheese and Onion Marmalade Tartlet 🍷
- Scared Mackerel Escabeche with a Herb Salad
- Oak Smoked Salmon Layered in Dillio with Crème Fraîche
- Crayfish 'Cocktail' with Marie Rose Sauce

SALADS

... all @ £4.50 starter / £12.50 main

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- Chicken Caesar with Parmesan Shavings and Poached Home Egg
- Oriental Stir-fried Duck in a Chili and Soy Vinaigrette
- Tomato & Mozzarella with Basil and Balsamic Vinegar 🍷
- Salmon Nicoise Mixed with Sun-Blushed Tomatoes
and Rocket in a Tapenade and Anchovy Dressing
- Pan-Fried Scallop and Confit Red Pepper
bound with a Basil, Caper Dressing

MEAT

... all @ £13.50

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- Char-Grilled Poussin 'Maryland'
(Smoked Bacon, Banana and Sweetcorn Fricas)
- Honey Glazed Belly of Pork with an Apple and Celery Mash
- Daube of Beef with Smoked Bacon and Pickled Baby Onions
and Cauliflower purée
- Char Grilled Lamb Neck Fillet with a Minted Pea Purée
- Confit Duck Leg with Truffled Mash
- Char-Grilled Minus Steak with Watercress and Fitzroy's Butter

SIDE DISHES

... all @ £2.00

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- Mash, New or Chipped Potato
- Green Beans
- Dauphinoise Potato
- Ratatouille
- Tomato & Basil Salad
- Mixed or Green Leaf Salad

PASTA

... all @ £4.50 starter / £12.50 main

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- All Made Fresh on the Premises ...
- Creamy Seafood Reduction with Linguini
and Pan-Fried Grey Mullet
- Ravioli of Sweetcorn with Sauté Wild Mushroom
and a Parmesan Emulsion 🍷
- Tortellini of Goats Cheese with Wilted Spinach
and Sauce Verte 🍷
- Herb and Tomato Linguini, finished with Olive Oil 🍷

FISH

... all @ £14.50

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- Roasted Cod Fillet, Wrapped in Parma Ham
with a Tomato and Rocket Salad
- Fillet of Plaice, Steamed with Lemon Grass and Lime Leaves
- Whole Grilled Lemon Sole
with Fondant Potage and Tomato Tartare
- Ste-Fried Mussels with Chilli, Coconut Milk and Coriander
Mussels cooked in a Marinère Sauce

OR FOR THE YOUNG ONES ...

We will be happy to prepare any of the above in a simpler style. Or please choose from the following ...

- Sausages - Chicken Nuggets
Pizza with Roasted Vegetables and Tomato Sauce
... pay a pound for each year of the child (up to age 10)

CHEESE

... @ £4.50

Selection of Fine British Cheese

DESSERTS

... all priced @ £4.50

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- Passion Fruit and Pimro's Cheesecake
- Char-Grilled Peppercorn Pineapple
with Caramel Sauce and a Mint Granité
- Vanilla Crème with Champagne Poached Strawberries
- Hot Chocolate Cup with Fresh Raspberries
- Lemon Grass Crème Brûlée and Polenta Biscuits
- Pink Grapefruit and Orange Tarrine with Mango Sorbet
- Selection of Homemade Icecreams and Sorbets