

Dickie Fitz

Sunday

BLOODY MARY COLLECTION

Virgin Mary .

Classic Bloody Mary

Aussie BBQ Bloody Mary

Yuzu Bloody Mary

Bloody Maria

10.0 each

BUBBLES

Dickie Fizz 10.0

Mimosa 10.0

Jansz 8.0 glass / 45.0 bottle

Gallimard champagne 12.5 glass / 55.0 bottle

Tache rose 7.0 glass / 40.0 bottle

BOTTOMLESS*

Upgrade your brunch and go bottomless with free flowing Marys or sparkling Aussie wine 25.0 pp

AUSSIE SUPPER CLUB

TUESDAY 25TH OCTOBER FROM 7.30PM

Join us for a splendid evening and experience of our fantastic Australian food accompanied by a selection of delightful Australian wines and beers.

FROM £45 PER PERSON
FOR FIVE-COURSES AND COCKTAIL.

Book your place at reservations@dickiefitz.co.uk

Smashed avocado 10.5
charred tomato, kale, feta, grilled sourdough

Hot smoked salmon 12.0
slow-poached eggs, muffins, dukkah, hollandaise

Pulled lamb 14.5
flatbread, tzatziki, tabbouleh

Prawn omelette 12.5
green chilli, spring onion, sambal

Spiced halloumi 10.5
falafel, preserved lemon, pickle salad

Chorizo, butterbean ragù 14.5
griddled eggs, roast peppers, corn salsa

Full Fitz 14.5
(English sausage, smoked bacon, slow-cooked onion, charred tomato, wilted chard, fried egg, baked beans, black pudding, grilled sourdough)

BAKED & SWEET

Buttermilk waffles 8.0
salted peanut, yogurt, fresh strawberry syrup

Banana bread French toast 9.0
creme fraiche & berries

Short rib burger 15.5
jack cheese, chicken salt fries

Our Aussie burger 15.5
jack cheese, beetroot, pineapple relish, chicken salt fries

Chicken schnitzel roll 13.5
ciabatta, garlic aioli, chicken salt fries

Roast rump of Cumbrian beef 18.5
roast potatoes, seasonal vegetables, horseradish

EXTRA BITS

Egg [any style] 2.0
Roasted Portobellos 2.0
Sausage .3.0
Bacon 3.0
Charred tomatoes 2.0
Smashed avocado 4.0
Grilled sourdough 2.0
Truffle macancini 6.5
Black pudding 3.0
Chicken salt fries, truffle, parmesan 5.0

Pavlova 7.5
strawberry, raspberry, lemon curd

Chocolate nemesis 7.5
bitter orange, cardamon

Mrs Robinsons's Lamingtons 1 each
raspberry, coconut, milk chocolate

BLENDED JUICES 6.5 each

Apple, mint, cucumber

Carrot, ginger, mandarin

SMOOTHIES 6.5 each

Summer berries, banana, orange juice

Pineapple, mango, lychee

COFFEE BY THE GENTLEMEN BARISTAS

Short black 2.50
Macchiato 2.50
Piccolo 2.50
Flat white 3.00
Caffè latte 3.00
Cappuccino 3.00
Long black 3.00

Hot Chocolate 2.00

TEAS AND INFUSIONS BY THE FINE TEA COMPANY

Breakfast 2.50, Earl Grey 2.50
Ceylon OP 2.50, Jasmine 3.00
Tropical 3.00, Ginger & elderflower 3.00
Japanese green 3.50, Matcha 4.50
Mint 2.50, Chamomile 3.00

For allergen information please ask a member of staff. A discretionary 12.5% service charge will be added to your bill. *Bottomless brunch is valid for up to 2 hours while you dine.