

ICE CREAM

Chelsea Bun Sundae - 11

Chelsea bun & vanilla ice cream, whipped cream, Chelsea bun pieces, wafer & cinnamon syrup

Chocolate Brownie Sundae - 11

Chocolate & vanilla ice cream, whipped cream, brownie pieces, wafer & chocolate sauce

Berry Macaron Sundae - 11

Raspberry & vanilla ice cream, whipped cream, berry compote, wafer & a raspberry macaron

Chelsea Bun Ice Cream Sandwich - 8

Our famous Chelsea bun split & filled with a scoop of Chelsea bun ice cream, topped with a drizzle of bun syrup

Chocolate Brownie & Ice Cream - 8

Slice of our seasonal brownie with a scoop of vanilla ice cream & chocolate sauce

Two Scoops of Ice Cream or Sorbet - 5.5

Choose from vanilla, Chelsea bun, Belgian chocolate, raspberries & cream, pistachio, mango sorbet, lemon sorbet

Affogato - 6.5

A scoop of vanilla ice cream, topped with a double shot of espresso

Chelsea-gato - 6.5

A scoop of Chelsea bun ice cream, topped with a double shot of espresso

BUNS & CAKES

The Original Fitzbillies Chelsea Bun - 4.95

Made to the same secret recipe for over 100 years. Filled with cinnamon & currants and slathered with our special bun syrup (VE)

Blueberry Cheesecake Bun - 4.95

Nutella Chocolate Bun - 4.95

Cinnamon Bun - 4.95

Cheddar Cheese & Marmite Bun - 4.95

Lemon Cake - 7.5

Light lemon sponge with zesty lemon curd & topped with lemon cream cheese icing

Red Velvet Cake - 7.5

A slice of our two layer red velvet cake, filled & topped with vanilla cream cheese icing

Chocolate Cake - 7.5

Chocolate sponge, filled & topped with chocolate cream cheese icing

Mini Loaf Cakes - 5.8

Ask about today's flavours



FOR THE TABLE

Beetroot Houmous - 8

Beetroot houmous, feta cheese & mint served with sourdough crackers

Whipped Feta & Spiced Chickpeas - 8

Whipped feta, smoked paprika chickpeas & coriander served with homemade sourdough crackers

Fitzbillies Bread & Dips - 12

Our white and seeded sourdough bread, sourdough crackers served with three dips: beetroot houmous; whipped feta, spiced chickpeas & coriander; pea, edamame & butterbean smash

BRUNCH & LUNCH

The Full English - 17.5

Smoked bacon, sausages, eggs, house hash brown, grilled tomato, sourdough toast
- add black pudding - 3

The "Diner" Breakfast - 20

Smoked bacon, sausages, eggs, house hash brown, grilled tomato, sourdough toast & pancakes served with a jug of Chelsea bun syrup

The Vegetarian Breakfast - 16.5

Halloumi, eggs, house hash brown, grilled tomato, flat mushroom, Fitzbillies baked beans, sourdough toast (V)
- add extra toast - 1.5

The Vegan Breakfast - 16.5

Our own vegan sausage, scrambled tofu, house hash brown, grilled tomatoes, grilled mushroom, sourdough toast (VE)

The Bene'ts

Two poached eggs on a toasted sourdough English muffin with hollandaise sauce & house hash browns

Eggs Bene't Norfolk Ham - 16

Eggs Florentine Wilted Spinach - 15.5

Eggs Royale Scottish Smoked Salmon - 18

Shakshuka - 16

Two poached eggs in a lightly spiced tomato & chickpea sauce, topped with feta, spring onion & coriander. Served with toast from our bakery (V) (VE available)

Chelsea Bun French Toast - 14

Our famous Chelsea buns make the most spectacular French toast. Served with
- Crispy bacon & Chelsea bun syrup, or
- Spiced apple compote, crumble & pecan topping

Pancakes - 14

A stack of three American-style pancakes with
- Crispy bacon & Chelsea bun syrup, or
- Spiced apple compote, crumble & pecan topping

Garden Pea & Edamame Smash on Toast - 14

Garden pea, edamame & butter bean smash on sourdough toast with tomato, red onion & coriander salsa, topped with a soft poached egg (VE available) (V)

Savoury Tart & Salad - 15.5

A slice of our savoury tart - ask for today's filling
Served with house salad (V)

Chicken Caesar Salad - 17.5

Cos lettuce & rocket in a Caesar dressing (no anchovy), topped with warm poached chicken breast, focaccia croutons, parmesan shavings & crispy capers.

Falafel & Houmous Salad - 15

Sweet potato falafels with beetroot houmous vegetable sticks served with house salad & sourdough crackers for dipping (VE)

SIDES

Pea & Edamame Bean Smash - 3.5

Two Sausages - 4.5

Bacon - 4.5

House Hash Browns - 4

Fitzbillies Baked Beans - 3.5

Two Eggs - 3

Black Pudding - 4

Grilled Mushrooms - 4.5

Grilled Halloumi - 4

Tin of Toast with Preserves 5

A tin of Fitzbillies sourdough toast served with preserves (VE available)

House Side Salad - 5

Rocket, red & white cabbage, carrot, cucumber with house dressing

AFTERNOON TEA

36

A selection of finger sandwiches & savouries:
Cucumber & soft cheese on brown bread
Norfolk ham & mustard on brown bread
Smoked salmon & soft cheese blini

Sultana scone, raspberry jam & clotted cream

A selection of mini cakes from the bakery:
Pistachio & raspberry cupcake
Red velvet slice
Mini brownie
Macaron

Served on a three-tier stand with a pot of tea

SPARKLING AFTERNOON TEA

Add a glass of Prosecco - 5
Add a glass of Champagne - 10

Please ask about (V) (VE) & (LG) afternoon teas

SAVOURY AFTERNOON TEA

If you prefer more savouries, swap the selection of mini cakes for sourdough crackers with selection of dips.

CREAM TEA - 12

A sultana scone, raspberry jam & clotted cream, served with a pot of tea, or your choice of any regular coffee

SAVOURY CREAM TEA - 12

A cheese scone, red onion & chilli jam, whipped feta with a regular tea or coffee

For more options ask about our Dessert menu.

Food Allergies & Intolerances

Before ordering please speak to a member of staff about your requirements. Our food is prepared in a craft bakery & kitchen where nuts & wheat flour are in constant use, so while we can tell you if something is made 'without gluten containing ingredients', or 'without nuts' we cannot guarantee that it is 100% free from traces of nuts, gluten, or other allergens.
(V) Vegetarian. (VE) Vegan. (LG) Low Gluten.

Service Charge

A discretionary 10% service charge will be included in your bill.

THE FULL FITZBILLIES - 29

Apple or orange juice
(or a brunch cocktail + 5)

+

Any brunch main dish

+

Any bun or
two scoops of ice cream

+

Tea or filter coffee
with free refills



DRINKS MENU

TEA & COFFEE

- Espresso - 3.3
- Americano - 3.7
- Filter Coffee - 3.6
- Macchiato - 3.3
- Piccolo - 3.6
- Flat White - 4
- Cappuccino - 4.2
- Latte - 4.3
- Iced Latte - 4.5
- Cold Brew - 3.8
- Matcha Latte - 5
- Chai Latte - 4.3
- Hot Chocolate - 4.4
- Mocha - 4.5

Pot of Loose Leaf Tea for One 3.5
English breakfast tea, Earl Grey, Afternoon Ceylon, Darjeeling

Herb & Fruit Teas - 3.5
Green, Mint, Lemon & Ginger

Dairy free alternative + 0.40 per drink. We steam our milk to 65°C. If you would like your coffee extra hot, please ask.

SEASONAL DRINKS

- Gingerbread Latte - 6**
Gingerbread syrup, espresso, whipped cream & gingerbread crumb
- Caramel Aerocano - 4.3**
Caramel syrup & whipped espresso
- Hazelnut Hot Chocolate - 6.5**
Hazelnut syrup, chocolate & whipped cream
- Pistachio Mocha - 6.5**
Pistachio syrup, espresso, whipped cream & pistachio crumb

SOFT DRINKS

- Apple juice - 4.5
- Orange Juice - 4.5
- Still or Sparkling Water (750ml) - 4**
- Fitzbillies Iced Tea - 3.8**
Peach & English breakfast tea served with lemon
- Elderflower Lemonade - 4**
- Raspberry lemonade - 4**
- Coca Cola or Diet Coke - 4**

WINE

- Glass of Champagne - 13**
Bottle of Champagne - 55
Champagne Autreau Roualet Brut NV
- Glass of Prosecco - 8**
Bottle of Prosecco - 28
Solealto Bianco Spumante
- Glass of "Nosecco" - 6**
Bottle of "Nosecco" - 25
Alcohol free sparkling white wine
- Glass of House Wine (175ml) - 8**
Bottle of House Wine - 30
White - Famile Perrin Luberon 2021
Red - Montaignan Carignan 2021
- Cambstar Pale Ale (440ml, 4.1%) - 8**
Cambridge Pale Ale (330ml, 4.1%)

COCKTAILS & MOCKTAILS

- Fitzbillies Bloody Mary - 10**
Tomato juice, Worcestershire sauce, sriracha hot sauce, celery salt, vodka
- Mimosa - 8**
Orange juice with Prosecco
- Virgin Mary - 8**
Tomato juice, Worcestershire sauce, sriracha hot sauce, celery salt
- Virgin Mimosa - 6**
Orange juice with "Nosecco"



V.I.P. MENU

BRUNCH

Half English Breakfast - 8.50

A scaled down version of the Full English Breakfast. A sausage, one egg, bacon, a house hash brown, grilled tomato & sourdough toast.

Vegetarian Half English - 8.50

A scaled down version of the Vegetarian Breakfast. Halloumi, one egg, Fitzbillies baked beans, a house hash brown & sourdough toast.

Bacon Sandwich - 6.50

Crispy bacon on soft white bread

Sausage Sandwich - 6.50

Butcher's sausage on soft white bread

Pancakes - 6.00

Two thick American-style pancakes with Fitzbillies Chelsea bun syrup or chocolate sauce (V)

Grilled Cheese Toastie - 8.00

Grilled cheese sandwich on our sourdough bread (V)
(VE available)
- add ham - 3.00
- add tomato - 1.50

DRINKS

Orange or Apple Juice - 4.50

Glass of Milk - 1.50

(Let us know if you'd like it warmed)

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KIDS' AFTERNOON TEA 12.50

Cucumber & soft cheese sandwich on brown bread
Norfolk ham & mustard on brown bread
Sultana scone, raspberry jam & clotted cream
Mini brownie
Macaron (see below for flavours)

DESSERTS

Ice Cream Cone - 3.20

Choose from: vanilla, Fitzbillies Chelsea bun, Belgian chocolate, raspberries & cream, pistachio, mango

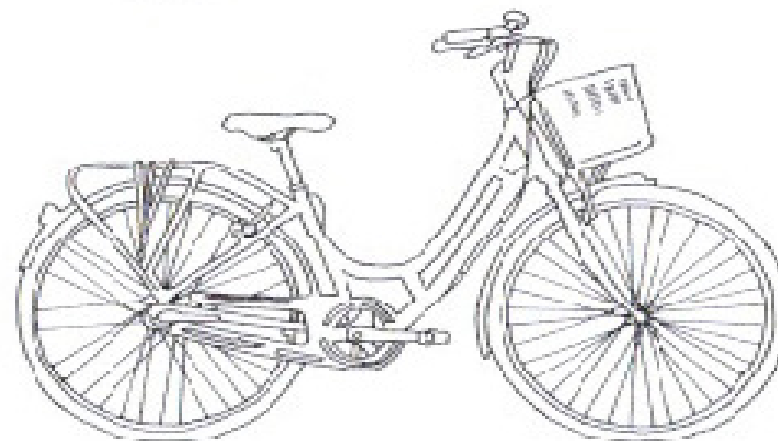
Cupcakes - 4.80

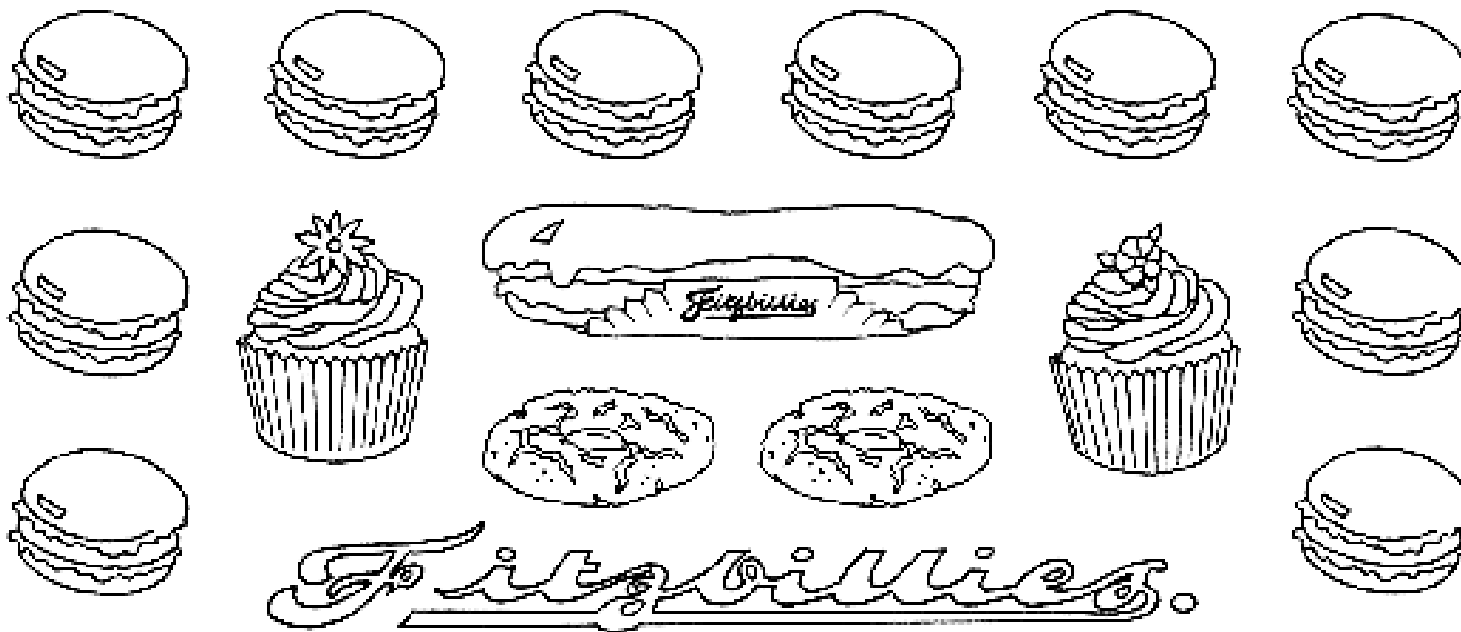
Please ask for today's flavours

Chocolate Brownie - 5.00

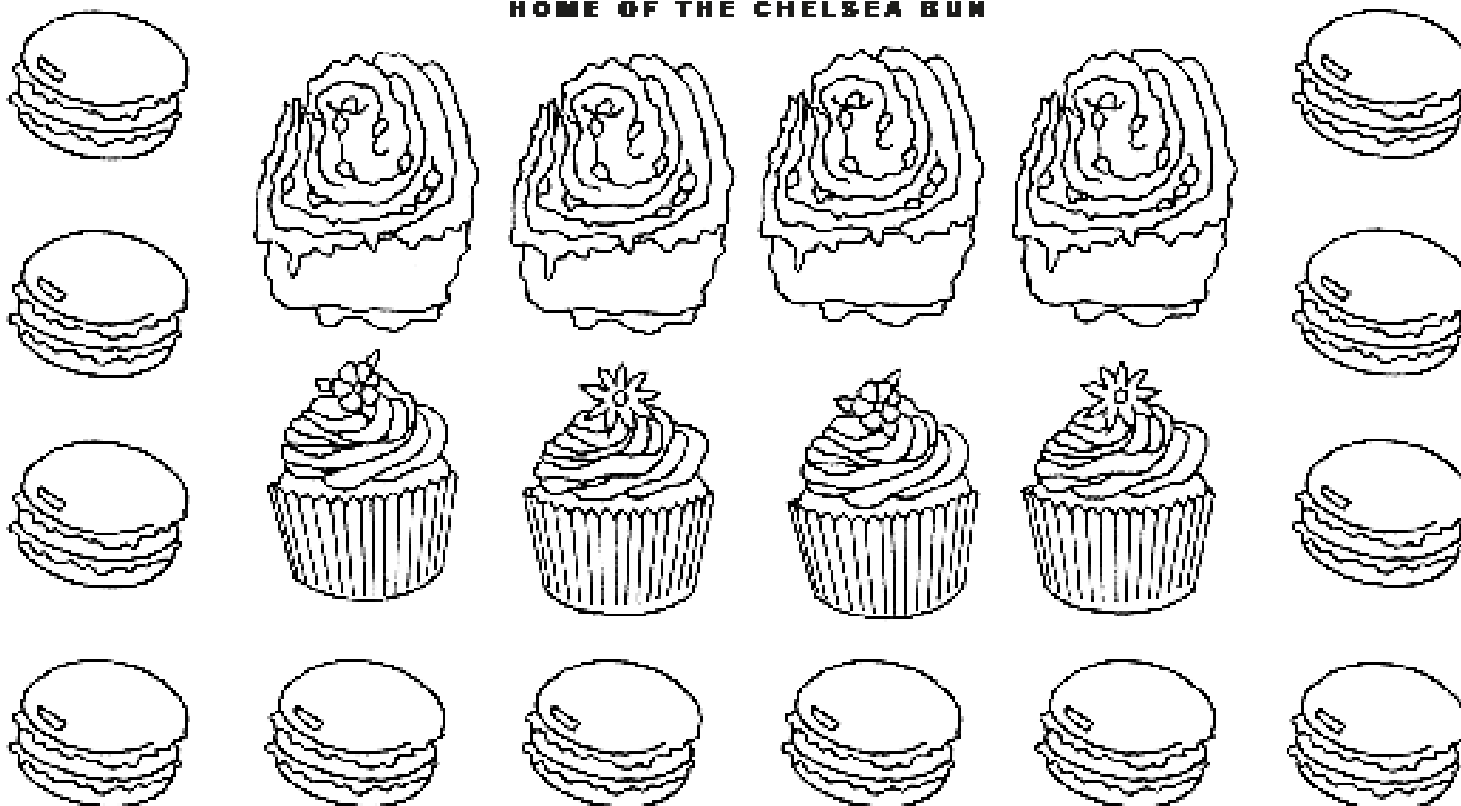
Three Macarons (AG) - 6.50

Choose from pistachio (VE), raspberry & chocolate (VE), rose, lemon, salted caramel, or chocolate





HOME OF THE CHELSEA BUN



DID YOU KNOW?

Fitzbillies is over 100 years old. It first opened on Monday 4th October 1920.

The first owners were brothers, Ernest & Arthur Mason. Have a look for their initials on the shop front.

They originally wanted to call the shop The Fitzwilliam Bakery, after the museum, but there was a shop called that in Ireland already.

The founder of the museum, Viscount Fitzwilliam, had two sons called Fitz and Billy. Many people think the shop is called after them.

Fitzbillies is famous for its very sticky Chelsea buns. Chelsea buns were first made in Chelsea in London in the 1800s.

We make over 250,000 Chelsea buns a year in our Cambridge bakery.

Our Head Baker Gill has worked at Fitzbillies for over 50 years. She has made at least 5 million Chelsea buns.

THE CAMBRIDGE COLOURING BOOK

Illustrated by Kath Loco

You will find all these illustrations and more in The Cambridge Colouring Book - on sale here for £7.99

