

NIBBLE & NATTER

- Fresh Bread Basket with Staffordshire extra virgin Rapeseed oil and Aspall's Apple Balsamic Vinegar £3.50
Homemade Pork and Apple Croquettes with apple sauce £3.95
Buttercross Farm Pork and Leek Porkies with maple and mustard £4.25
Little Scampi in the 'Basket' with homemade tartare sauce £5.50
Homemade Traditional Scotch Egg with HP sauce £3.95
Massey's Farm Chips with bloody Mary ketchup £3.00

THE FITZHERBERT ARMS



IN SEASON

- Lamb, Chicken, Fennel, New Potatoes, Peas, Wild Garlic, , Mint, Scallops, Crab, Strawberries, Raspberries Rhubarb

TO BEGIN OR SHARE

The Fitz' Traditional Sharing Pub Plate of homemade Scotch egg, pork and apple croquettes, pork and leek porkies, chicken liver and Port pâté, crispy scampi, a half pint of prawns and granary bread (enough for two or three to share) £17.95

Our Fresh Seafood Plate of prawn cocktail, beetroot cured salmon and horseradish sauce, sea trout fillet, mackerel pâté, crab and chilli mayonnaise with granary bread (ideal as a starter for two to share or as a main course for one) £14.95

Seafood Chowder with prawns, haddock and smoked bacon served with granary bread £6.95

Pint or Half a Pint of Large Prawns served with brown bread and spicy cocktail sauce half pint £7.00 pint £14.00

Chicken Liver and Graham's Port Pâté with red onion marmalade and toasted bread £5.95

Wild Mushrooms sautéed with spinach, in a brandy cream sauce served on granary toast £5.75

Pan Seared Scallops with butternut squash puree, chicory and chorizo £9.95

Crispy Lamb Salad with Anglesey Feta, garden peas and a fresh mint yogurt dressing £6.95/£12.50

Freshly Made Soup of Day, served with crusty bread £4.95

SEASONAL SPECIALS

Pan Roasted Duck Breast, with a port and orange sauce, shredded duck croquette, fondant potato and sprouting broccoli £16.95

Buttercross Farm Pork Chop with spring onion mash and creamed bacon and savoy cabbage £13.95

Pan Roasted Chicken Breast with a tarragon sauce, dauphinoise potatoes and seasonal vegetables £13.25

Roasted Red Pepper and Chickpea Burger with Anglesey Feta, chips and homemade coleslaw £10.95

Pine Nut Crusted Cod Loin with spring onion mash, braised fennel and a wild garlic pesto £14.25

Staffordshire Oatcakes filled with mushrooms, walnuts and goats cheese with a seasonal salad £10.95

Pan Seared Seabass with a lemongrass crab cake and a warm courgette salad £15.25

SIDES

- Massey's Farm Chips £3.00
Spiced Red Cabbage £3.00
Creamy Mashed Potato £2.50
Buttered Seasonal Vegetables £3.00
Mixed Dressed Salad £3.00
Dauphinoise Potatoes £3.50

Mango and Passionfruit Posset with homemade coconut shortbread £4.95

Chocolate Brownie, chocolate sauce and honeycomb ice cream £5.50

Rhubarb and Ginger Bakewell Tart with custard £5.50

Dan's Sticky Toffee Pudding with vanilla ice cream £5.25

Beth's Famous 'Swynnerton Strawberry Mess' meringue, fresh cream, strawberries and raspberries £5.25

Red Lion Farm Ice Creams, choose from... Rum and Raisin, White Chocolate, Vanilla, Raspberry Ripple, Honeycomb or Chocolate. three scoops £4.95 two scoops £3.50

HOMEMADE PUDDINGS

FITZHERBERT CHEESE BOARD

Leanne and the kitchen team source locally produced cheeses - please ask for today's choices. All served with homemade chutney, biscuits, celery and grapes.

Individual Cheese Plate £5.50
Cheese Plate for two to share £9.95

LIQUID PUDDINGS

The 'Fitz' Chocolate And Coffee 'Martini'... Espresso Coffee Liqueur, dark Creme de Cacao and fresh cream shaken over ice... a smooth finish!! £5.00
Classic Irish Coffee... Paddys Irish Whiskey, freshly ground coffee and fresh cream £4.50

Antique PX, Fernando de Castilla from Spain.

A great alternative to port with cheese or simply on its own £4.00

Domaine Grange Neuve Monbazillac, France. Delicious with a chocolatey pudding! 3.95

SUNDAY LUNCH

Please don't forget the Fitzherbert Arms on Sundays.

Roast Sirloin of Rose County beef with roast potatoes, red cabbage and seasonal vegetables, Yorkshire Pudding and gravy £13.95

PUTTING ON THE FITZ!

PORTS

Cheese without Port is like a kiss without a squeeze!!

Please ask a member of our team for our Port 'bible' listing many Ports for you to enjoy by the Tot, the Glass, the half bottle decanter or indeed by the bottle. The Fitzherbert Arms works very closely with the Symington family who have built up, over several generations, the largest vineyard holding in the Upper Douro Valley, and indeed in Portugal and we share their wonderful range of Ports with you and one or two others from friends.

PRIVATE DINING

We can cater for private dining here at the Fitzherbert Arms.

Please don't hesitate to ask for detail.

Food described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please let us know and a member of our team will be happy to discuss your needs and provide you with full information of what allergens are included in our dishes.

A PLACE TO STAY?

Our beautifully restored Roebuck Inn in the leafy village of Mobberley, Cheshire, is now open with a bar, cosy bistro and six rustic boutique bedrooms with a little touch of luxury. You can enjoy simply relaxing or doing a pub walk, taking in the fresh Cheshire air whilst looking up our award winning Bulls Head and Church Inn just short walks away.

Visit www.roebuckinnmobberley.co.uk or phone us on 01565 873939

Alternatively we have the old Headmaster's House B&B adjacent to our Cholmondeley Arms Pub on Lord Cholmondeley's Estate near Malpas.

Visit www.cholmondeleyarms.co.uk or telephone 01829 720300

All our fish is delivered fresh daily, we source our British ingredients from rare breed farmers, local artisan producers and British cheesemakers

BOOK A PORT TASTING CLASS!!

Come and enjoy a Port tasting class, from only £20.00 a head you can enjoy a night of Port and food matching, sampling six different Ports with appropriate nibbles...you should be an Port expert by the end. Your party would need to be 8 to 12 people and our tastings would take place on a Tuesday, Wednesday or Thursday evening.

Please chat with Leanne or Lucy to arrange your special night.

From time to time we will be organising special Port and Food Matching evenings for our customers to enjoy so watch out for details.

THE FITZHERBERT CAR CLUB

Want to be part of our new car club? We are looking for car owners of Vintage, Classic, Sports and 'cherished' cars to join the club now. You will enjoy local Treasure hunts, Car meets and 'drive out' days through the year! Visit our website for details on how you can join. www.fitzherbertarms.co.uk