

SUNDAY ROAST

Roast Sirloin of Beef with
roasted potatoes, red cabbage and
seasonal vegetables, Yorkshire
pudding and gravy £13.95

THE FITZHERBERT ARMS



IN SEASON

Mackerel, Mussels, Cod
Cauliflower, Rhubarb,
Blood Orange, Leek,
Broccoli, Pomegranate,
Grapefruit, Chicken,
Venison

TO BEGIN OR SHARE

The Fitz' Traditional Sharing Pub Plate of homemade pork and fennel scotch egg, wild boar and chorizo sausage roll, pork and leek porkies, chicken liver pate, crispy scampi, a half pint of prawns and granary bread
(ideal for two or three to share) £17.95

The Fitz' Seafood Trawler Board of beetroot cured salmon, smoked haddock, cheddar and leek croquettes, spiced crab on toast, grilled mackerel, prawn and crayfish cocktail, mussels and clams in a white wine and garlic sauce.
(ideal for two or three to share) £24.95

Grilled Mackerel with a grapefruit and pickled fennel salad with horseradish crème fraiche £5.75

Spiced Smoked Duck Breast with roasted beetroot and blood orange dressing, tarragon mayonnaise £7.25

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

Freshly Made Soup of Day, served with crusty bread £5.25

Pan Seared Scallops spiced cauliflower fritter, minted pea puree and streaky bacon £9.95

Grahams Port Jelly Chicken Liver Pate with toasted brioche and balsamic onion chutney £5.95

SUNDAY SPECIALS

Roast Sirloin of Beef with roasted potatoes, red cabbage and seasonal vegetables, Yorkshire pudding and gravy £13.95

Slow Roasted Lamb Shank with roast potatoes, red cabbage, seasonal greens and a port and rosemary gravy £16.75

Chicken Supreme with smoked bacon boulangere, roasted carrots and a red wine, shallot sauce £13.95

Cauliflower and Broccoli in a Rich Truffle Cheese Sauce, smoked paprika crumble and granary toast with herb butter £10.95

Aubergine, Chickpea and Squash Curry with pomegranate and apricots, cauliflower fritters and wild rice £11.95

FITZ FAVOURITES

Local Steak Burger with back bacon and melted farmhouse cheddar in our special bun with chips and coleslaw £12.95

Our Famous Local Ale Battered Haddock served with chips, homemade tartare sauce and minted 'not so mushy' peas £12.95

Swynnerton Stout and Black Pudding Sausages with creamy mash, red cabbage and onion gravy £11.95

28 Day Aged Prime 10oz Sirloin Steak served with dressed salad, grilled vine tomatoes, mushrooms, peppercorn sauce and homecooked chips from Massey's Farm £20.95

Smoked Fish Pie with smoked haddock, locally 'hot smoked' salmon, smoked trout and finished with spinach all in a creamy white wine sauce with buttered seasonal vegetables £12.95

HOMEMADE PUDDINGS

Dan's Sticky Toffee Pudding with vanilla ice cream £5.50

Chocolate Orange Brownie, chocolate sauce and white chocolate ice cream £5.50

Grahams Port Poached Pear and Almond Bakewell
with vanilla ice cream £5.50

Plum and Blackberry Crumble with Pistachio ice cream £5.25

Beth's Famous 'Black Forest Mess'
meringue, fresh cream, dark chocolate sponge and boozy cherries £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

SIDES

Massey's Farm Chips £3.25

Spiced Red Cabbage £3.00

Creamy Mashed Potato £3.00

Buttered Seasonal Vegetables £3.00

Mixed Dressed Salad £3.00

Tenderstem Broccoli £3.00

FITZHERBERT CHEESE BOARD

Dan 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

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

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.

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 James 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.

PRIVATE DINING

We can cater for private dining here at the Fitzherbert Arms. Please don't hesitate to ask for detail.

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

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.