

NIBBLE & NATTER

Homemade Corned Beef Hash Cake
with HP sauce £4.75

Little Pork and Leek Sausages £4.95

Little Scampi in the 'Basket'

with homemade tartare sauce £5.50 **Homemade
Pork, Apricot and Sage Scotch Egg** with fruit
chutney £4.95

Pint or Half a Pint of Large Prawns
with a spicy cocktail sauce £7.00/£14.00

THE FITZHERBERT ARMS



TO BEGIN OR SHARE

The Fitz' Traditional Sharing Pub Plate of homemade pork, apricot and sage scotch egg, corned beef hash cake, pork and leek porkies, Grahams Port and chicken liver parfait, crispy scampi, a half pint of prawns and granary bread

(enough for two or three to share) £18.95

The Fitz' Seafood Trawler Board of beetroot cured salmon, smoked mackerel and horseradish pate, salt cod and chorizo fishcake, spiced crab on toast, crispy squid with lime and chilli mayonnaise and prawn and crayfish cocktail

(enough for two or three to share) £24.95

Slow Cooked Spiced Lamb Croquette with minted pea puree and Yorkshire mango chutney £6.95

Grahams Port and Chicken Liver Parfait with balsamic onion chutney and toasted bread £5.95

Wild Mushrooms sautéed with spinach, in a brandy cream sauce served on granary toast £5.95

Beetroot Cured Salmon with roast beetroot, orange and horseradish crème fraiche £6.95

Celeriac, White Onion and Cider Soup with truffle oil and crusty bread £5.95

SUNDAY SPECIALS

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

Braised Shoulder of Lamb with dauphinoise potatoes, heritage carrots, spiced red cabbage and port and redcurrant sauce £16.95

Pan Roasted Venison Haunch 'Stroganoff' with wild rice £16.95

Roasted Butternut Squash and Spinach Risotto with Wensleydale cheese and toasted pumpkin seeds £12.25

Spicy Lentil, Squash and Parsnip Chilli with smoked cheddar scones and sour cream £12.95

SIDES

Massey's Farm Chips £3.25

Creamy Mashed Potato £3.00

Buttered Seasonal Vegetables £3.00

Mixed Dressed Salad £3.00

Spiced Red Cabbage £3.00

Onion Rings £3.00

FITZ FAVOURITES

Local Handmade Steak Burger with back bacon and melted farmhouse cheddar in our special bun with chips and coleslaw £13.75

Our Famous Local Ale Battered Haddock served with chips, homemade tartare sauce and minted 'not so mushy' peas £13.75

Crispy Buttermilk Fried Chicken Burger with a black garlic mayonnaise, homemade coleslaw and chips £13.25

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, smoked trout and finished with spinach all in a creamy white wine sauce with buttered seasonal vegetables £13.50

HOMEMADE PUDDINGS

Chocolate Brownie, chocolate sauce and honeycomb ice cream £5.50

Dan's Sticky Toffee Pudding with custard 5.50

Coconut Rum and Raisin Rice Pudding with toasted almonds £5.50

Our Famous Fitz' Mess

meringue, fresh cream, spiced apple and poached pears £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

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.

The Fitz Cheese Plate £6.95

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 £5.50

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

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

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. Our second edition of our Port 'bible' has arrived.. So you will be spoilt for choice!

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 Charlee 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

Private Dining and Events

The Fitzherbert Arms has a beautiful private dining room, The Staffordshire Room.

The Staffordshire Room can entertain up to 50 seated guests and up to 75 standing guests, for a variety of gatherings, private parties, and dinners. Please ask for more 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

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.