

NIBBLE & NATTER

Fresh Bread Basket for two with Staffordshire extra virgin rapeseed oil and Aspoll's apple balsamic vinegar £3.95

Massey's Farm Chips with 'Bloody Mary' ketchup £3.40

Little Pork and Leek Sausages £4.95

Little Scampi in the 'Basket'
with homemade tartare sauce £5.95

Homemade Pork, Apricot & Pistachio Scotch Egg
with fruit chutney £4.95

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

Crispy Squid with lime mayonnaise £5.95

THE FITZHERBERT ARMS



TO BEGIN OR SHARE

The Fitz' Traditional Sharing Pub Plate of homemade pork, apricot and pistachio Scotch egg, crispy chicken wings, pork and leek porkies, Grahams Port and chicken liver pate, scampi, a half pint of prawns and granary bread
(enough for two or three to share) £19.95

The Fitz' Seafood Trawler Board of smoked salmon and dill pate, crab cakes, cured sea trout, crispy squid, little scampi in the 'basket' and grilled mackerel & pickled radish salad.
(enough for two or three to share) £24.95

Homemade Crab Cakes with saffron and lemon mayonnaise £5.95

Graham's Port and Chicken Liver Pate with red onion marmelade and toasted bread £6.25

Field Mushrooms pan-fried with shallots, finished in brandy and cream served on granary toast £5.95

Crispy Chicken Wings with lemon and lime chilli caramel £5.95

Warm Bread Crumbed Camembert with tomato and caramelised onion chutney £6.50

SEASONAL SPECIALS

Today's Soup, freshly made and served with crusty bread £5.95

FITZ FAVOURITES

Roast 28 Day-Aged Sirloin of Beef, Yorkshire Pudding, roast potatoes, spiced red cabbage and seasonal vegetables & gravy £14.95

Mint Crusted Lamb Rump, Yorkshire Pudding, roast potatoes, spiced red cabbage and seasonal vegetables & gravy £18.95

Buttercross Farm Pork Chop, melted cheddar cheese, apple and cider sauce, red cabbage and chips £14.95

Tandoori Chicken, Chickpea and Coriander Curry, coconut rice and homemade garlic naan bread £13.95

Pan Fried Cod, sauteed potatoes, peas & bacon, caper butter sauce £15.95

Chickpea, Squash and Spinach Hot Pot, wild rice £12.95

The Fitz' Classic Burger with smoky bacon and melted farmhouse cheddar in a brioche bun with chips and our special tomato and caramelised onion chutney £13.95

Our Famous Local Ale Battered Haddock served with chips, homemade tartare sauce and minted 'not so mushy' peas £13.95

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

Pan Fried Calves Liver, crispy bacon, creamy mashed potato, seasonal greens and shallot gravy £14.95

Smoked Fish Pie with smoked haddock, smoked trout and finished with spinach all in a creamy white wine sauce with buttered seasonal vegetables £13.95

HOMEMADE PUDDINGS

Chocolate Brownie, chocolate sauce and honeycomb ice cream £5.50

Sticky Toffee Pudding rum and raisin ice cream £5.50

Pear & Blackberry Crumble vanilla ice cream £5.50

Salted Caramel Cheesecake vanilla ice cream £5.50

Vanilla & Lavender Caramel Posset lemon & ginger shortbread 5.25

Fitzherbert Mess meringue, cream, black cherries and chocolate sauce £5.50

Creamy Vanilla Ice-Cream with warm homemade toffee sauce £4.50

Cheshire Farm Ice Creams, choose from... Rum and Raisin, Vanilla, Raspberry Ripple, Honeycomb or Chocolate.
three scoops £4.95 two scoops £3.60 one scoop £1.85

SIDES

Massey's Farm Chips with Parmesan, truffle & garlic mayonnaise £4.00

Creamy Mashed Potato £3.25

Buttered Seasonal Vegetables £3.00

Mixed Dressed Salad £3.25

Spiced Red Cabbage £3.00

Onion Rings £3.25

IN SEASON

Shallots, red cabbage,
parsnips, butternut
squash, turnips,
mushrooms, beetroot,
apples, pears,
blackberries, duck,
pheasant, rabbit, lamb,
venison, cod

FITZHERBERT CHEESE BOARD

Featuring Burt's Blue, Perl Wen Brie, Old King Coal Cheddar and Cornish Yarg.
served with quince and biscuits £7.95

Please see our Port and Cheese matching blackboard if you wish to try a single cheese with a tot of recommended Port

LIQUID PUDDINGS

The 'Fitz' Chocolate And Coffee 'Martini'... Espresso Coffee Liqueur, dark Creme de Cacao and fresh cream shaken over ice... a smooth finish!! £5.95

Classic Irish Coffee Paddy's Irish Whiskey, freshly ground coffee and fresh cream £5.50

Pedro Ximenez Sherry, Fernando de Castilla from Spain.

A great alternative to port with cheese or simply on its own £5.00

Domaine Grange Neuve Monbazillac, France. Perfect with a chocolatey pudding £4.50

SUNDAY LUNCH

Please don't forget Sunday at the Fitzherbert Arms.

28 day-aged **Roast Sirloin of Rose County Beef** with Yorkshire pudding, roast potatoes, red cabbage, seasonal vegetables & gravy or **Pan Roasted Lamb Rump** with all the trimmings.

PUTTING ON THE FITZ!

PORTS

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

Please ask a member of the 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. The 200th Anniversary Edition of our Port 'bible' has arrived.. you will be spoilt for choice!

PRIVATE DINING

The Fitzherbert Arms offers private dining in our beautiful Staffordshire Room. We can entertain up to 50 seated guests or 75 standing guests, for a variety of gatherings, private parties, lunches and suppers as well as business meetings. Please ask for more details.

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 for £25.00 per person. You can enjoy a night of Port and food matching, sampling six different Ports with appropriate nibbles...you should be a Port expert by the end. 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.

We are very proud to announce that in October 2019 we were chosen as Graham's Port Ambassadors. The first pub in the United Kingdom to hold such an honour!

THE FITZHERBERT CAR CLUB

Want to be part of our pub car club? We are looking for car owners of Vintage, Classic, Sports and 'cherished' cars to join our club. 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.