

NIBBLE WITH YOUR TIPPLE

Honey and Mustard Porkies,

tomato and caramelised onion chutney £4.95

Our Traditionally Handcrafted Scotch Egg

served with HP sauce £3.95

Home-baked Pork Pie

served with real ale chutney £3.95

'Pint or Half a Pint' of Large Prawns,

Cognac and Marie Rose sauce, wedge of lemon

Half a Pint £8.00, *Pint* £16.00

Sundried Tomato, Chickpea and Garlic 'Hummus',

toasted bread crisps £3.95

Crispy Squid with lemon mayonnaise £5.95

Cauliflower Fritters, curried mayonnaise £3.95

TO BEGIN OR SHARE

The Fitz' Traditional Sharing Pub Plate of home baked pork pie, handcrafted Scotch egg, honey and mustard porkies, crispy squid, mackerel pâté, a half pint of prawns and granary bread (*enough for two or three to share*) £18.95

Our Fresh Seafood Plate, Scottish smoked salmon with horseradish, fresh crab with lemon mayonnaise, mackerel pâté, prawn Marie-Rose, potted salmon and prawn, hot smoked trout, granary bread (*ideal as a starter for two to share or as a main course for one*) £16.95

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

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

Smoked Haddock Fish Cake, shallot and parsley sauce, poached hen's egg £6.95

Warm Kidderton Ash Goats Cheese and Pan Roasted Heritage Beetroot Salad, pine nuts and beetroot dressing £6.95

Potted Prawn and Smoked Salmon, pickled fennel and cucumber salad, toasted bread crisps £7.95

SIDE ORDERS

Bowl of Massey's Farm Chips seasoned with sea salt and served with homemade 'Bloody Mary' ketchup £3.50

Creamy Mashed Potato £3.50

Buttered Seasonal Vegetables £3.50

Mixed Dressed Salad £3.50

Fresh Crispy Onion Rings £3.25



IN SEASON

Strawberries, raspberries, salmon, crab, mackerel, tomatoes, peas, beetroot, fennel, cabbage, carrots, new potatoes, lamb, beef and pork.

SEASONAL SPECIALS

Slow Cooked Saddleback Pork Belly, Clonakilty black pudding mash, buttered greens, caramelised apple, Taunton cider and sage sauce £15.95

Oven Roasted Lancashire Lamb Rump, Hasselback potatoes, tender-stem broccoli, minted hollandaise, Port gravy £17.95

Pan-Roasted Staffordshire Supreme of Chicken, devilled sauce, Massey's Farm chips, dressed leaf salad £14.95

Connor's Green Curry, red pepper, aubergine, sweet potato and chilli, fragrant rice £12.95

The Fitz' Seafood Chowder, North Sea prawns, smoked haddock, mussels, pan fried sea bass, Massey's Farm chips, Soda Bread £15.95

FITZ FAVOURITES

Our Legendary Homemade Handcrafted Steak and Fitzherbert Ale Pie served with chips and minted 'not so mushy' peas (*The oven's so busy we don't bake pies on Sundays*) £14.95

28 Day Aged Prime 10oz Sirloin Steak served with dressed salad, grilled vine tomatoes, mushrooms, peppercorn sauce and homecooked chips from Massey's Farm £22.95

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

Smoked Haddock, Salmon and King Prawn Gratin, white wine sauce, spinach, crushed new potatoes £14.95

Our Famous Local Ale Battered Haddock served with chips, homemade tartare sauce and minted 'not so mushy' peas £14.50

PUDDINGS OR CHEESE

All at £5.50 each

Chocolate Brownie, chocolate sauce and vanilla pod ice cream

Sticky Toffee Pudding honeycomb ice cream

Apple and Yorkshire Rhubarb Crumble, English custard

Baked Lemon Tart, lemon cream

Fitzherbert Mess, meringue, Chantilly cream, strawberries and raspberries

Cheshire Farm Ice Creams, choose from, vanilla pod, chocolate, strawberries and cream, honeycomb, raspberry ripple and rum and raisin. *three scoops* £4.95 *two scoops* £3.60 *one scoop* £1.85

Fitzherbert Cheese Board featuring Burt's Blue, Perl Wen Brie, Shorrock's Lancashire Bomb and Cornish Yarg, real ale chutney 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

SUNDAY LUNCH

Please don't forget the Fitzherbert Arms on Sundays.

Roast 28 Day aged Sirloin of Cheshire beef or **Roast Free-range Chicken** or **Roast Yorkshire Middle White Pork**
All served with Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

WINES

During the closure of our pubs, we all had time to reflect and enjoy wine! We have put together this list with many of our favourites and the 'most liked' wines of our loyal and supportive customers who kindly used our 'Pub Hubs' whilst we were closed. Thank you for being there for us and sharing our wines.

We have put a ☺ (Tim, our 'Wine Man's' choice) by the absolute favourites! Wines also served by the glass are marked with a 🍷 glass symbol.

REDS

Monte Oton Garnacha, Spain - Easy drinking Spanish 'caramel' Garnacha one of my favourite wines for the price. **£18.95** ☺

Peculiar Mr Pat Merlot, Australia - Plum, blackberry and black cherry fruits come through in this really quaffable Merlot. **£19.95** 🍷

Debajo Carignan, Chile - Blackberry and mulberry notes. So delicious and moreish. An easy drinking smooth red. **£21.95** ☺ 🍷

Emiliana Adobe Pinot Noir, Bio-Bio Valley, Chile - A fresh and fruity organic and classy Pinot Noir Reserva. **£22.95**

Alianca Dao, Portugal - Solid core of toast and fruits, soft tannins, fresh and elegant wine making it a great company for a wide selection of foods. **£22.95** ☺

Crocera Barbera d'Asti Superiore, Italy - Deep ruby red from Piedmont in Northern Italy, chocolate, wild cherry and blackcurrant notes. A great wine for the price **£24.95** ☺ 🍷

Pablo Y Walter Malbec, Argentina - A classic wine from Mendoza and true favourite of mine and our customers. **£24.95** 🍷

Showdown Cabernet Sauvignon, U.S.A. - Blackcurrant, plum and cassis notes with a hint of vanilla. A light ruby red with a dark chocolate finish. A great wine. **£26.95** ☺ 🍷

Macia Batle Anada, Mallorca - One of my favourite Mallorcan wines, a real 'caramel' red, smooth with good red fruit flavours. **£27.95** ☺

Tenuta Serranova Appassimento, Italy - Aromas of black fruit, mocha and spice. The palate has layers of ripe black cherry, bramble, dried fruit and coffee. A favourite red! **£27.95** ☺

La Côte Sauvage Cotes Du Rhone Villages Cairanne, France - Oaky, vanilla and chocolate notes with the black fruits you would expect. This really is a lovely smooth wine with just enough oak, medium bodied, wonderful with a Sunday roast. **£29.95**

Borsao, Zarihs Syrah, Spain - Vanilla, oak and chocolate notes with a hint of cassis. Really wonderful Syrah. Got to be matched with wholesome beef, lamb and game dishes. **£34.00** ☺

Cline Cellars 'Ancient Vines' Zinfandel, U.S.A. - The Zinfandel grape is known as Primitivo in Italy. This wine shows spicy, bright strawberry, coffee and chocolate characters. Ripe fruit and soft tannins make this a mouth-coating rich vintage. A stunner! **£39.95** ☺

La Colombaia Amarone della Valpolicella, Italy - Plum, dark fruit, vanilla, caramel and chocolate notes make this wine one of my all-time favourites. **£48.00**

ROSÉ

Pasquiers Rosé, France - This Rosé has been on the list for 10 years! There's plenty of character and finesse. Rich currant flavours provided by Grenache and tangy raspberry and spice from Cinsault before a dry and fresh finish. **£19.95** ☺ 🍷

Ontanon Clarete Pale Rosé, Spain - Clarete is an officially classified style of Rosado - well-known within Rioja but almost never found outside the region. We are privileged to have it and having visited this Bodega myself it is renowned for great wines. **£24.95** ☺ 🍷

SPARKLING

Le Dolci Colline Prosecco Rosé, Italy - Raspberry and strawberry notes make this Pink Prosecco really stand out. A great aperitif **£25.95**

Fontessa Prosecco Brut, Italy - Fresh and gently fruity fizz from northeast Italy with citrus and green apple aromas. Delicate and lively on the palate with ripe, lightly grapey fruit, zesty acidity and a clean, refreshing finish **£25.95** 🍷

Chapel Down Brut, England - The best fizz produced in England and could do battle with many Champagnes. A favourite of mine. **£29.95** ☺

Champagne Charles Chevalier Brut d'Honneur Blanc, France - A fine Champagne, made in the classic tradition of the houses of Aÿ. Principally Pinot Noir and Chardonnay with a little Pinot Meunier, matured in cool chalk cellars before release. **£42.45**

Champagne Charles Chevalier Brut d'Honneur Rosé, France - A fresh, vivacious rosé with some depth and weight. Salmon pink with plenty of mousse; a classic 'biscuity' champagne nose is lifted by scents of fresh redcurrants. **£47.45** ☺

WHITE WINES

Ca' di Ponti Grillo, Sicily - Refreshing, crisp and dry white, perfect as an aperitif. **£18.95** ☺ 🍷

El Ninot de Paper Blanco, Spain - This is a Spanish wine made with the Sauvignon Blanc and Viura grapes. The Valencian vineyard where this wine is produced is very well regarded. This wine is delicate, fresh and subtle. Great with fish or as an aperitif. **£20.95** ☺ 🍷

Les Volets Chardonnay, France - A classy French Chardonnay with a little aging and toasty finish. **£21.95** 🍷

Adobe Viognier Reserva, Chile - Peach, apricot and nectarine notes are present in this lovely wine from the Central Valley of Chile. **£22.95** ☺

Cave de l'Ormarine Duc de Morny, Picpoul de Pinet, France - Crisp flavours of citrus, apple and honeysuckle. **£24.95** 🍷

Cloud Factory Sauvignon Blanc, Marlborough, New Zealand - A very popular SB that has been on our list for a while for good reason. Grapefruit and gooseberry notes typify this wine. **£25.95** 🍷

Boutinot 'La Fleur Solitaire', Côtes du Rhône Blanc, France - One of my favourite white wines. A classic with fish. **£26.95** ☺

Casa de Vila Nova Alvarino, Portugal - Peach and apple notes. A great alternative to the Spanish Albarino, great as an aperitif or indeed with fish and white meats. A lovely wine! **£26.95** ☺

La Battistina Gavi, Italy - A very popular Gavi. High-quality, complex white with apple and citrus notes. **£27.95**

Domaine Daniel Seguinot, Petit Chablis, France - This Chablis has deep fruited flavours to compliment the 'signature' flinty nose. An excellent quality Chardonnay. **£29.95**