

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

Scottish Scampi in a Basket
homemade tartare sauce £7.95

Roasted Heritage Beetroot 'Hummus'
homemade beetroot and bread crisps £4.95

Cauliflower Fritters, cheese rarebit pot £4.95

TO BEGIN OR SHARE

The Fitz' Traditional Sharing Pub Plate of home baked pork pie, handcrafted Scotch egg, honey and mustard porkies, crispy scampi, mackerel pâté, a half pint of prawns and granary bread
(*enough for two or three to share*) £19.95

Our Fresh Seafood Plate, Scottish smoked salmon with horseradish, fresh crab with lemon mayonnaise, mackerel pâté, prawn Marie-Rose, smoked haddock fish cake, 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

Pan Fried Wood Pigeon, cauliflower purée, crispy kale, crispy bacon, game and Graham's port gravy £8.95

Cockburn's Port Poached Pears, Claire Burt's blue cheese, black grape and walnut salad, balsamic glaze £6.95

SIDE ORDERS

Bowl of Massey's Farm Chips
seasoned with sea salt and served with homemade 'Bloody Mary' ketchup £3.75

Creamy Mashed Potato £3.50

Buttered Seasonal Vegetables £3.50

Mixed Dressed Salad £3.50

Fresh Crispy Onion Rings £3.50



SEASONAL SPECIALS

Slow Cooked Game Hot Pot
crispy potatoes, spiced red cabbage £15.95

Connor's Spicy Red Curry
sweet potato, capsicums, pak choi, wild rice, sweet potato crisp £13.95

Lentil and Field Mushroom Cottage Pie
carrot and butternut squash crust, seasonal greens, tenderstem broccoli £12.95

Pan Fried Seabass, chorizo, mussel, red pepper, tomato and mixed bean casserole, dill oil £16.95

PUDDINGS OR CHEESE

All at £6.25 each

Chocolate Brownie, chocolate sauce and vanilla pod ice cream

Sticky Toffee Pudding honeycomb ice cream

Blackberry and Vanilla Pod Cheesecake, raspberry ripple ice cream

Banana Banoffi Mess, meringue, Chantilly cream, toffee and banana

Apple, Mixed Berry and Six Grapes Port Crumble, warm custard

Cheshire Farm Ice Creams, *choose from*, vanilla pod, chocolate, strawberries and cream, honeycomb, raspberry ripple, Cointreau 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, Shorrocks 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

IN SEASON

Celeriac, Parsnip, Beetroot, Butternut Squash,
Horseradish, Wild Mushrooms, Kale,
Pheasant, Wood Pigeon, Venison,
Bramley Apples, Blackberries

FITZ FAVOURITES

Roast 28-Day aged Sirloin of Cheshire Beef
Yorkshire pudding, roast potatoes, red cabbage and seasonal vegetables, gravy £15.95

Roast Free-range Chicken, Yorkshire pudding, roast potatoes, red cabbage and seasonal vegetables, gravy £14.95

Roast Yorkshire Middle White Pork, Yorkshire pudding, roast potatoes, red cabbage and seasonal vegetables, gravy £14.95

28 Day Aged Ribeye 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

Our Famous Local Ale Battered Haddock
served with chips, homemade tartare sauce and minted 'not so mushy' peas £14.95

Cumberland Fish Pie, smoked haddock, salmon, king prawn, white wine and cream sauce, mashed potato and gratinated Cricketer's Cheddar crust, kale and buttered greens £15.95

PORT TASTING?

Here at the Fitzherbert Arms we celebrate Port. Please let us know if a Port and Food matching evening with friends is something of interest?

We can arrange a private tasting for groups of eight to twenty in our Staffordshire Room. Please ask us for details.