

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**

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 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**

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

Duck Liver Paté, toasted Parkside Bakery bread, spiced plum and port chutney **£6.95**

Poached Salmon, Prawn, Cricketer's cheddar and Spinach Tart, dressed leaves **£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

Pan Roasted Duck Breast,

butternut squash purée, creamy mash, roasted parsnips, buttered broccoli, plum and Dow's port sauce **£17.95**

Slow Braised Ox Cheek, horseradish mash,

honey glazed carrots, buttered greens, baby onions, parsnip crisps, port wine sauce **£17.95**

Grilled North Sea Plaice, Parmentier Potatoes, winter greens, Celeriac, red pepper and chorizo Sauce **£15.95**

Wild Mushroom, Spinach & Chestnut Risotto, Old Winchester cheese, herb oil **£13.95**

PUDDINGS OR CHEESE

Baked Ginger Parkin, Hot Spiced Syrup, vanilla ice cream **£5.95**

Graham's Classic White Port Trifle, pouring cream **£5.95**

Chocolate Brownie, chocolate sauce and vanilla pod ice cream **£6.25**

Banana Banoffi Mess, meringue, Chantilly cream, toffee and banana **£6.25**

Apple, Mixed Berry and Six Grapes Port Crumble, warm custard **£6.25**

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**

A Selection of Local Cheeses, Smoked Applewood, Wensleydale, Burt's Blue, Perl Wen Brie, Real Ale Chutney, Biscuits & Fruitcake **£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

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 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**

SUNDAY LUNCH

Please don't forget the Fitzherbert Arms on Sundays.

Roast 28 Day Aged Sirloin of Cheshire Beef 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**