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

SEASONAL SPECIALS

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

Old Winchester cheese, herb oil £13.95

Pan Roasted Duck Breast,

Wild Mushroom, Spinach & Chestnut Risotto,

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

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

Roast Yorkshire Middle White Pork, Yorkshire pudding, roast potatoes, red cabbage and seasonal vegetables, gravy £14.95 Add a portion of Cauliflower Cheese to your roast for £3.95

28 Day Aged Ribeve 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

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 Rich Cauliflower Cheese £3.95

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.