

## 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**

### Spiced Aubergine & Chick Pea Fritters,

harissa dip **£4.95**

### Parkside Bread,

rapeseed oil & house treacle vinegar **£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 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, poached dill salmon, granary bread  
*(ideal as a starter for two to share or as a main course for one)* **£18.95**

**Field Mushrooms Pan Fried with Shallots**, finished in brandy and cream served on granary toast **£6.25**

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

**Fitz 'Lamb Kofta'**, apricot, pomegranate and almond cous-cous, yoghurt and cucumber dressing **£7.95**

**Pan-Seared Scallops**, crispy ham, garden pea puree **£12.95**

**Buttered English Asparagus**, Cumbrian air-dried ham, poached hen's egg, herb oil, **£7.95**

## 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 Fried Chicken Breast**, heritage tomato & spring onion salad, peanut lime and chilli sauce **£16.95**

**Pan Fried North Sea Cod Fillet**, roasted red peppers, crushed new potatoes, lemon and dill sauce **£16.95**

**Oven Baked Aubergine**, smoked paprika, peppers, sweet potato and lentils, heritage tomato salad, herb oil **£13.95**

**Lancashire Lamb Rump**, dauphinoise potatoes, asparagus and garden peas, Six Grapes Port wine sauce **£22.95**

**Summer Prawn Curry**, coconut rice, pak choi, crispy samphire **£17.95**

## PUDDINGS OR CHEESE

**Sticky Toffee Pudding**, honeycomb ice cream **£6.75**

**Warm Cherry Bakewell Tart**, English clotted cream **£6.75**

**Kate's Chocolate Cheesecake**, Irish liqueur cream **£6.75**

**Fitzherbert Summer Mess**, Meringue, Chantilly cream, strawberries and raspberries **£6.75**

**Lemon Posset**, raspberry compote, ginger shortbread **£6.75**

**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

Lamb, New Potatoes, Asparagus, Spinach, Broccoli, Spring Onions, Rhubarb, Chervil, Chives, Coriander, Dill, Oregano, Mint, Rosemary, Sage, Tarragon, Haddock, Langoustine, Prawns, Salmon, Cod, Samphire and Scallops.

## FITZ FAVOURITES

**Our Legendary Homemade Handcrafted Steak and Fitzherbert Ale Pie** served with chips and minted 'not so mushy' peas **£14.95**

**10oz 28 Day Aged Ribeye** served with dressed salad, grilled vine tomatoes, mushrooms, peppercorn sauce and homecooked chips from Massey's Farm **£24.95**

**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**

**Summer Seafood Gratin**, salmon, smoked haddock, prawns, leeks, white wine and cream sauce, cheese crumb **£16.95**

## 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

# PUTTING ON THE FITZ!

## 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...** Jameson's Irish Whiskey, freshly ground coffee and fresh cream **£5.50**

## PUDDING WINES

**Domaine de Grange Neuve Monbazillac, France**  
The nose is fresh with classic botrytis marmalade and ripe nectarine. Flavours on the palate are richer: honey with a finishing twist of bitter orange.

🍷 **£19.95** 🍷 **£3.00** 🍷 **£5.95**

**Ginestet Classique Sauternes, France**

Rich in honey and sweet floral tones with hints of citrus marmalade. The palate is rich and smooth with similar sweet floral and honeyed apricot flavours.

🍷 **£25.95** 🍷 **£3.00** 🍷 **£5.95**

**Fernando de Castilla Classic Pedro Ximénez, Spain**

Intense dried fruit aromas of raisins, prunes and dates, coupled with brown spices of nutmeg and clove, this becomes reminiscent of Christmas cake. Unctuous sweetness marries well with the intense and complex flavours freshened by a slice of acidity.

🍷 **£39.95** 🍷 **£3.95** 🍷 **£6.95**

## A PLACE TO STAY?

Our beautifully restored Roebuck Inn in the leafy village of Mobberley, Cheshire, features six rustic boutique bedrooms with a little touch of luxury. A cosy bar, neighbourhood bistro and outside terraces complete a wonderful stay away. 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, both just short walks away.

Visit [www.roebuckinnmobberley.co.uk](http://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 Wrenbury. We are currently completing building works and will be reopening in Spring 2022.

Visit [www.cholmondeleyarms.co.uk](http://www.cholmondeleyarms.co.uk) or telephone **01829 720300**

## WHAT GROWS TOGETHER GOES TOGETHER

We cook with seasonal ingredients as much as possible and work tirelessly to support local farmers, suppliers and brewers. Potatoes, eggs, meat, artisan breads, cheeses, vegetables and cask ale are fine examples. Our fresh fish is delivered daily from designated trawlers. Our award winning kitchen team cook with great care and passion for your enjoyment.

## PRIVATE DINING AND MEETINGS

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.*

## 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](http://www.fitzherbertarms.co.uk)

## 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 and wines with you. *The 'Ambassador' Edition of our Port 'bible' has arrived.. you will be spoilt for choice!*

## 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 five different Ports with appropriate nibbles... you should be a Port expert by the end. Please chat with Carl, Ollie 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 that in October 2019 we were chosen as Graham's Port Ambassadors. The first pub in the United Kingdom to hold such an honour!**

## MUSIC SESSIONS ON OCCASIONAL THURSDAYS

Enjoy easy listening live music while you dine and drink Here at the Fitz on the occasional Thursday evening.

*Please ask us for details or visit our website.*

[www.fitzherbertarms.co.uk](http://www.fitzherbertarms.co.uk)