

NIBBLE AND NATTER

Honey and Mustard Porkies
tomato and caramelised onion chutney £5.95

Our Traditionally Handcrafted Scotch Egg,
served with HP sauce £4.95

Warm Homemade Sausage Roll, real ale chutney £4.95

Scottish Scampi in a Basket, homemade tartare sauce £7.95

'Pint or Half Pint' of Large Prawns, Marie Rose sauce,
wedge of lemon *Half a Pint* £8.00 | *Pint* £16.00

Oven-Baked Chickpea, Cumin and Coriander Nibbles,
minted coconut yogurt £4.95

TO BEGIN OR SHARE

The Fitz' Traditional Sharing Pub Plate of homemade sausage roll,
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) £21.95

Our Fresh Seafood Plate, smoked haddock and cheddar fishcake,
crispy scampi with tartare sauce, mackerel pâté,
prawn Marie-Rose, grilled Sardines, granary bread
(Ideal as a starter for two to share or as a main course for one) £21.95

Wild Mushroom and Leek Risotto, parmesan cheese,
toasted pumpkin seeds £8.95

Little Pot of Slow Cooked Beef Brisket, shallots and gherkins,
Parkside Bakery toast £8.95

Heritage Beetroot and Feta Croquettes, whipped feta and chives,
beetroot crisps, Graham's port syrup £7.95

Handcrafted Smoked Haddock, Melting Cheddar and Leek Fishcake,
rocket leaves £7.95

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

Pan Fried Field Mushrooms, finished with shallots,
white wine, cream, served on toast £6.95

SIDE ORDERS

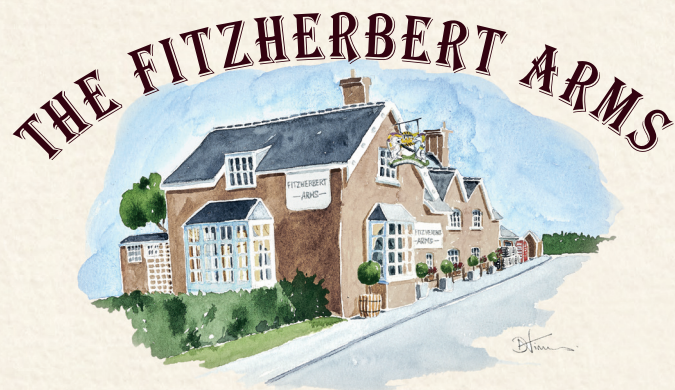
Bowl of Massey's Farm Chips
seasoned with sea salt and served with
homemade 'Bloody Mary' ketchup £3.95

Creamy Mashed Potato £3.75

Buttered Seasonal Vegetables £3.75

Mixed Dressed Salad £3.75

Fresh Crispy Onion Rings £3.95



SEASONAL SPECIALS

Chefs' Fish of The Day, leek and bacon
crushed new potato cake, crispy kale,
lemon and dill sauce £Market Price

Slow Roasted Lamb Shank, scallion mashed potatoes,
roasted parsnip, seasonal greens, port jus £23.95

Braised Rabbit, Venison and Root Vegetable Stew,
bacon and herb dumplings £16.95

Pan-Roasted Chicken Supreme, fondant potato, tomato,
shallot and red pepper sauce, kale and leeks £16.95

Roasted Butternut Squash, Chickpea
and Toasted Almond Curry, fragrant rice £14.95

PUDDINGS OR CHEESE

All puddings £6.75 each

Sticky Toffee Pudding, honeycomb ice cream

Warm Cherry Bakewell Tart, English clotted cream

Homemade Jam Roly Poly Pudding, vanilla custard

Slow Baked Clotted Cream Rice Pudding, homemade strawberry jam

Coffee, Walnut and Chocolate Swynnerton Mess, coffee Chantilly cream,
meringue, walnut cake, chocolate walnuts

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

The Fitzherbert Arms Artisan Cheese Board Connor and his kitchen team have selected four
artisan cheeses for you to enjoy from the Cheese Yard in Knutsford. Our seasonal cheese board features
Bowland Fruit Cheese with apples, cinnamon and raisin, Cornish Yarg, Lincolnshire Poacher and
Cropwell Bishop Blue, served with biscuits, walnut cake, grapes, celery, and real ale chutney £9.95

IN SEASON

Apples, beetroot, butternut squash,
chives, fennel, kale, leeks, parsnips,
rocket, shallots, wild mushrooms,
cauliflower, potatoes, beef, rabbit,
venison, lamb, cod, seabass, salmon

FITZ FAVOURITES

Our Legendary Homemade Handcrafted Steak
and Fitzherbert Ale Pie served with chips
and minted 'not so mushy' peas £15.95

10oz 28 Day Aged Ribeye served with dressed salad,
grilled vine tomatoes, mushrooms, peppercorn sauce
and homecooked chips from Massey's Farm £25.95

The Fitz' Classic Burger with smoky bacon
and melted farmhouse cheddar in a brioche bun with chips
and our special tomato and caramelised onion chutney £14.95

Our Famous Local Ale Battered Haddock, served with chips,
homemade tartare sauce and minted 'not so mushy' peas £15.95

Connor's Seafood Chowder, smoked haddock, prawns, mussels,
potato, Massey's Farm Chips, Parkside Bakery sourdough £17.95

SUNDAY LUNCH

*Please don't forget
the Fitzherbert Arms on Sundays.*

Roasted 28 Day Aged Sirloin of Beef,
Pan Roasted Chicken Supreme,
Roasted Yorkshire Middle White Pork,
or Slow Roast Lamb Shank

All served with

*All served with Yorkshire pudding,
roast potatoes, celeriac and carrot mash,
seasonal vegetables and gravy*

Our Cauliflower Cheese is very popular
as a side order too!

See you Sunday!

Food described within this menu may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance please let us know and a member of our team will be happy to discuss your needs and provide you with full information of what allergens are included in our dishes.