

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 Pork and Yorkshire Chorizo Sausage Roll,

tomato and caramelised onion 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

Yorkshire Cheddar and Branston Pickle Croquettes,

HP sauce £5.95

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,

crispy prawn hash cake, crispy scampi
with tartare sauce, mackerel pâté, prawn Marie-Rose,
salmon and cream cheese roulade, granary bread
(ideal as a starter for two to share or as a main course for one) £21.95

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

Crispy Prawn Hash Cake, dressed leaves,

lemon and dill mayonnaise £7.95

Goats Cheese, Pine Nut and Basil Risotto,

toasted pumpkin seeds £8.95

Warm Ham, Leek and Mustard Tart, spring salad,

wholegrain mustard dressing £8.95

SIDE ORDERS

Bowl of Massey's Farm Chips

seasoned with sea salt and served with
homemade 'Bloody Mary' ketchup £3.95

Cream Cabbage and Bacon £3.95

Buttered Seasonal Vegetables £3.75

Dauphinoise Potato £3.95

Mixed Dressed Salad £3.75

Fresh Crispy Onion Rings £3.95



THE FITZHERBERT ARMS

SEASONAL SPECIALS

Pan Fried Lancashire Pork Chop, apple potato rosti,
creamed bacon and cabbage, pan gravy £17.95

The Fitz Spinach and Ricotta Pie,

Massey's Farm Chips, dressed spring salad £15.95

Pan Roasted Lancashire Lamb Rump,

dauphinoise potatoes, asparagus, garden peas and leeks,
Graham's Six Grapes port jus £23.95

Pan Roasted Chicken Supreme, pan fried new potatoes

and Yorkshire chorizo, spring greens, pine nuts,
basil and parmesan sauce £17.95

Chef's Fish of The Day, pan roasted new potatoes,

spring greens, tomato and basil dressing *Market Price*

FITZ FAVOURITES

Our Legendary Homemade Handcrafted Steak

and Fitzherbert Ale Pie served with chips

and minted 'not so mushy' peas £16.95

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 £15.95

Our Famous Local Ale Battered Haddock, served with chips,
homemade tartare sauce and minted 'not so mushy' peas £16.95

Fish Tikka Masala, sustainable white fish, fragrant rice,
garlic naan, mango chutney £17.95

IN SEASON

Bramley apple, Yorkshire rhubarb,
sweet potato, spinach, bell peppers,
pak choi, leek, kale, cauliflower,
celeriac, artichoke, cabbage, venison,
lamb, crab, pollack, salmon,
haddock and prawns.

PUDDINGS OR CHEESE

ALL PUDDINGS £6.95 EACH

Sticky Toffee Pudding, honeycomb ice cream

Warm Cherry Bakewell Tart, English clotted cream

Homemade Jam Roly Poly Pudding, vanilla custard

Strawberry and Lemon Curd Swynnerton Mess,
Chantilly cream, meringue, fresh strawberries

Chocolate Mousse Cake, dark chocolate sponge,
milk chocolate mousse, hazelnut brittle

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
Cropwell Bishop Blue, Cornish Yarg, Keen's Extra Mature
Cheddar, Double Gloucester Chive and Onion,
served with biscuits, walnut cake, grapes, celery,
and real ale chutney £9.95

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 **Pan Roasted Lamb Rump**

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!

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served with HP sauce £4.95

Warm Homemade Pork and Yorkshire Chorizo Sausage Roll,

tomato and caramelised onion 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

Yorkshire Cheddar and Branston Pickle Croquettes,

HP sauce £5.95

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,

crispy prawn hash cake, crispy scampi with tartare sauce, mackerel pâté, prawn Marie-Rose, salmon and cream cheese roulade, granary bread
(ideal as a starter for two to share or as a main course for one) £21.95

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

Crispy Prawn Hash Cake, dressed leaves,

lemon and dill mayonnaise £7.95

Goats Cheese, Pine Nut and Basil Risotto,

toasted pumpkin seeds £8.95

Warm Ham, Leek and Mustard Tart, spring salad,

wholegrain mustard dressing £8.95

OPENING IN SPRING 2024

OUR FITZHERBERT FARMHOUSE

will feature 10 charming guest bedrooms.

Making the village of Swynnerton a lovely place to stay for that special occasion.

Visit www.fitzherbertfarmhouse.co.uk for more information



THE FITZHERBERT ARMS

SUNDAY FAVOURITES

Roast 28 Day aged Sirloin of Rose County Beef,

Yorkshire pudding, roast potatoes, carrot and celeriac mash, seasonal vegetables, gravy £17.95

Pan Roast Chicken Supreme, Yorkshire Pudding,

roast potatoes, carrot and celeriac mash, seasonal vegetables and gravy £16.95

Roast Yorkshire Middle White Pork, Yorkshire pudding,

roast potatoes, carrot and celeriac mash, seasonal vegetables, gravy £16.95

Pan Roasted Lamb Rump, Yorkshire Pudding,

roast potatoes, carrot and celeriac mash, seasonal vegetables and gravy £21.95

We also offer a Mixed Roast of Beef and Pork for £18.95

Add a portion of Cauliflower Cheese to your roast for £3.95

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

Our Famous Local Ale Battered Haddock, served with chips, homemade tartare sauce and minted 'not so mushy' peas £16.95

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 £15.95

The Fitz Spinach and Ricotta Pie, Massey's Farm Chips, dressed spring salad £15.95

Chef's Fish of The Day, pan roasted new potatoes, spring greens, tomato and basil dressing *Market Price*

Fish Tikka Masala, sustainable white fish, fragrant rice, garlic naan, mango chutney £17.95

IN SEASON

Bramley apple, Yorkshire rhubarb, sweet potato, spinach, bell peppers, pak choi, leek, kale, cauliflower, celeriac, artichoke, cabbage, venison, lamb, crab, pollack, salmon, haddock and prawns.

SIDE ORDERS

Bowl of Massey's Farm Chips

seasoned with sea salt and served with homemade 'Bloody Mary' ketchup £3.95

Cream Cabbage and Bacon £3.95

Buttered Seasonal Vegetables £3.75

Dauphinoise Potato £3.95

Mixed Dressed Salad £3.75

Fresh Crispy Onion Rings £3.95

Cauliflower Cheese £3.95

PUDDINGS OR CHEESE

ALL PUDDINGS £6.95 EACH

Sticky Toffee Pudding, honeycomb ice cream

Warm Cherry Bakewell Tart, English clotted cream

Homemade Jam Roly Poly Pudding, vanilla custard

Strawberry and Lemon Curd Swynnerton Mess, Chantilly cream, meringue, fresh strawberries

Chocolate Mousse Cake, dark chocolate sponge, milk chocolate mousse, hazelnut brittle

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

Cropwell Bishop Blue, Cornish Yarg, Keen's Extra Mature Cheddar, Double Gloucester Chive and Onion, served with biscuits, walnut cake, grapes, celery, and real ale chutney £9.95

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.

PUTTING ON THE FITZ!

OUR PLACES TO STAY

The Fitzherbert Farmhouse, Swynnerton

Opening in Spring 2024 featuring

10 Guest Bedrooms in our Grade 2 Listed farmhouse

10 metres from the Fitzherbert Arms.

Visit www.fitzherbertfarmhouse.co.uk for more information

Roebuck Inn, Mobberley, Cheshire

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 or phone us on 01565 873939

Cholmondeley Arms, Cholmondeley, Cheshire

In the beautiful Cheshire Countryside, adjacent to our award-winning Cholmondeley Arms, we have six newly refurbished guest bedrooms in the 'Old Headmaster's House'. Cholmondeley Castle Gardens are on our doorstep as well as close proximity to historic Chester. Lots of great rural walks too, as well as the legendary Cholmondeley Arms, the UK's favourite pub for a G&T and great food!

Visit www.cholmondeleyarms.co.uk or telephone 01829 720300

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.

🍷 £21.00 🍷 £3.95 🍷 £6.50

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.

🍷 £26.50 🍷 £3.95 🍷 £6.95

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 🍷 £4.95 🍷 £7.95

🍷 Donotes served by the bottle, by the 🍷 50ml glass or 🍷 100ml glass.

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.

**We do not cook 'fast food',
we cook fresh food as fast as possible.**

PRIVATE DINING AND MEETINGS

The Fitzherbert Arms offers private dining in our beautiful Staffordshire Room. We can entertain up to 45 seated guests or 50 standing guests, for a variety of gatherings such as small intimate weddings, 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.](http://www.fitzherbertarms.co.uk)
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 special wines with you.

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

ASK ABOUT OUR PORT TASTING EVENINGS!!

Through the year 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 Rebecca and the team about our next tasting.

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