

IN SEASON

Apples, artichoke, aubergine, beetroot, butternut squash, celeriac, celery, horseradish, kale, leeks, parsnips, pears, potatoes, rosemary, sage, thyme, shallots, swede, turnips, watercress, wild mushrooms, bream, cod, haddock, sole, crayfish, mussels, seabass, scallops, duck, game birds, venison and beef.

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

Homemade Pork and Apple Sausage Roll,

tomato and caramelised onion chutney £4.95

Scottish Scampi in a Basket, homemade tartare sauce £8.95

'Pint or Half Pint' of Large Prawns, Marie Rose sauce, wedge of lemon HALF A PINT £8.50 | PINT £16.95

Aubergine Fritters, maple and chilli dressing £7.95

TO BEGIN OR SHARE

The Fitz' Traditional Sharing Pub Plate

of homemade sausage roll, handcrafted Scotch egg, honey and mustard porkies, crispy scampi, pork belly with a honey and sesame glaze, a half pint of prawns and granary bread
Enough for two or three to share £24.95

Our Seasonal Seafood Plate

white crab macaroni cheese, crispy scampi with tartare sauce, hot smoked salmon, prawn Marie-Rose, salmon and cream cheese roulade, granary bread
Ideal as a sharing starter for two or three guests or main course for one £22.95

Today's Soup, freshly made and served with crusty bread £6.50

Pan Fried Field Mushrooms, finished with shallots, white wine, cream, served on toast £7.25

Crispy King Prawns and Yorkshire Middle White

Pork Belly, Clonakilty black pudding crumb, onion purée, herb dressing £11.95

Corned Beef Hash Cake, fried hen's egg, HP sauce £8.95

Clam, Shallot and Bacon Chowder,

wedge of crusty bread £9.95

Kelly's Cheese Croquettes, Caerphilly cheese, leeks, cream cheese, tomato and red pepper sauce, rocket £7.95



THE FITZHERBERT ARMS

SEASONAL SPECIALS

Pan-Roasted Chicken Supreme, wild mushroom and spinach risotto, Old Winchester cheese, truffle oil £18.95

Chef's Fish of the Day, new potatoes, seasonal greens, creamy white wine sauce with clams and mussels MARKET PRICE

Pan-fried Duck Breast, fondant potato, shredded baby gem, peas and silver skin onions, onion purée, blackberry jus £19.95

Oven-roasted Pork Belly, fennel seed stuffing, crushed new potato and chive cake, kale, pear and port jus £19.95

Slow Cooked Venison, Bacon and Fitzherbert Ale Stew, creamy mashed potatoes, spiced red cabbage £18.95

Warm Beetroot, Burt's Blue Cheese and Caramelised Red Onion Tart, Waldorf salad, Massey's Farm chips £16.95

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

Connor's Traditional Toad in the Hole, creamy mashed potato, seasonal greens, onion gravy £16.95

SIDE ORDERS

White Crab Macaroni Cheese, herb crumb £4.95

Creamy Mashed Potato £3.95

Fresh Crispy Onion Rings £3.95

Buttered Seasonal Vegetables £3.95

Mixed Dressed Salad £3.95

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

PUDDINGS OR CHEESE

ALL PUDDINGS £6.95 EACH

Sticky Toffee Pudding, honeycomb ice cream

The Swynnerton Mess, Chantilly cream, meringue, chocolate flakes, homemade fudge, chocolate sauce

Homemade Bakewell Tart, cherry coulis, clotted cream ice cream

Apple, White Chocolate and Macadamia Nut Crumble, stem ginger ice cream

Lightly Baked Lemon and Vanilla Cheesecake, blackberry compote

Cheshire Farm Ice Creams, choose from, vanilla pod, chocolate, honeycomb, mint choc chip, clotted cream, raspberry ripple, stem ginger 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* Cornish Yarg, Burt's Blue, Caerphilly, 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 Slow-cooked Lamb Shank

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.