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

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

Crispy Cheddar Cheese Croquettes, leeks, cream cheese, tomato and red pepper sauce, rocket £7.95

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

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

Celeriac and Apple Soup

toasted hazelnuts, apple crisp, crusty bread £6.95

Warm Honey Roasted Fig

Burt's blue cheese, dried cranberries, balsamic glaze £7.95

Smoked Duck Breast

radish, beetroot, rocket, clementine dressing £8.95

Crispy King Prawns red pepper coulis, wild rocket £9.95

 $NOW\ OPEN$ Our newly refurbished guest bedrooms here

AT THE FITZHERBERT ARMS

Situated in our grade 2 listed Farmhouse adjacent to the pub, featuring ten charming guest ensuite bedrooms, a lovely place to stay for that special occasion or peaceful getaway.

Visit www.fitzherbertarms.co.uk for more information



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

Butter Roasted Turkey, rosemary roast potatoes, spiced red cabbage, honey roast parsnips and carrots, pork and chestnut stuffing, pigs in blankets £17.95

Roast Yorkshire Middle White Pork, Yorkshire pudding, roast potatoes, carrot and celeriac mash, seasonal vegetables, gravy £16.95

Slow-cooked Lamb Shank, 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

Festive Fish Pie, creamy mashed potato, herb and chestnut crust, cabbage, peas, sprouts and bacon lardons £18.95

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

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

Somerset Brie and Cranberry Wellington, honey roast parsnips and carrots, roast potatoes, port jus £17.95

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

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.

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

The Fitz Christmas Bread and Butter Pudding, brandy custard £6.95

Mince Pie Swynnerton Mess, Chantilly cream, meringue, mince pie, sherry coulis £6.95

Chocolate and After Dinner Mint Marquise, Jameson's whiskey cream £6.95

Boozy Vanilla Pod Ice Cream, with a 'tot' of Six Grapes Port and a little mince pie £7.95

Sticky Toffee Pudding, honeycomb ice cream
Apple, White Chocolate and Macadamia Nut Crumble,
stem ginger ice cream

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