

IN SEASON

Rhubarb, Beetroot, Cabbage, Carrots, Cauliflower, Leeks, Parsnip, Broccoli, Radishes, Sorrel, Spring Greens, Watercress, New Potatoes, Kale, Mushrooms, Rocket, Spinach, Lamb, Rabbit, Haddock, Monkfish, Farmed Salmon, Lemon Sole, Farmed Trout, Plaice, Sword Fish, Pollock and Coley.

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 Caramelised Onion 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
- Spiced Cauliflower Fritters**, curry mayonnaise, mango
chutney £6.95

TO BEGIN OR SHARE

- The Fitz' Traditional Sharing Pub Plate**
of homemade sausage roll, handcrafted Scotch egg, honey
and mustard porkies, crispy scampi, spiced cauliflower fritters,
a half pint of prawns, sauces, chutney 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,
brandy and cream, served on toast £7.50
- Crispy Cheddar Cheese Croquettes**, leeks, cream cheese,
tomato and red pepper sauce, rocket £7.95
- Slow Braised Rabbit and Mixed Bean Pot**, crusty bread £8.95
- Pork and Onion Faggots**, crispy bacon,
apple sauce, port jus £8.95
- Pan-fried Monkfish**, cinnamon rice, crispy almonds,
lemon dressing £12.95



THE FITZHERBERT ARMS

SEASONAL SPECIALS

- Pan-Roasted Chicken Supreme**, braised leeks, fondant potatoes,
creamed spinach, cavolo Nero, toasted almonds £17.95
- Fresh Fish Dish of the Day**, our kitchen team
are preparing a special fish dish for you to enjoy
please ask us for details - MARKET PRICE
- The Fitzherbert Slow Cooked Lamb Curry**, crispy onions,
turmeric rice, naan bread £18.95
- Pan-Fried Lancashire Pork Chop**, creamy mashed potatoes,
cavolo Nero, caramelised orange jus £18.95
- Pan-Roasted Sword Fish**, parmentier potatoes, confit tomatoes,
braised leeks, creamy lemon and thyme sauce £21.95
- Somerset Brie and Apricot Wellington**,
creamy mashed potato, seasonal greens £16.95

FITZ FAVOURITES

- Our Legendary Homemade Handcrafted Steak
and Fitzherbert Ale Pie** served with chips
and minted 'not so mushy' peas £17.95
- 10oz 28 Day Aged Ribeye** served with dressed salad,
grilled vine tomatoes, mushrooms, peppercorn sauce
and homecooked chips from Massey's Farm £27.95
- Fitz Wagyu Beef Cheeseburger**, gherkin, crispy onions,
melting mild Cheddar, tomato and caramelised onion chutney,
Massey's Farm chips £17.95
- Our Famous Local Ale Battered Haddock**, served with chips,
homemade tartare sauce and minted 'not so mushy' peas £16.95
- Slow Cooked Feather Blade of Beef Cottage Pie**,
horseradish mashed potato, braised red cabbage £17.95

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

- Sticky Toffee Pudding**, honeycomb ice cream £6.95
- Homemade Plum Bakewell Tart**, berry coulis,
clotted cream ice cream £6.95
- Boozy Vanilla Pod Ice Cream** with a 'tot'
of Six Grapes Port and homemade carrot cake £7.95
- Kate's Homemade Chocolate Brownie**,
chocolate sauce, custard ice cream £6.95
- Swynnerton Rhubarb and Custard Mess**,
Chantilly cream, meringue, Yorkshire rhubarb,
a swirl of creamy Clotton's Farm custard £6.95
- Classic Jam Sponge Pudding**, Clotton's Farm custard £6.50
- Cheshire Farm Ice Creams**, *choose from*,
vanilla pod, chocolate, honeycomb, mint choc chip,
clotted cream, raspberry ripple, custard, 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,
Slow-cooked Lamb Shank
or Somerset Brie and Apricot Wellington.
*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!

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

Fitzherbert Arms, Swynnerton, Staffordshire

We have ten wonderfully restored 'country chic' bedrooms situated in our grade 2 listed 'Fitzherbert Farmhouse' adjacent to our Fitzherbert Arms. Enjoy our famous pub, village walks, the world acclaimed Potteries and of course the Staffordshire countryside. We also have our award-winning sister pub, the Mainwaring Arms, just 7 miles away in the picturesque village of Whitmore for you to enjoy too.

Visit www.fitzherbertarms.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.

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