

## 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

## 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](http://www.fitzherbertarms.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

**Slow-cooked Lamb Shank,** Yorkshire pudding, roast potatoes,  
carrot and celeriac mash, seasonal vegetables and gravy £21.95

**Somerset Brie and Apricot Wellington,** roast potatoes,  
carrot and celeriac mash, seasonal vegetables, gravy £16.95

*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*

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

**Fitz Wagyu Beef Cheeseburger,** gherkin, crispy onions,  
melting mild Cheddar, tomato and caramelised onion chutney,  
Massey's Farm chips £17.95

**The Fitzherbert Slow Cooked Lamb Curry,** crispy onions,  
turmeric rice, naan bread £18.95

**Pan-Roasted Sword Fish,** parmentier potatoes, confit tomatoes,  
braised leeks, creamy lemon and thyme sauce £21.95

**10oz 28 Day Aged Ribeye** served with dressed salad,  
grilled vine tomatoes, mushrooms, peppercorn sauce  
and homecooked chips from Massey's Farm £27.95

## 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.

## SIDE ORDERS

White Crab Macaroni Cheese, herb crumb £4.95

Creamy Mashed Potato £3.95

Cauliflower Cheese £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

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.