

## 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

**Scottish Scampi in a Basket,**  
homemade tartare sauce £8.95

**Homemade Roasted Red Pepper Hummus,**  
warm flat bread £7.95

**'Chicken in a Basket',**  
crispy chicken, barbecue sauce £8.95

## TO BEGIN OR SHARE

**The Fitz' Traditional Sharing Pub Plate,**  
handcrafted Scotch egg, lamb and sundried tomato  
meat balls, honey and mustard porkies, crispy scampi,  
roasted red pepper hummus, warm flatbread,  
a half pint of prawns, sauces and chutney  
**ENOUGH FOR TWO OR THREE TO SHARE £24.95**

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

**Our Seasonal Seafood Plate,** white crab macaroni  
cheese, crispy scampi with tartare sauce,  
hot smoked salmon, prawn Marie-Rose,  
salmon and trout paté, granary bread  
*Ideal as a sharing starter for two or three guests  
or main course for one £23.95*

**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

**Roasted Lime and Chilli Chicken Salad,**  
radish, garden leaves, heritage tomatoes,  
hand-fried croutons £10.95

**Pan-Fried Queen Scallops,** red peppers, tomatoes  
and onion, garlic butter sauce, crusty bread £14.95

**Salmon, Trout and Dill Paté,** homemade celeriac  
and beetroot coleslaw, toasted bread £8.95

**Smoked Chickpeas,** creamed Anglesey feta,  
charred lemon, Parkside Bakery sourdough toast £7.95

**Lamb, Raisin, Pinenut and Sundried Tomato Meatballs,**  
lemon and paprika yogurt, rocket and  
parmesan salad £8.95



## THE FITZHERBERT ARMS

## SEASONAL SPECIALS

**Pan-Roasted Chicken Supreme,** roasted peppers, tomatoes,  
aubergine and courgettes, new potatoes, red pepper vinegarette £17.95

**Roasted Lamb Rump Risotto,** Asparagus, garden peas  
and cherry tomatoes, basil, pine nut and parmesan dressing £21.95

**Roasted Aubergine and Yorkshire Cheddar Bake,**  
fresh garden salad, crispy chickpeas £16.95

**Fish of The Day,** Pan-fried black olives and samphire,  
crispy potatoes, charred lemon dressing MARKET PRICE

**Salmon, Spring Onion and Lemon Fishcakes,**  
free range poached hen's egg, heritage tomato and radish salad,  
rocket and garlic pesto dressing £18.95

**Pan-Seared Duck Breast,** asparagus and leeks,  
fondant potato, raspberry dressing £20.95

## 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

**Pan-Fried 8oz Gammon Steak,** fried free range hen eggs,  
Massey's Farm chips, garden peas, homemade pineapple chutney £17.95

## SIDE ORDERS

**White Crab Macaroni Cheese,** herb crumb £4.95

**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

**Mango and Passionfruit Crème Brûlée,**  
homemade shortbread £6.95

**Swynnerton Mess,** fresh strawberries, raspberries,  
Chantilly cream, meringue, strawberry coulis £6.95

**Warm Orange and Lemon Sponge,**  
Clotton's Farm custard £6.95

**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, homemade carrot 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* 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.*



# 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](http://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](http://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](http://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.

50ML GLASS £3.50 OR 100ML GLASS £6.95

### 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.

50ML GLASS £3.50 OR 100ML GLASS £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.

50ML GLASS £3.50 OR 100ML GLASS £6.95

 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](http://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](http://www.fitzherbertarms.co.uk)