### 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  $\pounds_{7.50}$ 

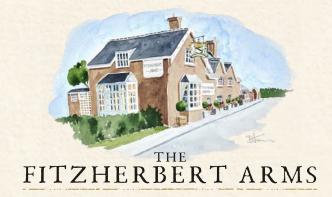
Roasted Lime and Chilli Chicken Salad, radish, garden leaves, heritage tomatoes, hand-fried croutons £10.95

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



#### 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

Pan Roasted Lamb Rump, 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

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

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

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

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

# 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

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

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.