

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

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

100z 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.