

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

Caramelised Fig and Olive 'Tapenade',
crumbled 'Drunken' Burt's blue cheese,
toasted walnuts, warm flat bread £6.95

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

SHARE *and* CHATTER

The Fitz' Traditional Sharing Pub Plate,
handcrafted Scotch egg, honey and mustard porkies,
crispy scampi, chicken in a basket, game pâté
en croûte, a half pint of 'shell on' king prawns,
served with bread, sauces and chutney
Enough for two or three to share £24.95

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

Our Seasonal Seafood Plate,
white crab macaroni cheese, scampi
with tartare sauce, hot smoked salmon,
crispy king prawns and a half pint
of 'shell on' king prawns, granary bread
*Ideal as a sharing starter for two
or three guests or main course for one £23.95*

To BEGIN

Today's Soup,
freshly made and served with crusty bread £6.95

Pan Fried Field Mushrooms,
finished with shallots, brandy and cream,
served on toast £7.95

Confit Duck, Rocket and Pickled Fennel Salad,
toasted almonds, black cherry dressing £8.95

Game Pâté en Croûte,
homemade spiced apple and sultana chutney £8.95

Crispy King Prawns,
white crab dumplings, spicy lobster bisque £12.95

King Oyster Mushroom 'Scallops',
baked Jerusalem artichoke risotto, lemon dressing £8.95



THE FITZHERBERT ARMS

SEASONAL SPECIALS

Pan Roasted Chicken Supreme,
thyme and butter potatoes, tenderstem broccoli,
tomato and fennel sauce, toasted almonds £17.95

Fish of The Day,
crispy potato rosti, tenderstem broccoli,
minted pea puree, lemon dressing MARKET PRICE

Slow Braised Lamb,
dauphinoise potato, roasted carrots and parsnips,
apricot purée, Graham's port jus £21.95

Pan Roasted Venison Loin,
creamy mashed potato, roasted root vegetables,
blackberry and juniper jus £24.95

Oven Baked Tandoori Spiced Fish,
crispy potatoes, curried chickpeas and lentils £18.95

Roasted Root Vegetable Gratin,
stilton and hazelnut crumb, roasted broccoli £16.95

FITZ FAVOURITES

Our Legendary Homemade Handcrafted Steak and Fitzherbert Ale Pie
served with chips and minted 'not so mushy' peas £18.95

10oz 28 Day Aged Ribeye
served with dressed salad, grilled vine tomatoes, mushrooms,
peppercorn sauce and homecooked chips from Massey's Farm £29.95

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 £17.95

Wild Boar and Apple Sausages,
creamy mashed potatoes, garden peas, homemade onion gravy £17.95

SIDE ORDERS

White Crab Macaroni Cheese, herb crumb £5.95

Fresh Crispy Onion Rings £4.25

Buttered Seasonal Vegetables £4.25

Creamy Mashed Potato £3.95

Mixed Dressed Salad £4.25

Bowl of Massey's Farm Chips
seasoned with sea salt and served with
homemade 'Bloody Mary' ketchup £4.25

PUDDINGS *or* CHEESE

Sticky Toffee Pudding, honeycomb ice cream £6.95

Homemade Cherry Bakewell Tart,
berry coulis, clotted cream ice cream £6.95

Boozy Vanilla Pod Ice Cream
with a 'tot' of Six Grapes Port,
homemade walnut cake £7.95

Traditional Chocolate Sponge,
Clotton's farm custard £6.95

Chocolate, Coffee and Walnut Swynnerton Mess,
meringue, coffee Chantilly cream, walnut cake,
chocolate walnuts, chocolate sauce £6.95

Apple and Blackberry Cobbler,
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

*The Fitz kitchen team have selected
four artisan cheeses for you to enjoy.*

Our seasonal cheese board features Drunken Burt's, Lancashire
Black Bomber, Wensleydale and cranberry, Rosary Ash
Goat's cheese served with biscuits, homemade walnut
cake, grapes, celery, and real ale chutney £10.95

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 Slow Braised Lamb

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!

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 the Staffordshire countryside.

We also have our award-winning sister pub, the Mainwaring Arms, situated just 7 miles away in the picturesque village of Whitmore.

Visit www.fitzherbertarms.co.uk for more information.

The Roebuck Inn, Mobberley, Cheshire

Our beautifully restored Roebuck Inn in the leafy village of Mobberley, Cheshire, features six rustic boutique bedrooms with a touch of luxury. A cosy bar, neighbourhood bistro and outside terraces complete a wonderful stay. You can simply relax or enjoy a pub walk, taking in the fresh Cheshire air. Be sure to look 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.

The Cholmondeley Arms, Cholmondeley, Cheshire

In the beautiful Cheshire Countryside, adjacent to our award-winning Cholmondeley Arms, we have six guest bedrooms in the 'Old Headmaster's House'. Two additional guest bedrooms are also available in our newly restored Juniper Cottage. As well as having close proximity to the historic city of Chester, Cholmondeley Castle Gardens are right on our doorstep! Lots of great rural walks and of course, 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.
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

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