

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

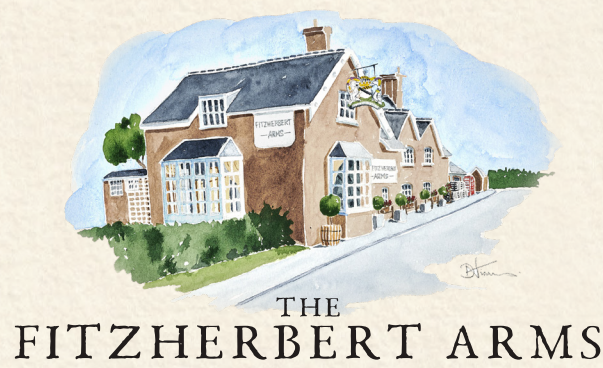
Pan Fried Field Mushrooms,
finished with shallots, brandy and cream,
served on toast £7.95

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



SUNDAY FAVOURITES

Roast 28 Day Aged Sirloin of Rose County Beef,
Yorkshire pudding, roast potatoes, carrot and celeriac mash,
seasonal vegetables, gravy £18.95

Pan Roast Chicken Supreme,
Yorkshire pudding, roast potatoes, carrot and celeriac mash,
seasonal vegetables and gravy £17.95

Roast Yorkshire Middle White Pork,
Yorkshire pudding, roast potatoes, carrot and celeriac mash,
seasonal vegetables, gravy £17.95

Slow Braised Lamb,
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 £19.95
Add a portion of Cauliflower Cheese to your roast for £4.25*

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

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

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

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

Cauliflower Cheese £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