

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

Pork and Caramelised Onion Sausage Roll
served with HP sauce £5.95

SHARE *and* CHATTER

Traditional Sharing Pub Plate,
handcrafted Scotch egg, honey and mustard
porkies, crispy scampi, homemade pork
and caramelised onion sausage roll, wild garlic
macaroni cheese, 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 £8.95 | PINT £16.95

Our Seasonal Seafood Plate,
heritage tomato and Gruyère fishcake, scampi
with tartare sauce, hot smoked salmon, beetroot
and Graham's port cured trout, apple coleslaw 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

Beetroot and Graham's Port Cured Trout
Horseradish and Apple Coleslaw £10.95

Butterbean Hummus
heritage tomato and asparagus salad,
wild garlic dressing £7.95

Salmon, Heritage Tomato and Gruyère Fishcake
roasted red pepper sauce £8.95

Slow Cooked Chicken and Ricotta Dumplings
garden Pea and wild garlic sauce, crispy bacon £8.95



THE FITZHERBERT ARMS

SEASONAL SPECIALS

Pan Roasted Chicken Supreme
creamy mashed potatoes, buttered asparagus,
wild mushroom and madeira sauce £18.95

Fish of The Day
crispy new potatoes, seasonal greens, parsley and lemon sauce
MARKET PRICE

Oven Roasted Pork Belly
bubble and squeak croquette, cavolo nero, Appleshed cider sauce £19.95

Pan-Roasted Lamb Chops
crispy lamb fritters, garden pea purée,
roasted new potatoes, confit tomatoes, tenderstem broccoli,
Cockburn's port and redcurrant jus £22.95

Rosary Ash Goat's Cheese and Roasted Fig Tart
Massey's Farm chips, dressed spring salad £16.95

Pan Fried Seabass
spinach and cavolo nero, potato cakes,
confit tomatoes, lemon butter sauce £21.95

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

The Fitz Chicken Tikka Masala
fragrant rice, warm flatbread £17.95

SIDE ORDERS

Wild Garlic 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

Rhubarb 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

Dark Chocolate and Sea Salt Tart
blood orange coulis £6.95

Lemon Curd and Blueberry Swynnerton Mess
meringue, Chantilly cream,
lemon curd, fresh blueberries £6.95

Warm Syrup 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 £3.75 | ONE SCOOP £1.95

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,
Swiss Gruyère, 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!