

## 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

## 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*

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

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

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

## 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

Cauliflower Cheese £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

*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.*