

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

Homemade Pork and Apple Sausage Roll,
tomato and caramelised onion chutney £4.95

Scottish Scampi in a Basket, homemade tartare sauce £8.95

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

Aubergine Fritters, maple and chilli dressing £7.95

TO BEGIN OR SHARE

The Fitz' Traditional Sharing Pub Plate

of homemade sausage roll, handcrafted Scotch egg, honey and mustard porkies, crispy scampi, pork belly with a honey and sesame glaze, a half pint of prawns and granary bread
Enough for two or three to share £24.95

Our Seasonal Seafood Plate

white crab macaroni cheese, crispy scampi with tartare sauce, hot smoked salmon, prawn Marie-Rose, salmon and cream cheese roulade, granary bread
Ideal as a sharing starter for two or three guests or main course for one £22.95

Today's Soup, freshly made and served with crusty bread £6.50

Pan Fried Field Mushrooms, finished with shallots, white wine, cream, served on toast £7.25

Crispy King Prawns and Yorkshire Middle White Pork Belly, Clonakilty black pudding crumb, onion purée, herb dressing £11.95

Corned Beef Hash Cake, fried hen's egg, HP sauce £8.95

Clam, Shallot and Bacon Chowder,
wedge of crusty bread £9.95

Kelly's Cheese Croquettes, Caerphilly cheese, leeks, cream cheese, tomato and red pepper sauce, rocket £7.95

NOW OPEN

Our newly refurbished guest bedrooms here

AT THE FITZHERBERT ARMS

Situated in our grade 2 listed Farmhouse adjacent to the pub, featuring ten charming guest ensuite bedrooms, a lovely place to stay for that special occasion or peaceful getaway.

Visit www.fitzherbertarms.co.uk for more information



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

Slow-cooked Lamb Shank, 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

Chef's Fish of the Day, new potatoes, seasonal greens, creamy white wine sauce with clams and mussels MARKET PRICE

Our Famous Local Ale Battered Haddock, served with chips, homemade tartare sauce and minted 'not so mushy' peas £16.95

The Fitz' Classic Burger with smoky bacon and melted farmhouse cheddar in a brioche bun with chips and our special tomato and caramelised onion chutney £15.95

Slow Cooked Venison, Bacon and Fitzherbert Ale Stew, creamy mashed potatoes, spiced red cabbage £18.95

Warm Beetroot, Burt's Blue Cheese and Caramelised Red Onion Tart, Waldorf salad, Massey's Farm chips £16.95

10oz 28 Day Aged Ribeye served with dressed salad, grilled vine tomatoes, mushrooms, peppercorn sauce and homecooked chips from Massey's Farm £25.95

IN SEASON

Apples, artichoke, aubergine, beetroot, butternut squash, celeriac, celery, horseradish, kale, leeks, parsnips, pears, potatoes, rosemary, sage, thyme, shallots, swede, turnips, watercress, wild mushrooms, bream, cod, haddock, sole, crayfish, mussels, seabass, scallops, duck, game birds, venison and beef.

SIDE ORDERS

White Crab Macaroni Cheese, herb crumb £4.95

Creamy Mashed Potato £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

ALL PUDDINGS £6.95 EACH

Sticky Toffee Pudding, honeycomb ice cream

The Swynnerton Mess, Chantilly cream, meringue, chocolate flakes, homemade fudge, chocolate sauce

Homemade Bakewell Tart, cherry coulis, clotted cream ice cream

Apple, White Chocolate and Macadamia Nut Crumble, stem ginger ice cream

Lightly Baked Lemon and Vanilla Cheesecake, blackberry compote

Cheshire Farm Ice Creams, choose from, vanilla pod, chocolate, honeycomb, mint choc chip, clotted cream, raspberry ripple, stem ginger and 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, walnut 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.