

FYR

APÉRITIFS

Louis Roederer Brut Premier Champagne, France NV 125ml	11	Ayala Brut Majeur Champagne, France NV 125ml	9.5
Barrel Aged Negroni - Bombay Sapphire gin, Campari and iconic Martini Rosso, aged in-house in an oak barrel for optimum smoothness. Served over ice with fresh orange peel.	10	The Laverstoke - Bombay Sapphire gin, St Germain elderflower liqueur, Martini Bianco and lime juice. Served over ice and topped with ginger ale.	11

WHILST YOU WAIT

Baked More? sourdough bread, smoked butter	
Marinated olives from Penrith's Silver and Green	
Honey and mustard roast Cumberland chipolatas, creamed tatties	
Salt and pepper calamari, smoked garlic mayonnaise dip	
FYR grilled asparagus, classic béarnaise sauce, fresh tarragon, parmesan	all 4

FROM THE LARDER

Ham hock terrine, pea purée, pickled seasonal vegetables, pineapple salsa	9
Eden Valley venison carpaccio, roasted beets, horseradish crème fraîche, pickled walnuts	9.5
Classic salad Caprese - Inca tomato, creamy mozzarella, fresh basil, balsamic and pesto	appetiser 8 main 15
Char-grilled vegetable salad, whipped Five Mile Town goat cheese, toasted hazelnuts	appetiser 8.5 main 15.5

FROM THE STOVE

Today's soup, Baked More? sourdough bread, smoked butter	6.5
FYR garlic and rosemary grilled King prawn, More? sourdough bread	12

TASTE TABLE

Make your choice from our extensive selection of the freshest seafood, artisan cured meats and seasonal salads

Starter 9.5 Main 19.5

CLASSICS

Spinach and ricotta ravioli, pesto cream, rocket	14.5
Baked Hootenanny goats cheese and basil soufflé, charred baby leeks, white wine, cream, parmesan	15
Thwaites beer battered fish and chips, mushy peas, homemade tartare sauce, lemon	15
FYR fish grill, seabass, salmon, king prawns, grilled lemon, tartare sauce, spinach, fries	22.5

FYR - GRILLED

All cooked on our open fire our steaks are aged for a minimum of 28 days and served with our goose fat chips.

Sirloin - 10oz	28	Rib eye - 10oz	24.5
Add a rosemary and garlic grilled King prawn			
4			

FYR - SHARED

Lemon, garlic and herb marinated spatchcock chicken	31.5	Roast sirloin of British beef with Cumbrian Souffles	32.5
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All served with a selection of vegetables and potatoes.

FYR beefburger, 225g

brioche, beef tomato, pickle, crisp gem lettuce, homemade burger sauce, crisp bacon, smoked Applewood cheese

14.5

FYR KEBABS

Served with fries, house 'slaw, toasted flatbread finished on the grill.

Piri piri spiced chicken and vegetable
Mr Vikki's sweet chilli jam

17

Tandoori marinated salmon, king prawn and monkfish
cucumber and mint yoghurt

20

ADD A LITTLE EXTRA

Peppercorn	2	Béarnaise	2
Diane sauce	2	Stilton hollandaise	2
Sticky BBQ	2		

SIDES

Sweet potato fries	3.5
Hand cut chips, smoked garlic mayonnaise	3.5
Garlic and rosemary roasted new potatos	3.5
Roasted portobello mushrooms	3.5
Fine beans, sugar-snaps	3.5
Beer battered onion rings	3.5
<i>1 pound from each portion sold will be donated to Eden Animal Rescue.</i>	
Mac 'n' cheese, brioche and smoked bacon crumb	4
Char-grilled vegetables	4
Caesar salad, streaky bacon, anchovies	4
Goose fat chips	4

DESSERTS

Jen's famous sticky toffee pudding, rich butterscotch sauce, bourbon vanilla ice cream	7.5
Vanilla panna-cotta, burnt apple sauce, cinnamon snap	7.5
Raspberry and lemon cheesecake, gingerbread crumb	7
Selection of artisan ice cream. Choose from; bourbon vanilla, pistachio, double chocolate, caramel honeycomb or lemon curd	1 scoop 3 3 scoops 7
Chocolate brownie sundae, double chocolate ice cream, hot fudge sauce	7.5

Iced seasonal berries, hot white chocolate sauce	7
Taster sticky toffee with coffee	7
Taster cheesecake with coffee	7

DESSERT COCKTAILS

FYR Vodka Martini	
Espresso Martini	
Salted Caramel Martini	All 10

Prices include VAT, service at your discretion.
Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish, please ask and we'll happily provide it.

CHEESE TROLLEY

A selection of British and Cumbrian cheeses from our trolley with Peter's Yard biscuits and local chutneys

1 item 4
3 items 9
5 items 14

Why not pair with one of our wine flights or a taster port!

Please ask for today's selection.