

# FYR

## APÉRITIFS

Louis Roederer Brut Premier Champagne, France NV 125ml	11.95	Ayala Brut Majeur Champagne, France NV 125ml	9.75
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

## FROM THE LARDER

- Our signature Atlantic prawn and native lobster cocktail, avocado, creamy Marie Rose sauce, brandy 11
- Eden Valley venison carpaccio, roasted beets, horseradish crème fraiche, pickled walnuts 9.5
- Char-grilled vegetable salad, whipped Five Mile Town goat cheese, toasted hazelnuts appetiser 8.5 main 15.5
- Classic salad Caprese - Inca tomato, creamy mozzarella, fresh basil, balsamic and pesto appetiser 8 main 15
- Ham hock terrine, pea purée, pickled seasonal vegetables, pineapple salsa 9

## FROM THE STOVE

- Today's soup, Baked More? sourdough bread, smoked butter 6.5
- Seared scallops in the shell - pea puree, bacon and brioche crumb 12.5
- FYR garlic and rosemary grilled King prawn, More? sourdough bread 12
- Smoked Applewood cheese and garden herb croquettes, homemade smoked ketchup 8

## 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

- Confit of lamb shepherd's pie, slow braised spring lamb topped with creamy mash 17
- Mushroom and truffle ravioli, pesto cream, rocket 14.5
- FYR fish grill, seabass, salmon, king prawns, grilled lemon, tartare sauce, spinach, fries 22.5
- 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
- Char-grilled vegetable and halloumi filo parcel vine tomato sauce, pea purée 14.5

## FYR - GRILLED

All cooked on our open fire and served with our goose fat chips.

Sirloin - 10oz	28	Fillet - 8oz	31.5
Rib eye - 10oz	24.5	FYR Signature Steak	
		pounded rump steak, marinated in garlic and herbs	
		<i>when it's gone, it's gone</i>	22.5

Our steaks are aged for a minimum of 28 days.

Add a rosemary and garlic grilled King prawn 4			
Lemon, garlic and herb marinated spatchcock chicken	half 17 whole 33	Lobster thermidor	half 18 whole 35
Add one side of your choice with a half, two sides with a whole.			

FYR beefburger, 225g  
brioche, beef tomato, pickle, crisp gem lettuce, homemade burger sauce, crisp bacon, smoked Applewood cheese 16

## 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 18

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

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

## DESSERTS

- Jen's famous sticky toffee pudding, rich butterscotch sauce, bourbon vanilla ice cream 7.5
- Almond milk 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 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.