

# FYR

## SIGNATURE SERVES

Ayala Brut Majeur Champagne, France NV - 125ml	9.5	Barrel Aged Negroni	10
Brockmans Signature G&T	11.5	Le Grande Fizz	12
The Laverstoke	11	FYR cocktail	

## 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

Smoked Applewood cheese and garden herb croquettes, homemade ketchup

all 4

## FROM THE LARDER

Eden Valley venison carpaccio, roasted beets, horseradish crème fraîche, pickled walnuts 9.5

Smooth chicken liver parfait, toasted treacle and raisin loaf, cider apple chutney 8.5

Char-grilled vegetable salad, whipped Five Mile Town goats cheese, toasted hazelnuts appetiser 8.5 main 15.5

## FROM THE STOVE

Today's soup, Baked More? sourdough bread, smoked butter 6.5

Baked Hootenanny goats cheese soufflé, creamed leeks, white wine and parmesan 8.25

FYR garlic and rosemary grilled King prawn, More? sourdough bread 12

Roasted Scottish salmon, herb potato cake, hollandaise sauce 9.5

## TASTE TABLE

Make your choice from our extensive selection of the freshest seafood, artisan cured meats and seasonal salads  
Starter 9.25 Main 16.95

## CLASSICS

Baked gnocchi with wild mushrooms, spinach, smoked garlic, parmesan and cream 15.5

FYR fish grill - seabass, salmon and king prawns, grilled lemon, tartar sauce, spinach and fries 22.5

Blade of beef "Bourguignon" parsnip purée, bacon, shallots and mushrooms 22.5

**Confit of lamb shepherd's pie**, slow braised confit of lamb topped with creamy mash 17

Thwaites beer battered fish and chips, mushy peas, homemade tartare sauce, lemon 15

Butternut squash and sage risotto, char-grilled halloumi, pine nut pesto 15

## FYR - GRILLED

All cooked on the open fire, our steaks are aged for a minimum of 28 days and served with the best 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 when it's gone, it's gone	23.5
BBQ glazed butterflied breast of chicken	18.5	Pork T-bone - 12oz	20.5
Add a rosemary and garlic grilled King prawn			4

FYR beefburger, 225g brioche, beef tomato, pickle, crisp gem lettuce, homemade burger sauce, crisp bacon, smoked Applewood cheese 15.95

## 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	18.5	Tandoori marinated salmon, king prawn and monkfish cucumber and mint yoghurt	20
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## ADD A LITTLE EXTRA

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

## SIDES

Sweet potato fries 3.5

Hand cut chips, smoked garlic mayonnaise 3.5

Garlic and rosemary roasted new potatoes 3.5

Roasted portobello mushrooms 3.5

Fine beans, sugar-snaps 3.5

**Beer battered onion rings** 3.5  
1 pound from each portion sold will be donated to Eden Animal Rescue.

Baked Mac 'n' cheese, spinach, cheese and smoked bacon 4

Char-grilled vegetables 4

Caesar salad, FYR grilled bacon and anchovies 4

Goose fat chips 4

## SUNDAYS AT FYR

### TWO COURSES 20

### THREE COURSES 25

#### STARTERS

Today's soup, baked More? sourdough bread and smoked butter

Taste table - choose from our extensive selection of the freshest seafood, artisan cured meats and seasonal salads.

Smooth chicken liver parfait, toasted treacle and raisin loaf, cider apple chutney

Baked Hootenanny goats cheese soufflé, creamed leeks, white wine and parmesan

#### MAINS

Roast breast of British turkey, cranberry and chestnut stuffing, chipolata and roast gravy

Roast aged sirloin of beef with Yorkshire pudding, beef gravy

Baked gnocchi with wild mushrooms, spinach, smoked garlic, parmesan and cream

Seared fillet of Scottish salmon with spinach, hollandaise sauce, lemon with family served seasonal vegetables and roast potatoes to your table

#### DESSERTS

Thwaites Ale Christmas pudding, Baileys cream sauce,

Chocolate orange cheesecake, chocolate crunch, blood orange syrup

Cheese trolley, please choose three cheeses from our selection

Crème brûlée, berry compote, ginger snap

## DESSERTS

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

Glazed vanilla crème brûlée, mulled winter berries, ginger biscuit 7.5

Toffee apple crumble, oat crunch, toffee ice cream 7.5

Baked chocolate fondant, blood orange syrup, clotted cream 8

Selection of artisan ice cream. Choose from; bourbon vanilla, rum and raisin, double chocolate, toffee or rhubarb

1 scoop 3  
3 scoops 7

Iced seasonal berries, hot white chocolate sauce 7

Taster sticky toffee with coffee 7

Taster crème brûlée 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.