

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

Chorizo and potato cassoulet, sourdough crostini

FYR grilled Cumberland chipolatas, FYR grill sauce

Pea and feta cheese arancini, minted mayo

all 4

FROM THE LARDER

Eden valley smoked duck bon bons, pickled baby vegetables, spiced carrot purée, toasted almonds, pomegranate dressing 9.5

Our signature Atlantic prawn and native lobster cocktail, avocado, creamy Marie Rose sauce, with a touch of brandy 11

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

FROM THE STOVE

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

Scented beetroot risotto, glazed Hootenanny goats cheese, crispy rocket 8.25

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

Devon crab beignets, oak smoked salmon, prawn and inca tomato tartare, lemon crème fraîche 9.5

Grilled asparagus sourdough crostini, pea purée, poached egg, Cumbrian air dried ham, hollandaise sauce 8.5

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

Grilled half lobster thermidor, topped with Gruyère cheese, served with a side of your choice 21.5

Our own slow-braised corned beef hash, Eden Valley free range fried egg 14.5

Sweet potato and chickpea falafel, tahini sauce, curried vegetables, grilled naan bread 15.5

Classic char-grilled chicken Caesar salad, with or without anchovies 14.5

FYR lamb cannon, parmentier sweet potatoes, pea puree, red wine reduction, rosemary and fennel crumbs 22.5

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

Green pasta ravioli, Burrata mozzarella 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	
		<i>when it's gone, it's gone</i>	23.5
Herb and lemon butterflied breast of chicken	18.5	French trimmed pork cutlet - 14oz	22.5
Add a rosemary and garlic grilled King prawn			4

FYR beefburger, 225g

sourdough bun, beef tomato, pickle, crisp gem lettuce, homemade burger sauce, crisp bacon, smoked Applewood cheese 15.95

FYR KEBABS

Served with fries, house 'slaw and roti bread finished on the grill.

Piri piri spiced chicken and vegetable, Mr Vikki's sweet chilli jam	18.5	Tandoori marinated salmon, monkfish and FYR grilled prawn, cucumber and mint yoghurt	20
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Cote de boeuf, 32 oz ideal to share and served with two side orders and two of our sauces 60

ADD A LITTLE EXTRA

Peppercorn	2	Béarnaise	2
Diane sauce	2	Smoky grill sauce	2
Cumberland honey mustard cream sauce	2	Red wine	2

SIDES

Buttered baby vegetables, spring greens 4

Caesar salad, FYR grilled bacon and anchovies 4

Sweet potato fries 3.5

Hand cut chips, smoked garlic mayo 3.5

Goose fat chips 3.95

Roasted tiny tot potatoes, garden peas, fresh herbs 3.5

Button mushrooms gratin, garlic, cream, fresh tarragon, parmesan 3.5

Courgette fritters, curried mayo 3.5

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

Heritage tomato salad, fresh rocket, parmesan, aged balsamic 3.5

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

Eden Valley smoked duck bon bons, pickle baby vegetables, spiced carrot purée, toasted almonds, pomegranate dressing

MAINS

Roast garlic and rosemary leg of lamb, minted lamb gravy

Roast aged sirloin of beef, Yorkshire puddings, beef gravy

Green pasta ravioli, Burrata mozzarella

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

DESSERTS

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

White chocolate and elderflower panna cotta, rhubarb compote, ginger crumbs

Cumberland apple pudding, vanilla crème anglaise, rhubarb ice cream

Rich mocha mousse, hazelnut shortbread

DESSERTS

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

Elderflower panna cotta, rhubarb compote, ginger crumbs 7.5

Cumberland apple pudding, vanilla crème anglaise, rhubarb ice cream 7.5

Dark chocolate mocha mousse, hazelnut shortbread 8

Selection of artisan ice cream. Choose from; bourbon vanilla, double chocolate, rhubarb or raspberry ripple
1 scoop 3
3 scoops 7

Eton mess, vanilla mascarpone, macerate berries, lime meringue 7

Taster rich chocolate mocha mousse with coffee 7

Taster Eton Mess with coffee 7

DESSERT COCKTAILS

FYR Vodka Martini

Espresso Martini

Salted Caramel Martini All 10

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.

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.