

DINNER MENU

NIBBLES

Baked 'More?' Sourdough Bread smoked butter	£4.00
Marinated Olives from Penrith's Silver & Green	£4.00
Salt and Pepper Calamari smoked garlic mayonnaise dip	£4.50

STARTERS

Char-Grilled Vegetable Salad whipped Five Mile Town goats cheese, toasted hazelnuts (v)	£7.00
Today's Soup Baked 'More?' sourdough bread and smoked butter (v)	£6.50
Smooth Chicken Liver Parfait treacle loaf & red onion marmalade	£8.50
FYR Rosemary and Garlic Grilled King Prawns Baked 'More?' sourdough bread	£12.00
Our Signature Atlantic Prawn and Smoked Salmon Cocktail avocado, creamy Marie Rose sauce with a touch of brandy	£11.00
Classic Salad Caprese-Inca Tomato creamy mozzarella, fresh basil, balsamic & pesto (v)	£8.50

SIDES

Courgette fritters, curried Mayo	£3.50
Sweet potato fries	£3.50
Beer battered onion rings	£3.50
Seasonal greens, herb butter	£4.00
Tomato, rocket and Parmesan salad	£4.00

MAIN COURSES

FYR-GRILLED

All cooked on our grill, our steaks are aged for a minimum of 28 days and are served with the best goose fat chips.

T-Bone, 16oz	£34.00
Sirloin, 10oz	£28.00
Fillet, 8oz	£31.50
Add a rosemary and garlic grilled King prawn	£4.00
Bearnaise, peppercorn or red wine sauce	£2.00 each

FYR Beefburger 225g, brioche, beef tomato, pickle, crisp gem lettuce, homemade burger sauce, bacon, fries and smoked Applewood cheese	£15.95
Piri piri spiced chicken and vegetable Kebab Mr Vikki's Sweet Chilli Jam, house-slaw, fries and Roti bread	£18.50
Grilled Half Lobster Thermidor topped with Gruyere cheese, served with a side of your choice	£21.50
Seared Fillet of Seabass baby gem, pea, pancetta, gnocchi & lemon butter	£18.00
Thwaites 'Original' Beer Battered Fish and Chips mushy peas, homemade tartare sauce & lemon	£15.00
Twice Baked Leek and Mature Cheddar Soufflé white wine, parmesan & char-grilled broccoli (v)	£15.00

DESSERTS

Jen's Famous Sticky Toffee Pudding butterscotch sauce, vanilla ice cream	£7.50
Selection of Artisan Ice Cream vanilla, chocolate orange or raspberry ripple	£7.00
Lemon Posset macerated berries, granola crunch	£7.50
Platter of Regional Cheeses with Celery grapes, apple chutney and Peters' Yard crackers	£8.50