

# F Y R

## NIBBLES

Baked 'More?' Bread	
Smoked butter, olive oil, balsamic	
<b>Marinated Olives</b>	
From Penrith's Silver and Green	
<b>Tempura King Prawns</b>	
Mr Vikki's chilli jam	
<b>Honey Mustard Chipolatas</b>	
FYR grill sauce	
<b>FYR Roasted Padron peppers</b>	
Chipotle mayonnaise	

## STARTERS FROM THE LARDER

£4	<b>Char-grilled Vegetable Salad</b> Pickle beetroot, 5-mile whipped goats cheese toasted hazelnuts, onion marmalade (V)	£9/£16	<b>Char-grilled "Cow-loummi" Herb Cous Cous</b> FYR grill vegetables	£10
£4	<b>Our Signature Atlantic Prawn and Poached Lobster Cocktail</b> Avocado, creamy Marie Rose sauce with a touch of brandy	£12	<b>Smoked Chicken Liver Parfait</b> Damson chutney, treacle and walnut loaf	£9.50
£9			<b>Twice Baked Cheddar and Leek Soufflé</b> White wine, cream and parmesan	£9/£16
£4	<b>Cold Smoked "Steelhead" Trout</b> Blood orange, marinated artichoke, crab beignet and lemon gel	£10	<b>Seafood Sharing Platter</b> Scottish smoked salmon, lobster and prawns	£18
£4	<b>Eden Valley Venison Carpaccio</b> Horseradish crème fresh, crispy shallots, aged balsamic	£9.50	Marie Rose, salt and pepper calamari, grilled king prawns Treacle and rosemary loaf, salad and lemon	

(dual pricing indicates dishes that can be taken as a starter or main course)

## STARTERS FROM THE FYR GRILL

<b>FYR Grilled King Prawns</b>	£10
Garlic butter, sourdough and lemon	
<b>Pan Seared Scallops</b>	£12
Celeriac puree, pickled apple, black pudding crumb	

## CLASSICS

<b>Grilled Half Lobster Thermidor</b>	£22.50
topped with Gruyère cheese, served with a side of your choice	
<b>Sage and Kale Gnocchi</b>	£15.50
Roasted butternut squash, garlic and parmesan cream	
<b>Thwaites Beer Battered Fish and Chips</b>	£16.50
Mushy peas, lemon, tartare sauce	
<b>Slow Braised Pressed Herdwick Lamb Shoulder</b>	£22
Potato terrine, goat's curd and ragu tartlet	
<b>Slow Braised Confit of Duck Shepherds Pie</b>	£18.50
Braised red cabbage	

## 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.

<b>Sirloin – 10oz</b>	£28	<b>Chateaubriand for 2</b>	£65
<b>Fillet – 8oz</b>	£31.50	500-600g cooked to your liking and hand carved with goose fat chips, peppercorn & bearnaise sauce	
<b>FYR Signature Steak</b>	£23.50		
Pounded rump steak, marinated in garlic and herbs			
<b>Butterflied Breast of Chicken</b>	£18	<b>FYR Platter for 2</b>	£70
Glazed in our FYR grill sauce		225g fillet steak, cooked to your liking, Piri Piri chicken, half lobster Thermidor, baked macaroni cheese, grilled king prawns, goose fat chips, peppercorn sauce and Béarnaise sauce	

### Classic FYR Burger, 225g

Sourdough bun, beef tomato, pickle, crisp gem lettuce, tomato salsa, smoked Applewood cheese and bacon £16.95

## 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 £18.50

**Tandoori Marinated Salmon, Monkfish and Prawn**  
cucumber and mint yoghurt £20

**Piri-Piri Vegetable and Halloumi Kebab**  
Mr. Vikki's sweet chilli jam £16

## ADD A LITTLE EXTRA

Peppercorn	£2
Béarnaise	£2
Black Dub Blue Cheese and Hollandaise	£2
Smokey Grill Sauce	£2
Red Wine	£2
FYR Grilled Tomato	£4

## SIDES

<b>Garlic Mushroom Gratin</b>	£5
White wine, cream and parmesan	
<b>FYR Grilled Vegetables</b>	£4
<b>Beer Battered Onion Rings</b>	£3.50
<b>Sweet Potato Fries</b>	£3.50
<b>Hand Cut Chips</b>	£3.50
<b>Goose Fat Chips</b>	£4
<b>Heritage Tomato Salad</b>	£3.50
Fresh rocket, parmesan, aged balsamic	
<b>Macaroni Cheese</b>	£4
Smoked bacon crumb	

## DESSERTS

<b>Jen's Famous Sticky Toffee Pudding</b>	
Butterscotch sauce, vanilla ice cream	
<b>Warm Chocolate and Hazelnut Brownie</b>	
Vanilla ice cream, chocolate sauce	
<b>Selection of Artisan Ice Cream</b>	
Vanilla, cappuccino, chocolate brownie or English toffee	

**£8** **Apple and Blackcurrant Crumble**  
English butter toffee ice cream

**£8.50** **Glazed Vanilla Crème Brûlée**  
Cinnamon and orange shortbread

1 scoop £3  
3 scoops £8 **Affogato**  
One scoop of vanilla ice cream with a shot of Espresso

## CHEESE TROLLEY

<b>Our specially selected British and Local cheeses</b>	
With celery, grapes, Peters Yard crackers and cider apple chutney	
<b>1 cheese £4</b>	
<b>3 cheese £9</b>	
<b>5 cheese £12</b>	

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. (V) is suitable for vegetarians. Prices include VAT.

A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.