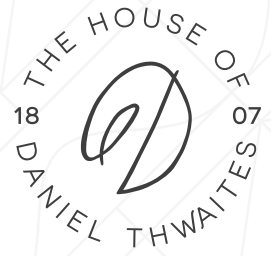


FYR



SIGNATURE SERVES

Ayala Brut Majeur Champagne, France NV – 125ml	9.5
Brockmans Signature G&T	11.5
Barrel Aged Negroni	10

NIBBLES

Baked 'More?' bread, smoked butter, olive oil, balsamic

Marinated olives from Penrith's Silver and Green

Salt and pepper calamari, smoked garlic mayonnaise dip

Honey and mustard chipolatas, FYR grill sauce

Crispy goats cheese pearls, Mr Vikki chilli jam

FROM THE LARDER

Chargrilled vegetable salad, pickled beetroot, crispy 5 mile town goats cheese, toasted hazelnuts, onion marmalade (v) 9

Our signature Atlantic prawn and smoked Scottish salmon cocktail, avocado, creamy Marie Rose sauce, with a touch of brandy 11

Smooth chicken liver parfait, treacle loaf, red onion marmalade 8.5

Shitake mushroom and cheese fritters, smokey grilled vegetables 8

FROM THE STOVE

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

Tempura prawns, Mr Vikki's chilli jam, grilled lime 9.5

Pan seared scallops, celeriac puree, pickled apple, black pudding crumb 12

Braised oxtail croquette, parsnip puree, garlic aioli 9

CLASSICS

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

Pan seared Eden valley venison haunch, bubble and squeak, pancetta, kale, juniper jus 19.5

Twice baked Cheddar and chive soufflé, maple roasted root vegetables, creamy tomato sauce (v) 15.5

Pumpkin and sage tortellini, toasted pumpkin seeds, charred squash walnut pesto 15

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

FYR fish grill, salmon, seabass and tempura prawns, spinach, fries, lemon and tartar sauce 20

Slow braised lamb and shallot suet pudding, creamy mash, lamb gravy 16

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
FYR Signature Steak pounded rump steak, marinated in garlic and herbs <i>when it's gone, it's gone</i> 23.5	Butterflied breast of chicken , glazed in our FYR grill sauce 18

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

ADD A LITTLE EXTRA

Peppercorn 2	Béarnaise 2
Black Dub Blue and Hollandaise 2	FYR Grill sauce 2
Dianne sauce 2	

SIDES

Maple roasted root vegetables 4

Sweet potato fries 3.5

Hand cut chips 3.5

Goose fat chips 4

Courgette fritters, curried mayo 3.5

Beer battered onion rings 3.5
1 pound from each portion sold will be donated to a local charity.

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

Champ mash, with cream and spring onions 4

FYR grilled tomatoes 4

DESSERTS

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

Vanilla creme brulee, ginger snap biscuits 7.5

Baked spiced apple crumble, English toffee ice cream 7.5

Chocolate mousse, vanilla cream, Kendal mint cake, chocolate soil 7.5

Selection of artisan ice cream. Choose from; vanilla, chocolate orange, or English toffee
1 scoop 3
3 scoops 7

DESSERT COCKTAILS

Passion Star 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

Platter of regional cheeses with celery, grapes, apple chutney and Peters' Yard crackers

8.5

Why not pair with one of our wine flights or a taster port!

Please ask for today's selection.