

FYR

NIBBLES

Baked 'More?' Bread
Smoked butter, olive oil, balsamic

Marinated Olives
From Penrith's Silver and Green

Tempura King Prawns
Mr Vikki's chilli jam

Honey Mustard Chipolatas
FYR grill sauce

FYR Roasted Padron peppers
Chipotle mayonnaise

STARTERS FROM THE LARDER

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

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

STARTERS FROM THE FYR GRILL

FYR Grilled King Prawns £10
Garlic butter, sourdough and lemon

Pan Seared Scallops £12
Celeriac puree, pickled apple, black pudding crumb

CLASSICS

Grilled Half Lobster Thermidor £22.50
topped with Gruyère cheese, served with a side of your choice

Sage and Kale Gnocchi £15.50
Roasted butternut squash, garlic and parmesan cream

Thwaites Beer Battered Fish and Chips £16.50
Mushy peas, lemon, tartare sauce

Slow Braised Pressed Herdwick Lamb Shoulder £22
Potato terrine, goat's curd and ragu tartlet

Slow Braised Confit of Duck Shepherds Pie £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.

Sirloin - 10oz £28	Chateaubriand for 2 £65 500-600g cooked to your liking and hand carved with goose fat chips, peppercorn & bearnaise sauce
Fillet - 8oz £31.50	FYR Platter for 2 £70 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 Bearnaise sauce
FYR Signature Steak £23.50 Pounded rump steak, marinated in garlic and herbs	
Butterflied Breast of Chicken £18 Glazed in our FYR grill 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

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

DESSERTS

Jen's Famous Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream

Warm Chocolate and Hazelnut Brownie
Vanilla ice cream, chocolate sauce

Selection of Artisan Ice Cream
Vanilla, cappuccino, chocolate brownie or English toffee

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

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

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

CHEESE TROLLEY

£8 **Our specially selected British and Local cheeses**
With celery, grapes, Peters Yard crackers and cider apple chutney

1 cheese £4
3 cheese £9
5 cheese £12

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.