

F Y R

We harness the power of flame, heat and smoke
to enrich and intensify our cooking.
Look for the 🔥 to try dishes hot off the wood-burning grill.

SMALL PLATES

Perfect as a starter or for sharing (allow one per person)

BBQ Padron peppers (ve) 🔥 chilli vinegar	£7	Smoked brisket burnt ends chilli BBQ glaze, chimichurri dressing	£8
French onion soup Gruyère croute, smoked paprika cheese straw	£9	Grilled pumpkin (v) 🔥 goats curd, burnt honey drizzle, toasted hazelnut, pickled red onion	£9
Cumberland chipolatas honey mustard glaze	£6		

SHARERS

Smoked beetroots (v) whipped Yorkshire feta, pickled blackberry, red onion jam, granola	£8	Burnt onion dip (v) grilled flatbread	£9
Sourdough toasted milk smoked butter	£7	Coal-roasted leeks (ve) field mushroom, smoked almond romesco, vegan feta	£8
Ember Scottish queenie scallops 🔥 garlic & bacon butter	£15	Soy-glazed chicken skewers 🔥 Thai dipping sauce, burnt lime, crispy garlic	£9
Langoustine scampi charred citrus mayo	£12	Ox cheek croquettes anchovy & coal mayo, parmesan	£9



FYR SIDE STORY

Our live fire kitchen showcases the thrill and versatility of a cooking method that humans have refined over many thousands of years. We stack the fire pit with kiln-dried oak each morning, tending to it throughout the day. Once the embers glow and the air is sweet with woodsmoke the theatre begins. Watch our chefs sear and sauté directly on the coals as rising smoke infuses slow roasts with toasty, tangy aromas.

FRESH FROM THE F Y R 🔥

HANGING KEBABS

Piri Piri chicken	£18
Tandoori Shetland monkfish and Loch Duart salmon	£21

Served with handmade yoghurt flatbread, tzatziki, pickled red cabbage, fennel slaw, pomegranate, sriracha mayo

STEAK

Our traditional family butcher sources from trusted farms in the North of England.

8 oz fillet	£36
8 oz sirloin	£29
8 oz ribeye	£34
12 oz pork tomahawk	£28

Served with vine tomatoes, portobello mushroom, pickled shallot & watercress salad

CHUCK STEAK BURGER

Handmade burger Applewood smoked cheddar, FYR burger sauce, red onion jam, tomato chutney	£16
Add Thwaites Gold ale candied bacon	£2

BEER-CAN CHICKEN (PERFECT FOR TWO)

Brined in Thwaites Paradise No3 Pale ale Gochujang butter, sea-salted chips, bitter leaf salad, mac 'n' smoked cheese	£48
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HALLOUMI SHAWARMA

Marinated halloumi and vegetables handmade yoghurt flatbread, tzatziki, pickled red cabbage, pomegranate, sriracha mayo (v)	£15
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GRILLED MARKET FISH

Ask your server about today's seasonal catch burnt lemon, herb salad, gremolata, bitter leaves	£MP
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PERFECT PAIRINGS

Ribeye ➔ Dead Man's Dice
Malbec

Chuck ➔ Paradise No 3.
steak burger Tropical Pale Ale

Pork tomahawk ➔ Old Fashioned

Scallops ➔ Gavi di Gavi, Tenuta

Donburi bowl ➔ Cucumber &
Mint Spritz



CLASSICS

Handmade steak & Thwaites Original ale pie
all butter pastry, sea-salted chips, mushy peas, pan gravy
(please allow 20 minutes)

King oyster mushroom (ve)
smoked potato dumplings, squash puree, charred pumpkin,
sage, pickled shallots

Thwaites Gold ale battered North Atlantic haddock & chips
tartare sauce, mushy peas, scraps
Add chip-shop curry sauce

F Y R SIDES

- Sea-salted chips
- Smoked mash, red wine gravy, crispy onions
- Skin-on fries
- Mac 'n' smoked cheese
- Grilled pumpkin, spiced smoked labneh
- Tenderstem, chilli, lemon
- Bitter leaf salad, sherry vinaigrette, radish
- Thwaites Gold ale battered onion rings

BOWLS

£21	FYR roasted glow bowl (ve) 🔥 roast squash, beetroot & pumpkin, beetroot hummus, citrus quinoa, cherry tomatoes, avocado, radish, pickled cucumber, crispy chickpeas	£16
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£17	Gochujang donburi bowl (ve) sticky jasmine rice, gochujang roasted cauliflower, avocado, pickled red cabbage, edamame, crisp nori, sriracha mayo, puffed wild rice	£16
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£21	Charred gem Caesar 🔥 anchovy, smoked bacon, parmesan, cos, croutons	£16
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Add to any bowl
seared salmon £7 | grilled chicken £6 | grilled halloumi £5

SAUCES ALL £4

- Brandy peppercorn
- Thwaites Gold ale BBQ
- Yorkshire Blue Cheese
- Bearnaise

THWAITES began life as a brewery 220 years ago. At our craft brewery in the Ribble Valley we build on recipes and skills perfected over generations to make cask and keg beers exclusively for our hotels, inns and pubs. We're so inspired by their flavours that we cook with them whenever we can, infusing dishes with a sparkle of something extra that you can only taste at Thwaites.