# FYR

**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 a selection of dishes**

BBQ Padron peppers (ve) £7
chilli vinegar

French onion soup £9
Gruyère croute, smoked paprika cheese straw

Cumberland chipolatas £6
honey mustard glaze

Smoked brisket burnt ends £8
chilli BBQ glaze, chimichurri dressing

Grilled pumpkin (v) £9
goats curd, burnt honey drizzle, toasted hazelnut, pickled red onion

Smoked beetroots (v) £8
whipped Yorkshire feta, pickled blackberry, red onion jam, granola

Sourdough £7
toasted milk smoked butter

Ember Scottish queenie scallops £16
garlic & bacon butter

Langoustine scampi £13
charred citrus mayo

Burnt onion dip (v) £9
grilled flatbread

Soy-glazed chicken skewers £9
Thai dipping sauce, burnt lime, crispy garlic

Ox cheek croquettes £9
anchovy & coal mayo, parmesan

### 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 FYR

### HANGING KEBABS

Piri Piri chicken £21

Tandoori Shetland monkfish and Loch Duart salmon £23

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 £38
8 oz sirloin £31
8 oz ribeye £35
12 oz pork tomahawk £29

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

### CHUCK STEAK BURGER

Handmade burger £18
Applewood smoked cheddar, FYR burger sauce, red onion jam, tomato chutney

Add Thwaites Gold ale candied bacon £3

### BEER-CAN CHICKEN

**(PERFECT FOR TWO)** £49

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

### HALLOUMI SHAWARMA

Marinated halloumi and vegetables £18
handmade yoghurt flatbread, tzatziki, pickled red cabbage, pomegranate, sriracha mayo (v)

### GRILLED MARKET FISH

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

### PERFECT PAIRINGS

Ribeye → Dead Man's Dice Malbec

Chuck steak burger → Paradise No 3. Tropical Pale Ale

Pork tomahawk → Old Fashioned

Scallops → Gavi di Gavi, Tenuta

Donburi bowl → Cucumber & Mint Spritz



## CLASSICS

Handmade steak & Thwaites Original ale pie £22
all butter pastry, sea-salted chips, mushy peas, pan gravy
(please allow 20 minutes)

King oyster mushroom (ve) £19
smoked potato dumplings, squash puree, charred pumpkin, sage, pickled shallots

Thwaites Gold ale battered North Atlantic haddock & chips £21
tartare sauce, mushy peas, scraps
Add chip-shop curry sauce £2

## FYR SIDES

Sea-salted chips £6
Smoked mash, red wine gravy, crispy onions £6
Skin-on fries £6
Mac 'n' smoked cheese £6
Tenderstem, chilli, lemon £7
Bitter leaf salad, sherry vinaigrette, radish £6
Thwaites Gold ale battered onion rings £6

## BOWLS

FYR roasted glow bowl (ve) £16
roast squash, beetroot & pumpkin, beetroot hummus, citrus quinoa, cherry tomatoes, avocado, radish, pickled cucumber, crispy chickpeas

Gochujang donburi bowl (ve) £16
sticky jasmine rice, gochujang roasted cauliflower, avocado, pickled red cabbage, edamame, crisp nori, sriracha mayo, puffed wild rice

Charred gem Caesar £16
anchovy, smoked bacon, parmesan, cos, croutons

**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.

Please let your server know about allergens or dietary requirements.
An optional 10% service charge will be added to your bill, all of which goes to our amazing staff.