



Look out for this symbol to find dishes cooked on our FYR grill

Our team of chefs cook up a feast on our open flame grill, plates from the sea and plates from the field like you've always wanted to see them.

Homemade bread basket, daily baked bread served with extra virgin olive oil, balsamic reduction and whipped smoked butter £3.50 per person
add our beetroot hummus £3

Garlic stuffed olives, lemon and parsley £6.25

FYR smoked marcona almonds £5

SMALL PLATES & STARTERS

FYR hog roast croquettes, bacon mayonnaise £6.95

FYR burnt ends, chilli BBQ glaze, chimichurri dressing £7.25

FYR roasted honey mustard chipolatas, grill sauce £6.25

Cauliflower popcorn, gochujang sauce, toasted sesame seeds £6.25

FYR blackened padron peppers, black garlic aioli, smoked sea salt £5.95

FYR smoked beef carpaccio, radish, egg yolk jam, Old Winchester cheese, pickled onion, fried buckwheat £12.95

Our signature Atlantic prawn and crevette cocktail, smashed avocado,

FYR roasted vegetables, Marie Rose sauce, toasted bread £12.95

Salt and pepper style tempura king prawns, winter vegetable Som Tam salad, cashew satay sauce £11.50

CLASSICS

Thwaites Paradise beer battered fish, thick cut chips, mushy peas, lemon, homemade chunky tartar sauce £21.50

Hand crafted steak and Thwaites ale pie, sea salted chips, mushy peas, pan gravy £21.50

Charred gem lettuce Caesar, white anchovy, parmesan snow, crispy bacon crumb, garlic croutes £16

King oyster mushroom gnocchi, potato dumplings, roast squash, sage butter, spiced pumpkin seeds, parmesan £18

FYR glow bowl, roast sweet potato, beetroot and pumpkin, beetroot hummus, citrus quinoa, cherry tomatoes, avocado, radish, pickled cucumber, crispy chickpeas £18

Add any of the following items to the Caesar salad, gnocchi or glow bowl:

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|-----------------------------|-----------------------|
| - spiced halloumi £5 | - garlic prawns £7.50 |
| - chargrilled chicken £7.50 | - salmon fillet £8.50 |

FYR KEBABS

Served with fries, house 'slaw, flat bread and finished on the grill

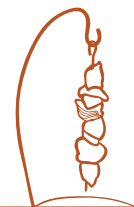
Piri piri spiced chicken and vegetable kebab, chilli jam £23.95

Tandoori marinated salmon and monkfish kebab, spiced mango relish £26.95

Piri piri halloumi and vegetable kebab, grilled cauliflower, chilli jam £18.95



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FYR GRILL

All cooked on the open fire, our steaks are aged for a minimum of 28 days and served with the best beef dripping chips and confit smoked garlic and rosemary tomato

Sirloin – 8oz £33.95

Fillet – 8oz £37.95

Our signature steak, pounded rump steak, marinated in garlic and herbs £28.50

Sauces

Beef dripping Red wine £4.50
Béarnaise £4.50 Blue cheese £4.50
Peppercorn £4.50

Short rib and chuck smash patty served with toasted brioche bun, smoked Applewood cheddar, beef tomato, gem lettuce, tomato relish, skin on fries £17.95
double up with a second 5oz patty £5
add smoked streaky bacon £2

FYR grilled lemon and herb spatchcock chicken, served with house slaw, pickles and one side (*when its gone it gone!*)
whole £33.95 half £18.95

FYR BBQ platter boards, choose the meats and sides you want, each board comes with house 'slaw and pickle

Smoked braised brisket 6oz, chimichurri £11.95

Barbeque pork ribs, grill sauce
half £11 full £19.95

BBQ hog roast pulled pork, puff crackling, sauerkraut £8.95

Grilled chicken breast, sweet chilli jam £8.95

3 grilled jumbo king prawns, garlic and herb butter £14.50

Cajun salmon fillet, grilled lemon £9.95

Cauliflower steak, smoked almonds, cumin mayo £8.50

SIDES

Sweet potato fries £5.95

Skin on fries £5.95

Beef dripping chips £5.95

Load any chips with truffle and parmesan £2

Beer battered onion rings £5.95

Winter Som Tam salad £5.95

Smoked pancetta macaroni cheese £5.95

Buttered mash £5.95

FYR roasted heritage carrots,

cumin aioli and fried chickpea £5.95

Seasonal greens, smoked garlic butter £5.95

DESSERTS

Thwaites ale sticky toffee pudding, butterscotch sauce, Jude's vanilla ice cream £9.50

Vanilla and Jamaican ginger cheesecake, cranberry and mulled spice fruit compote £8.95

Affogato, one scoop of vanilla ice cream with a shot of espresso £6.95

Rich chocolate fondant, toasted hazelnuts, smoked vanilla ice cream £9.50

Spiced clementine crème brûlée, ginger shortbread £9.95

Homemade or Jude's artisan ice creams and sorbets per scoop £3.50 or 3 scoops £8.75 served with a biscuit base and **FYR** wafer, please ask your server for today's selection

FYR s'mores sharing board, chocolate sauce, fruit, marshmallow, biscuit, brownie, salted popcorn, churros £16.50

ALLERGIES, INTOLERANCES & DIETARY REQUIREMENTS

We take food allergies, intolerances and dietary requirements seriously. We want to cater safely for everyone. Most of our dishes can be prepared to suit specific dietary requirements; however, please be aware that all our food is prepared in a kitchen where allergens are present. Therefore, we cannot guarantee that any dish is completely free from traces of allergens.

If you have any specific allergies, intolerances or dietary requirements, please inform a member of our team before placing your order. We will then provide information on our dishes to accommodate your needs.

We believe in fair tipping, that's why 100% of any tips you give go directly to the team that serves you. Prices include VAT. We believe in fair tipping. A discretionary 10% service charge will be added to your bill. All tips go directly to our team.