

FYR SUNDAY LUNCH

BAR & GRILL

2 COURSES £25.95 / 3 COURSES £31.95

Served from 12.30pm – 4pm

STARTERS

Soup of the day, warm crusty roll,
Winter Tarn Farm salted butter

FYR hog roast croquettes, bacon mayonnaise

Classic prawn cocktail, Marie Rose sauce,
gem lettuce, bread and butter

Burnt ends, chilli BBQ glaze, chimichurri dressing

FYR blackened padron peppers, black garlic dip,
smoked sea salt

Salt and pepper squid, roasted garlic
and cumin aioli, grilled lime

OUR SUNDAY ROASTS

*All served with garlic and rosemary roasted
potatoes, maple root vegetables Yorkshire
puddings and family served sides of seasonal
greens, cauliflower cheese and red wine gravy*

Wood smoked topside of English beef,
horseradish sauce

Slow roasted turkey crown, sausage meat
and cranberry stuffing, cranberry sauce

Honey roasted English gammon,
wholegrain mustard

Mushroom, cranberry and brie Wellington,
vegan gravy

FYR SPECIAL ROAST

Chateaubriand served on a platter for 2 to share
*additional £10 per person

ADDITIONAL MAIN MEALS

FYR short rib and chuck smash patty
served with toasted brioche bun, smoked
Applewood cheddar, beef tomato, gem lettuce,
tomato relish, skin on fries

Thwaites Paradise beer battered fish,
thick cut chips, mushy peas, lemon,
homemade chunky tartare sauce

Moving Mountains vegan burger, vegan bun,
vegan smoked Applewood cheddar, beef tomato,
gem lettuce, tomato relish, skin on fries

Hand crafted steak and Thwaites ale pie,
sea salted chips, seasonal greens, pan gravy

King oyster mushroom gnocchi (v)
potato dumplings, roast squash, sage butter,
spiced pumpkin seeds, parmesan

PUDDINGS

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

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

Farmhouse cheeses served with ale chutney,
Peter's Yard crackers, grapes

Spiced clementine crème brûlée, ginger shortbread

Two scoops of Jude's artisan ice cream and sorbets
Ice creams: vanilla bean, double chocolate,
strawberries and cream, salted caramel

Fruit sorbets: mango, lemon
served with FYR wafer and biscuit base



Share your FYR experience on
Instagram @solent_hotel

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.