

FYR

"As you can see, we are cooking on an open fire using British hardwoods, making for a genuine wood-fired dining experience. The wood types that we use are specifically chosen to enhance the food and flavour, but as a consequence external factors can play their part in the cooking process, meaning cooking times may vary depending on the weather conditions and of course the density of the wood on the grill at that time."

Homemade bread basket 833kcal **£3.50 per person**
daily baked bread served with Hillfarm cold pressed rapeseed oil,
balsamic reduction and Winter Tarn salted butter
Add hummus dip 291kcal **£3**

FYR ChalkStream trout pâté 393kcal **£6.50**
lumpfish roe caviar, lemon and rosemary crackers

NIBBLES

Garlic stuffed olives 106kcal **£5.95**
with lemon and parsley

Salt and pepper calamari 195kcal **£5.95**
harissa sauce

Tempura king prawns 342kcal **£11.25**
sweet chilli dip, grilled lime

STARTERS

FYR hay smoked burrata 416kcal **£10.95**
grilled watermelon, pomegranate

Nduja and belly pork scotch egg 638kcal **£10.50**
red pepper aioli

FYR cured hanger steak 356kcal **£10.50**
Isle of Wight tomato salad, chimichurri dressing

FYR grilled mackerel 462kcal **£11.95**
apple, kohlrabi, seaweed remoulade

Prawn and lobster cocktail 292kcal **£13.95**
gem lettuce, avocado

New Forest mushrooms 610kcal **£10.50**
artichoke, black truffle, chargrilled ciabatta



Solent seafood platter 980kcal per person **£65***
dressed Cornish brown crab, Atlantic king prawns, pickled cockles, cured fish, oysters and steamed shellfish
served on a bed of ice with black truffle aioli, Solent Marie Rose
sauce and shallot vinegar *Minimum 2 people

Add poached lobster Market Price
Full 398kcal / Half 199 kcal

Thwaites beer battered haddock fillet 1274kcal **£19.95**
triple cooked chips, minted peas, tartar sauce

Moving Mountains vegan burger 906kcal **£18.50**
sourdough bun, gem lettuce, beef tomato, Applewood smoked cheddar, tomato relish, skin on fries

Herb crusted lamb rump 653kcal **£26.95**
crushed potato cake, pea, red wine reduction

Chicken supreme 1086kcal **£25.95**
langoustine, potato terrine, seasonal greens, lobster sauce

Stuffed portabella mushroom 469kcal **£18.50**
spiced coconut quinoa, aubergine purée

Vegetable linguine 827kcal **£18.50**
sundried tomato, courgette, spinach
add king prawns 132kcal **£7**
add FYR grilled chicken 231kcal **£5**

All cooked on the FYR grill, our steaks are dry aged on the bone for a minimum of 28 days

Sirloin – 8oz 1072kcal £32.95 Fillet – 8oz 999kcal £39.95
Both served with Hampshire watercress, smoked tomato and skin on fries

UPGRADE TO A SURF & TURF
3x king tiger prawns 432kcal £15

Grilled lobster Half 199kcal Full 398 kcal **Market price**
in garlic butter

FYR surf and turf platter for two 1146kcal per person **£99**
8oz sirloin, 8oz fillet steak, Atlantic king tiger prawns
served with Hampshire watercress, smoked tomatoes, skin on fries, peppercorn sauce and Solent Marie Rose sauce

FYR Chalcroft farm short rib burger 1199kcal **£19.95**
served with sourdough bun, gem lettuce, beef tomato, Applewood smoked cheddar, tomato relish, skin on fries
with streaky bacon 1439kcal **£20.75**

ChalkStream trout 667kcal **£26**
clam chowder, parsley dumpling, samphire

Grilled fish of the day Market price

Dressed Cornish brown crab salad 563kcal **£28**
Solent Marie Rose sauce, rosemary focaccia, avocado, pickled cucumber

FYR Caesar salad **£21**
chicken 608kcal or salmon 496kcal
pancetta, croutons, anchovies, gem lettuce

SIDES **£5.60**

Skin on fries 437kcal
Seasonal vegetables 290kcal
Garden salad 85kcal
Hand cut chips 553kcal
Onion rings 367kcal
Isle of Wight tomato panzanella salad 231kcal

SAUCES **£4.50**

Mushroom 172kcal
Dijon mustard, double cream

Peppercorn 184kcal
red wine jus, brandy, double cream

Blue cheese 330kcal
white wine, double cream

Béarnaise 258kcal
fresh tarragon, egg yolk, clarified butter



DESSERTS

Selection of three petit fours 424kcal average **£6**

Summer fruit trifle 610kcal **£9.50**
sherry sponge, raspberry and elderflower jelly, set custard, Chantilly cream

Bakewell tart 583kcal **£9.50**
whipped clotted cream, fruit coulis

Sticky date and Guinness pudding 806kcal **£9.50**
butterscotch sauce, Jude's vanilla ice cream

Dark chocolate pavé 688kcal **£9.50**
Dulce de leche, aerated chocolate

FYR s'mores dessert board for two 914kcal **£16**
chocolate sauce, fruit, marshmallow, biscuit brownie, salted pretzel, churros

Jude's ice creams and sorbets **per scoop £3.25**
274kcal average scoop **3 scoops £8.75**
please ask for our flavours

CHEESE

Cheeseboard from our selection of locally sourced cheeses **per cheese £6**
3 cheeses £15
served with ale chutney, grapes, toasted fruit loaf and artisan crackers 342kcal

Tunworth 157kcal, Isle of Wight blue 286kcal, Barber's farmhouse vintage cheddar 305kcal

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. Prices include VAT. Calorie information: Adults need around 2000kcal per day. 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.

