

BAR BITES

Select 3 and a drink for £30
every Friday & Saturday

Bread Basket (V) 4.95
EVOO & cabernet vinegar

Crispy Whitby Calamari 9.95
with chaat masala & black garlic mayo

Guac & Chips (GF, Ve) 5.95
avocado & corn tortilla

Spinach Gyoza (Ve) 9.95
with wasabi citrus ponzu & chilli crunch mayo

Dell’ami Italian Mixed Olives (GF, Ve) 3.95

Korean Chicken Bites 6.95
with gochujang mayo

SMALL PLATES

Select 3 and a drink for £30
every Friday & Saturday

Soup of the Moment (V) 5.95
with petit pain & Nether End Farm butter

Burrata (GF, V) 12.95
with marinated vegetables, pine nuts, basil & balsamic vinegar

Falafel & Hummus (GF, Ve) 8.95
with chimichurri, pickled onion & mint

Charcuterie Platter 13.95
prosciutto ham, salami Milano, Iberico Bellota chorizo, grilled vegetables, gherkin & sourdough

Yorkshire Pudding & Beef Rilette 8.95
with Bordelaise sauce

FROM OUR HARVEST

Baby Gem Salad (V) 9.95
with croutons, parmesan & buttermilk ranch
Add: chicken breast 6

Hazelnut Gnocchi (GF, Ve) 13.95
with wild mushroom, truffle & parmesan

Vegan Burger (Ve) 18.95
served on a vegan brioche bun with guacamole, baby gem, tomato & chimichurri with skin on fries

Marinated North Yorkshire Lamb Rump 29.95
with confit garlic & herb mash, baby carrots & lamb sauce

Butter Chicken Bowl 12.95
served with basmati rice, naan, mini poppadum, red onion & coriander

8oz Beef Burger 12.95
Yorkshire beef, Coastal Cheddar, pickled red onion, lettuce, tomato & truffle mayo served with chips

OCEAN

Traditional Fish & Chips 12.95
Salt Brewery battered Whitby fish with chips, crushed peas & mint, grilled lemon & tartare sauce

King Prawn Linguini 19.95
with garlic butter, parsley & chilli

BUTCHERS BLOCK

All our steaks are served with gourmet chips, choice of sauce & watercress. Order our house rub for extra FireLake flavour.

T-Bone 16oz Dry Aged 36.95

Ribeye 10oz Dry Aged 32.95

Rump 8oz Dry Aged 26.95

Add Sauce
Red Wine Jus
Chimichurri
Peppercorn
Yorkshire Blue
FireLake Rub

SIDES

Skin on Fries (GF, Ve) 4.95
with sea salt

Grilled Hispi Cabbage (GF, V) 4.95
with chives & chili butter

Bitter Leaves Salad (GF, V) 4.5
with hazelnuts & blue cheese dressing

Garlic Confit Mash Potato (GF, V) 6.5
with smoked salt

Hasselback Potatoes (GF) 5.95
with parmesan & chives

SWEET TOOTH

Apple Pie (Ve) 7.95
with vanilla bean custard & redcurrants

Yorkshire Tea Sticky Toffee Pudding (GF) 8.95
with Northern Bloc
bourbon vanilla ice cream

British Cheeses 12.95
Yorkshire Blue, Coastal Cheddar, Wensleydale Brie, fig chutney & grapes with Berkshire biscuits

Selection of Northern Bloc Ice Creams & Sorbets 6.95

Bringing the open flame cooking tradition of North America and combining it with a menu influenced by produce grown in and around Yorkshire, FireLake offers options to please every palate including vegetarian and gluten-free varieties. FireLake is famous for its locally sourced, succulent meats, cooked on the Josper Grill. This type of cooking brings the well-reared meat to life, adding a unique taste thanks to its innovative charcoal barbecue design and cooking temperatures that reach 350 degrees. In addition to steaks, our Head Chef has designed a menu featuring dishes with a Yorkshire twist that go perfectly with a drink from our Cocktail Bar.

All prices are in £ and include VAT. There is a discretionary service charge for parties of 6 or more. If you would like information on ingredients within our menu items in relation to allergens or food intolerance, please ask a member of staff who will be able to assist you. Vegan and gluten free alternatives are available for some of our dishes, please ask a member of the team. A children’s menu is available for our little guests, but just like the big ones, we’re very flexible with the more discerning palate, so please feel free to ask. All weights stated are uncooked.

(GF) - Gluten free (V) - Vegetarian (Ve) - Vegan



MADE IN YORKSHIRE