

A close-up photograph of a chef's arm and hand. The chef is wearing a white button-down shirt with the sleeves rolled up. On the inner forearm, there is a large, detailed black ink tattoo of a peacock feather. The chef's hand is holding a bunch of fresh green herbs, likely flat-leaf parsley. The background is dark and out of focus.

LUNCH MENU

11am - 5pm

FIRE
LAKE

GRILL HOUSE & COCKTAIL BAR
EST. IN LEEDS

LIGHT BITES

Crispy Whitby Calamari with chaat masala & black garlic mayo	9.95
Spinach Gyoza (Ve) with wasabi citrus ponzu & chilli crunch mayo	9.95
Soup of the Moment (V) with petit pain & Nether End Farm butter	5.95
Beetroot Falafel & Hummus (Ve) with chimichurri, pickled onion & mint	8.95

BIG PLATES

Baby Gem Salad (V) with croutons, parmesan & buttermilk ranch Add: chicken breast - 6	9.95
Vegan Burger (Ve) served on a vegan brioche bun with guacamole, baby gem, tomato & chimichurri with skin on fries	18.95
Butter Chicken Bowl with basmati rice, naan, mini poppadum, red onion & coriander	12.95
8oz Beef Burger Yorkshire beef, coastal cheddar, pickled red onion, lettuce, tomato & truffle mayo served with chips	12.95
Falafel Wrap (Ve) hummus, baby spinach, pickled onion, jalapeno & chimichurri	6.95
Scarborough Seafood Roll prawns, Marie Rose sauce, Frank's Hot Sauce, dill & celery	10.95
Muffuletta Panini Italian cured meats, capers, olives, mozzarella & nduja mayo	10.95

SWEET TOOTH

Yorkshire Tea Sticky Toffee Pudding (GF) with Northern Bloc bourbon vanilla ice cream	8.95
Selection of Ice Creams & Sorbets from our local supplier	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 Jospier 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