

## FYR sample menu

Stilton vetkoek with onion caramel (vegetarian) £3

Walkie talkie pork croquettes with pumpkin mostarda puree £4

Dark sourdough with smoked shallot butter (vegetarian) £4

Crispy pani puri with raw oyster, smoked beef lardo and cucumber kimchi £5

Charred pickled onion with rarebit topping, onion dashi and potato crackers (vegetarian) £6

Shiitake chawanmushi, smoked malt cream, seaweed emulsion (vegetarian) £8

Delica, pumpkinseed pesto, crispy cavolo, vadouvan sauce (plant based) £8.5

Goat's milk curds, winter tomatoes, herb vinaigrette, balsamic (vegetarian) £11

Stonebass tartare with tobiko, yuzu kosho and ponzu £12

Smoked eel, roast Jerusalem artichokes, barigoule celery, eel bone vinaigrette £15

Scottish trout with charred brussel tops and sustainable herring roe sauce £11

Grilled Maitake and king oyster mushroom, roasted yeast, dashi, truffle oil (plant based) £11.5

Iberico pork secreto with black garlic and spicy charred pineapple salsa £15

UK ex-dairy beef fillet, roasted carrots, coffee-glazed celeriac, and bone sauce £25

Chargrilled hispi with crispy capers and chilli oil (plant based) £5

Red cabbage slaw with cranberries, seeds, chilli and maple dressing (plant based) £6

Crispy potato galette with smoked beef lardo hollandaise £7

Dark chocolate miso marquise with sour cream and lime £6

Milk tart with sea buckthorn and rooibos sorbet £7

Sansho pepper pavlova with rhubarb, rose and mascarpone custard £7