

DAILY OFFERS

Feel Good Monday

Enjoy a complimentary drink with any main
All day

Treat Yourself Tuesday

Enjoy a complimentary drink when dining from our Evening Set Menu
From 5pm

Midweek Sweet Wednesday

Receive a complimentary dessert with any starter and main
All day

Thursday Thirst

Add unlimited drinks for £17.50 per person
From 5pm

Bottomless Friday

Enjoy a 2-course meal and unlimited drinks for £35.00 per person
From 5pm

Social Saturday

3 small plates and a drink for £24.95 per person
All day

Sparkling Sunday

Prosecco afternoon tea for 2 £32.95
1pm – 4pm

PACKAGES AND DISCOUNTS

Evening Set Menu available

£19.95 2 courses - £25.95 3 courses
Sunday – Thursday from 5pm

Celebrate with Afternoon Tea

From £14.50 per person
Traditional, Prosecco, Gin or Champagne
1pm – 4pm every day

Off to a show?

Show your theatre or arena ticket for 20% off your bill

Grab 'n' Go Menu

Available in our bar from 12pm every day

FIRE LAKE

GRILL HOUSE & COCKTAIL BAR

EST. IN LEEDS



BREAD

Smoky focaccia bread with
Yorkshire pickle tray 6

SMALL PLATES

Select 3 and a drink for £24.95 every Saturday

Heritage Tomatoes
and Smoked Mozzarella (V)
with Bloody Mary sauce, toasted
focaccia and basil oil 7

Scotch Duck Egg
with roasted tomato ketchup
and pea shoots

Cheddar & Leek Tart (V)
with garlic wild mushrooms

FireLake Spiced Whitebait (GF)
with crispy shallots and garlic aioli

Ham Hock and Chorizo Terrine
with sourdough toast, pickled
egg and spiced piccalilli

Rhubarb Gin Infused Salmon (GF)
infused with Slingsby Rhubarb Gin
and served with cucumber, fennel,
beetroot and crème fraiche

Mac'n'Cheese Balls
our signature mac'n'cheese balls

Smoked Pig Cheek on Toast
with pickled walnuts

SOUP

Garden Pea Soup 6.5
with honey roasted gammon
and crispy egg

Spiced Squash Soup (GF) (V) 6
with chipotle croutons and
lime crème fraiche

BUTCHERS BLOCK

All our steaks are served with
triple cooked chips, tomato
chutney, watercress and roasted
shallots. Order with our house
rub for extra FireLake flavour.

Flat Iron Steak (GF) 16
284g

Rump (GF) 22
255g

Rib Eye (GF) 26
284g

SAUCES (All GF) 3

Chimichurri
Blue Cheese
Peppercorn
Devil Dip Gravy

SEAFOOD

This is England 14
haddock in Leeds Best batter with
chips, mushy peas and curry sauce

Mussels 16
with chorizo, IPA and smoked
paprika fries

Coal Roasted Monkfish Tail (GF) 17
with tomato, ginger, garlic
and sweet potato hash

FireLake Rubbed Salmon Fillet (GF) 17
with buttered baby potatoes,
leeks and smoked onions

GRILLS AND MAINS

Rump of Lamb (GF) 17
with a citrus herb crust, fondant potato,
kale, pomegranate and anchovy butter

Garlic, Honey and Lemon 15
Glazed Chicken (GF)
with cheddar and herb mash and
French-style peas

Dirty Burger 180g/360g 14/16
served in a pretzel bun with bacon,
BBQ pulled pork, cheddar, gem
lettuce, onion, gherkin and relish

Roasted Beets and Whipped 14
Goats Cheese (GF)
with basil, blistered vine tomatoes
and celeriac remoulade

Fennel and Roasted Mushroom (GF) (V) 12
with spiced tofu, chicory, blue
cheese and honey dressing

Mac'n'Cheese (V) 12
with smoked Applewood cheese,
spinach and artichoke

Squash, Quinoa, Pepper 14
and Onion Burger (V)
served in a pretzel bun with gem
lettuce, onion, tomato relish
and sweet potato fries

SIDES (All GF)

House Salad 3.5
Skinny Fries 3.5
Herb Mash 3.5
Sweet Potato Fries 4.5
Seasonal Vegetables 3.5

DESSERTS

Enjoy a complimentary dessert with
any starter and main every Wednesday

Glazed Lemon Tart 8
with raspberry sorbet

Vanilla Panna Cotta (GF) 7
with rhubarb

Sweet Waffles 7
with chocolate ice cream, brownie,
raspberries and marshmallows

Chocolate Fondant 7
with clotted cream

Banoffee Pie 6

Ice Cream Selection (GF) 6

From our mushrooms and squash to our beef and poultry, our autumn and winter menu celebrates the finest seasonal ingredients from around the Yorkshire Dales. To us, provenance is key, which is why we only source our produce from local suppliers. Curated by Head Chef and Yorkshireman Craig Hillery, autumn and winter at Firelake is a modern take on great, honest food with a Yorkshire accent, full of local flavours.

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

**FIRE
LAKE**
GRILL HOUSE & COCKTAIL BAR
EST. IN LEEDS

MADE IN YORKSHIRE