

## Bloody Marys

- NY Classic, Ketel One Vodka, spice mix & lemon 15  
Mary Celeste, Tanqueray Ten Gin, mignonette & oyster 17

## Champagne Cocktails

- Peach-Apricot 17  
Hibiscus-Strawberry 17

## For the table

- Market Oysters 4-5  
Chiltern Fruits De Mer 110  
Cherrystone clam, Rock oysters, Isle of Mull scallop  
Carabineiro prawns, Tuna sashimi & Isle of Barra Clams
- Coombeshead Farm Sourdough cultured butter 5  
Padron Peppers aged Pecorino 5  
Spiced Watermelon sunflower seed crumble 5  
Crab-Stuffed Donuts wasabi & chopped egg 8  
KFC sesame & chilli 8
- Smoked Exmoor Caviar crispy new potatoes & stracciatella 35 (30g Beluga Caviar 170)  
Firehouse Caesar crispy chicken skin, anchovies & parmesan 12  
Pinney's of Orford Smoked Salmon lime onions, crème fraîche & bacon cornbread 22  
Steak Tartare pine nut emulsion, chipotle & croutons 18

## Eggs : Mains

- Buttermilk Pancakes blueberries, crème fraîche & maple syrup 15  
French Toast English berries & clotted cream 17  
Heritage Courgette Okonomiyaki yuzukosho mayo & macadamias 17  
Spiced Avocado & Tomatoes poached eggs on toast 17  
Potato Latke spinach, poached eggs & jalapeño hollandaise 17
- XO Lobster Fried Rice smoked egg yolk, lardo & bottarga 32  
Cornish Brown Crab Scrambled Eggs hash brown, chilli & shiso 28
- Chiltern Brunch Burger heritage pork, Oglesfield cheese & fried egg 22  
Philly Cheesesteak Sandwich waffle crisps & house pickles 30  
Iberico Pork Noodles slow cooked egg, sesame & Szechuan chilli oil 26  
BBQ Spatchcock Chicken To Share 60  
corn on the cob, sambal & herb salsa

## Sides

- Thick-Cut Streaky Bacon 6  
Breakfast Pork Sausage 6  
Pinney's of Orford Smoked Salmon 7  
Tender Leaves radishes & shallots 5  
Mixed Green Beans lemon dressing 6  
Tomato Salad 5  
French Fries (add Firehouse Hot Sauce 2) 5