

# Firehouse Lunch

For the Week of 18th May to 24th May

## For the table

- Market Oysters 4.5  
River Teign Oyster Douglas fir granita 6  
Chiltern Fruits De Mer 110  
Cherrystone clam, Rock oysters, Isle of Mull scallop  
Carabineiro prawns, Tuna sashimi & Cornish mussels  
Coombeshead Farm Sourdough cultured butter 5  
Pea & Shiso Tempura seaweed salt 5  
Crab-Stuffed Donuts wasabi & chopped egg 8  
Bacon Cornbread trout roe & crème fraîche 5

## Lighter

- Seasonal Crudité walnut miso 8  
Sutton Farm Baby Beetroots cherries & almond milk 13  
Isle of Mull Scallop aguachile & apple 14  
Chalk Stream Trout nut milk, bean shoots, pomelo & curry oil 16  
Grilled Portuguese Carabineiro Prawn som tam salad 25  
Steak Tartare pine nut emulsion, chipotle & croutons 18

## Mains

- Soup and a Sandwich 23  
Fennel, cucumber & mint gazpacho • Spring lamb, Pecorino & black garlic taco  
La Latteria Burrata & Isle of Wight Tomatoes on charred sourdough 19  
Grilled & Glazed Cauliflower almond, pickled plum, pomegranate & mint 21  
Hot-Smoked Salmon Salad kohlrabi noodles, sea kale & herb mole 29  
Whole Grilled Lemon Sole smoked seaweed hollandaise 38  
Lobster & Scallop Tortellini morels, peas & broad beans 36  
Firehouse Caesar Label Anglais chicken, anchovies & Parmesan 24  
Iberico Pork bean shoots, sesame & fragrant herbs 31  
Hereford Bavette Steak Salad tomatoes, fennel & carrot dressing 32  
80 Day Aged Hereford Sirloin zhoug & watercress 42

## Sides

- Tender Leaves radishes & shallots 5  
Mixed Garden Beans lemon dressing 6  
Baked Sweet Potato maple butter & trout roe 7  
French Fries (add Firehouse Hot Sauce 2) 5

A discretionary service charge of 15% will be added to your bill. If you have any allergies or intolerances please let us know.

Chiltern Firehouse Cookbook - £30