

# Firehouse Lunch

For the week of 16th February to 22nd February

## Snacks

- Chargrilled Padron Peppers salted ricotta 4
- Coombeshead Farm Sourdough cultured butter 5
- Tempura Baby Aubergine spiced miso 5
- Crab-Stuffed Donuts wasabi & chopped egg 8
- Bacon Cornbread tomatillo & avocado crema 5

## From our Raw Bar

- Market Oysters 4.5
- River Teign Oyster foie gras & trout roe 6
- Scallop Crudo aguachile & apple 12
- Mahogany Clam truffle seaweed & wild garlic 22
- Chiltern Fruits De Mer 110
  - Mahogany clam, Rock & Native oysters, Isle of Mull scallop
  - Icelandic sea urchin, Carabineiro prawns & St. Austell Bay mussels
- Sea Trout Ceviche mustard sorbet & juniper 16
- Steak Tartare pine nut emulsion, chipotle & croutons 18

## Lighter

- Seasonal Crudit  walnut miso 8
- Delicia Pumpkin Soup pickled chilli & pecorino cream 11
- Charred Calçots soft tofu, heather honey & rye 13
- Grilled Portuguese Carabineiro Prawn garlic & chilli oil 25

## Mains

- Grilled Romanesco Cauliflower hazelnuts, pickled plum & mint 21
- Fresh Pasta Wiltshire black truffle & aged parmesan 27
- Seared Cuttlefish bouillabaisse broth & spiced napa cabbage 26
- Hot-Smoked Salmon kohlrabi noodles & herb mole 29
- Whole Grilled Lemon Sole burnt broccoli & wild garlic pesto 38
- Firehouse Caesar Label Anglais chicken, anchovies & parmesan 24
- Hereford Bavette smoked wild mushrooms 32
- 80 Day Aged Hereford Sirloin wild garlic aioli & rocket 42
- Iberico Pork & Cantabrian Anchovies on charred sourdough 31

## Sides

- Italian Leaves blood orange & shallots 5
- Purple Sprouting Broccoli smoked cr me fra che & bottarga 7
- 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 do let us know

Chiltern Firehouse Cookbook - £30