

Firehouse Lunch

For the Week of 15th June to 21st June

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
Chargrilled Padron Peppers aged Pecorino 5
Spiced Watermelon sunflower seed crumble 5
Crab-Stuffed Donuts wasabi & chopped egg 8
Barbecued Pork sticky Korean glaze 6

Lighter

- Seasonal Crudité herb mole 8
Grilled White & Green Asparagus chopped egg & capers 13
Isle of Mull Scallop aguachile & apple 14
Trout Ceviche macadamia, curried bean shoots & pomelo 16
Grilled Portuguese Carabineiro Prawn som tam salad 25
Steak Tartare pine nut emulsion, chipotle & croutons 18

Main

- Soup and a Sandwich 23
Fennel, cucumber & mint gazpacho • Spring lamb, Pecorino & black garlic focaccia
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 Fish of the Day seaweed hollandaise & lemon 38
Lobster & Scallop Tortellini morels, peas & broad beans 36
Firehouse Caesar Sutton Hoo 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 zhong & watercress 42

Sides

- Tender Leaves radishes & shallots 5
Mixed Garden Beans lemon dressing 6
Baked Sweet Potato crème fraîche & 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