

Firehouse Lunch

For the Week of 20th April to 26th April

For the table

Market Oysters 4.5

River Teign Oyster pumpkin seed oil & crème fraîche 6

Chiltern Fruits De Mer 110

Cherrystone clam, Rock & Native oysters, Isle of Mull scallop
Carabineiro prawns, Isle of Lewis sea urchin & St. Austell Bay mussels

Coombeshead Farm Sourdough cultured butter 5

Tempura Baby Aubergine spiced miso 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 12

Sea Trout Ceviche mustard sorbet & juniper 16

Grilled Portuguese Carabineiro Prawn som tam salad 25

Steak Tartare pine nut emulsion, chipotle & croutons 18

Mains

Soup and a Sandwich 23

Seafood Chowder, Alsace bacon & fennel • Pata negra, cheese croissant toastie

Grilled & Glazed Cauliflower hazelnuts, pickled plum & mint 21

Fresh Pasta black truffle, spring greens & aged parmesan 27

Hot-Smoked Salmon Salad kohlrabi noodles & herb mole 29

Whole Grilled Lemon Sole charred broccoli & wild garlic pesto 38

Lobster & Scallop Tortellini cherry tomatoes & fragrant bisque 36

Firehouse Caesar Label Anglais chicken, anchovies & parmesan 24

Hereford Bavette smoked wild mushrooms 32

80 Day Aged Hereford Sirloin wild garlic aioli & watercress 42

Iberico Pork & Cantabrian Anchovies on charred sourdough 31

Sides

Mixed Leaves blood orange & shallots 5

Purple Sprouting Broccoli smoked crème fraîche & 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