

# Firehouse Lunch

For the Week of 13th July to 19th July

## For the table

**Market Oysters** 45

**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

## Lighter

**Seasonal Crudité** herb mole 8

**Sun Sweet Melon** kombu & Priorat olive oil 12

**Sutton Farm Baby Beetroots** cherries, wasabi & goats curd 13

**Isle of Mull Scallop** aguachile & apple 14

**Trout Ceviche** macadamia, curried bean shoots & pomelo 16

**Steak Tartare** pine nut emulsion, chipotle & croutons 18

## Mains

**Soup and a Sandwich** 23

Fennel, cucumber & mint gazpacho • pata negra & sambal focaccia

**Burrata & Tomatoes** on charred sourdough 19

**Chargrilled Cauliflower** almond, pomegranate, mint & dill 21

**Tandoori Salmon Salad** summer cucumber, lime yoghurt & puffed rice 29

**Whole Grilled Fish of the Day** salsa verde & lemon 38

**Lobster & Scallop Tortellini** girolles, peas & broad beans 36

**Firehouse Caesar** roast chicken, anchovies & Parmesan 24

**Iberico Pork** bean shoots, sesame & fragrant herbs 31

**Bavette Steak Salad** tomatoes, fennel & carrot dressing 32

**45 Day Aged Hereford Sirloin** espelette pepper bearnaise 42

## Sides

**Tender Leaves** radishes & shallots 5

**Mixed Garden Beans** lemon dressing 6

**Tomato Salad** 5

**Cornish New Potatoes** samphire 6

**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