

Firehouse Lunch

For the Week of 10th August to 16th August

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 Crudit  coco bean & tahini hummus 8

Sutton Farm Baby Beetroots cherries, wasabi & goats curd 13

La Latteria Burrata heritage tomato & chilli jam 15

Isle of Mull Scallop aguachile & apple 14

Trout Ceviche macadamia, curried bean shoots & lime 16

Steak Tartare pine nut emulsion, chipotle & croutons 18

Mains

Soup and a Sandwich 23

chilled Honeymoon melon soup • ham croqueta & sambal focaccia

Summer Squash Quiche ricotta & herb salad 16

Chargrilled Cauliflower almond, pomegranate, mint & dill 21

Farfalle Pasta black truffle, forest mushroom & parmesan 29

Calamari spiced tomatillo broth & coco beans 28

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

Grilled Fish of the Day salsa verde & lemon 32

Firehouse Caesar roast chicken, anchovies & Parmesan 24

Iberico Pork red pepper mayo & barbecued peach on toast 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