

Firehouse Lunch

For the Week of 16th November to 22nd November

For the table

- Market Oysters** 4.5
Chiltern Fruits De Mer 90
Rock & Native oysters, Isle of Mull scallop, Cherrystone clams,
Razor clams, Sea Urchin, Isle of Seil Langoustines & River Teign bay mussels
Coomeshead Farm Sourdough cultured butter 5
Goats Cheese & Truffle Panisse* 5
Coronation Crab Donuts 8
BBQ Pork Skewers brown butter mayonnaise 6

Starters

- Sutton Farm Baby Beetroots** blackberries, pecan & goats curd 13
La Latteria Burrata burnt fennel & orange 15
Jerusalem Artichoke & Hazelnut Soup 12 (add white Alba truffle 20)
Isle of Mull Scallop aguachile & apple 14
Trout Ceviche macadamia, curried bean shoots & lime 16
Steak Tartare chipotle, black truffle & chives 18
Foie Gras Tarte Madeira jelly & torched figs 26
Charcuterie Plate 14

Mains

- Teriyaki Glazed Forest Mushrooms** shiso, watercress & shallot 23
Wiltshire Black Truffle Gnocchi forest mushrooms & parmesan* 29
Fire Roasted Autumn Vegetables ricotta, burnt honey & dukkah 19
Seared Squid bouillabaisse broth & spiced napa cabbage 26
Lobster, Crab & Ham XO Noodles 35
Grilled Fish of the Day market price
Firehouse Caesar roast chicken, anchovies & parmesan* 24
Iberico Pork cascabel chilli mayo, pineapple salsa on toast 31
45 Day Aged Bavette or Sirloin mushroom caramel 26/38
BBQ Venison Chop labneh, pomegranate & walnut relish 38
#CookForSyria £2 from every dish goes to UNICEF's Syria relief fund

Sides

- Tender Leaves** radishes & shallots 5
Hispi Cabbage bacon broth 5
Pumpkin Mac & Cheese 6
Purple Sprouting Broccoli crème fraîche & bottarga 6
Charred New Potatoes leek & egg yolk 6
French Fries (add Firehouse Hot Sauce 2) 5

*Dish contains unpasteurised cheese.

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