

Firehouse Lunch

For the Week of 21st September to 27th September

For the table

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

Starters

- Seasonal Crudit ** coco bean & tahini hummus 8
Sutton Farm Baby Beetroots blackberries, pecan & 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

- Teriyaki Mushroom Salad** shiso, watercress & shallots 19
Wiltshire Black Truffle Gnocchi forest mushrooms & parmesan* 29
Fire Roasted Autumn Vegetables ricotta, burnt honey & dukkah 19

Calamari spiced tomatillo broth & coco beans 26
Native Lobster Thermidor Quiche grilled broccoli 26
Grilled Fish of the Day 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 28
45 Day Aged Hereford Sirloin espelette pepper bearnaise 42

Sides

- Tender Leaves** radishes & shallots 5
Mixed Kale spiced dressing 6
Tomato Salad 5
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