

# Firehouse Lunch

## 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
- Root Vegetable Crisps** caramelised chestnut dip 5  
**Coombeshead 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 & dried figs 22  
**Charcuterie Plate** 14

## Mains

- Fire Roasted Vegetables** ricotta, burnt honey & dukkah 19  
**Teriyaki Glazed Forest Mushrooms** shiso, watercress & shallot 23  
**Wiltshire Black Truffle Gnocchi\*** forest mushrooms & parmesan 29
- Confit Cod** bouillabaisse broth & spiced napa cabbage 30  
**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  
**Cumin & Orange Glazed Carrots** 5  
**Pumpkin Mac & Cheese\*** 6  
**Purple Sprouting Broccoli** crème fraîche & bottarga 6  
**Black Truffle Creamed Potatoes** 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**