

Firehouse Lunch

For the 18th January to 24th January

For the table

- Market Oysters 4-5
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 monks beard & salsa verde 15
Jerusalem Artichoke & Hazelnut Soup* 12

Isle of Mull Scallop aguachile & apple 14
Charred Mackerel rhubarb & seaweed 15
Trout Ceviche macadamia, curried bean shoots & lime 16
Seared Squid burnt broccoli & rye pesto 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 28
Lobster, Crab & Ham XO Noodles 35
Grilled Fish of the Day market price

Firehouse Caesar* roast chicken, anchovies & parmesan 24
Iberico Pork Sichuan fried egg & anchovy on toast 28

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
Wild Garlic Mac & Cheese* 6
Purple Sprouting Broccoli crème fraîche & bottarga 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