

Firehouse Lunch

For the 8th February to 14th February

For the table

- Market Oysters 4-5
- Root Vegetable Crisps caramelised chestnut dip 5
- Coombeshead Farm Sourdough cultured butter 5
- Salsify & Calçot Maple Skewer 5
- Goats Cheese & Truffle Panisse* 5
- Coronation Crab Donuts 8

Starters

- Heritage Baby Beetroots blood orange & goats curd 13
- Charred Calçot Onions romesco 14
- La Latteria Burrata sea vegetables & salsa verde 15
- Charred Mackerel rhubarb & seaweed 15
- Isle of Mull Scallop bean shoot kimchi & kombu broth 16
- Trout Ceviche macadamia, curried bean shoots & lime 16
- Seared Squid burnt broccoli & rye pesto 16
- Steak Tartare chipotle, black truffle & chives 18
- Charcuterie Plate 14

Mains

- Fire Roasted Vegetables ricotta, burnt honey & dukkah 19
- Chargrilled Cauliflower zhoug & ricotta 22
- Perigord Black Truffle Gnocchi* forest mushrooms & parmesan 29
- Confit Cod hispi cabbage, lemon & capers 30
- Red Prawn XO Noodles ham, chilli & coriander 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

Sides

- Tender Leaves radishes & shallots 5
- Confit January King Cabbage blood orange 6
- 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