

Firehouse Lunch

For the 22nd March to 28th March

For the table

- Market Oysters 4-5
- Butley Creek Rock Oyster trout roe & lime 7
- Coombeshead Farm Sourdough cultured butter 5
- Goats Cheese & Truffle Panisse* 5
- Red Prawn & Shiso Leaf Taco 7
- Coronation Crab Donuts 8
- KFC sesame & chilli 8

Starters

- Asparagus brown butter & yeast 14
- La Latteria Burrata sea vegetables & salsa verde 15
- White Asparagus morels, black garlic & seaweed 17
- Trout Ceviche macadamia, curried bean shoots & lime 16
- Seared Squid burnt broccoli & rye pesto 16
- Isle of Mull Scallop bean shoot kimchi & kombu broth 16
- Steak Tartare chipotle, black truffle & chives 18
- Charcuterie Plate 14

Mains

- Soup and a Sandwich 20
 - French onion soup • grilled cheese sandwich
- 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
- Hereford Bavette wild garlic & chargrilled asparagus 28
- A5 Wagyu Striploin wasabi & steamed greens 85

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
- Tim's Anchovy Potatoes 6

**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