

Firehouse Lunch

For the 19th April to 25th April

For the table

- Bobby's Selection of Oysters 4-5
- Sourdough cultured butter 5
- Goats Cheese & Truffle Panisse* 5
- Coronation Crab Donuts 8
- KFC sesame & chilli 8
- Charcuterie Plate 14

Starters

- English Asparagus brown butter hollandaise 14
- Burrata sea vegetables & salsa verde 15
- White Asparagus morels, black garlic & seaweed 17
- Ceviche of Trout Korean sauce & pear granita 16
- Cornish Crab white asparagus & macadamia 19
- Steak Tartare English wasabi & smoked greens 18

Mains

- Soup and a Sandwich 20
- Chilled potato soup • smoked eel & remoulade bagel
- Red Cabbage Salad citrus, capers & horseradish cream 19
- Parmesan Gnocchi* morel mushrooms & red pepper 24
- Confit Cod hispi cabbage, lemon & capers 30
- Red Prawn XO Noodles ham, chilli & coriander 35
- Roasted Turbot wild garlic chimichurri 39
- Firehouse Caesar* roast chicken, anchovies & parmesan 24
- Iberico Pork Cheeks cauliflower & clams 28
- Rib Eye Steak Béarnaise & French fries 45
- Iberico Pork Pluma To Share Sichuan jus 65
- A5 Japanese Wagyu & English Wasabi 85

Sides

- Tender Leaves radishes & shallots 5
- Confit Cabbage blood orange 6
- Wild Garlic Mac & Cheese* 6
- Sprouting Broccoli crème fraîche & bottarga 6
- French Fries (add Firehouse Hot Sauce 2) 5
- Tim's Anchovy Potatoes 6
- Black Truffle & Cheese Fries* 14

**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