



From our Raw Bar

Market Oysters 4.5

River Teign Oyster foie gras & trout roe 6

Mahogany Clam truffle seaweed & wild garlic 22

Chiltern Fruits De Mer 110

Mahogany clam, Rock & Native oysters, Isle of Mull scallop
Icelandic sea urchin, Carabineiro prawns & St. Austell Bay mussels

Starters

La Latteria Smoked Burrata burnt fennel & orange oil 15

Charred Calçots soft tofu, heather honey & rye 13

Champagne & Chestnut Risotto Wiltshire black truffle 21

Sea Trout Ceviche mustard sorbet & juniper 16

Baked Isle of Mull Scallop smoked seaweed butter 17

Grilled Galician Octopus seasoned sobrassada, daikon & kelp 18

Firehouse Caesar crispy chicken skin, anchovies & parmesan 12

Steak Tartare pine nut emulsion, chipotle & croutons 18

Chargrilled Wood Pigeon & Seared Foie Gras salsify & granola 18

Mains

Grilled Romanesco Cauliflower hazelnut, pickled plum & mint 21

Delicia Pumpkin Gnocchi smoked pecorino cream & kale 24 (add Wiltshire truffle 10)

Hot-Smoked Salmon kohlrabi noodles & herb mole 29

Peterhead Cod shellfish broth & spiced napa cabbage 39

Roasted Turbot Tokyo turnips & caviar velouté 44

Label Anglais Chicken salt baked celeriac & celery 29

Iberico Pork braised collard greens, Alsace bacon & spiced crumb 35

Fallow Venison Loin Jerusalem artichoke, stracciatella & walnut miso 38

Hereford Beef Fillet onion petals & bone marrow bordelaise 45

Wagyu Striploin smoked wild mushrooms 65

80 Day Aged Hereford Sirloin On The Bone
potato salad, wild garlic aioli & calçots 110

Sides

Italian Leaves blood orange & shallots 5

Baked Sweet Potato maple butter & trout roe 7

Purple Sprouting Broccoli smoked crème fraîche & bottarga 7

Firehouse Mac & Cheese 8

French Fries (add Firehouse Hot Sauce 2) 5

Nina Mendes