



From our Raw Bar

Market Oysters 4.5

River Teign Oyster Douglas fir granita 6

Isle of Mull Scallop aguachile & apple 14

Chiltern Fruits De Mer 110

Cherrystone clam, Rock oysters, Isle of Mull scallop
Carabineiro prawns, Tuna sashimi & Cornish mussels

Starters

Sutton Farm Baby Beetroots cherries & almond milk 13

Fennel, Cucumber & Mint Gazpacho Lapsang-pickled grapes 14

Veneto White Asparagus seaweed, forest mushrooms & red sorrel 17

Teriyaki-Glazed Mackerel feta, sesame & shishito pepper 15

Chalk Stream Trout nut milk, bean shoots, pomelo & curry oil 16

Grilled Galician Octopus seasoned sobrasada, daikon & kelp 18

Smoked Exmoor Caviar Jersey Royals & La Latteria stracciatella 35 (30g Beluga caviar 170)

Firehouse Caesar crispy chicken skin, anchovies & parmesan 12

Steak Tartare pine nut emulsion, chipotle & croutons 18

Chargrilled Wood Pigeon & Foie Gras mole poblano & yoghurt 19

Mains

Grilled & Glazed Cauliflower almond, pickled plum, pomegranate & mint 21

Ricotta & Borage Gnudi morels, girolles, pea & broad bean salad 24

Hot-Smoked Salmon kohlrabi noodles, sea kale & herb mole 29

Confit Cod Cornish mussels, courgettes & lovage 30

Roasted Turbot Vale of Evesham asparagus & smoked seaweed hollandaise 46

Sutton Hoo Chicken heritage tomatoes & zhoug panzanella 29

Todenham Manor Lamb spring vegetables & bone broth 34

Iberico Pork smoked aubergine, fresh ricotta & nettles 35

Hereford Beef Fillet onion petals & bone marrow bordelaise 45

80 Day Aged Hereford Sirloin On The Bone

Jersey Royals, English wasabi & Colston Basset Stilton 110

Sides

Tender Leaves radishes & shallots 5

Baked Sweet Potato maple butter & trout roe 7

Mixed Garden Beans lemon dressing 6

Firehouse Mac & Cheese 8

French Fries (add Firehouse Hot Sauce 2) 5