



From our Raw Bar

Market Oysters 4-5

River Teign Oyster pumpkin seed 6

Isle of Mull Scallop aguachile & apple 14

Chiltern Fruits De Mer 90

Rock & Native oysters, Isle of Mull scallop, Cherrystone clams,
Razor clams, Sea Urchin, Isle of Seil Langoustines & River Teign bay mussels

Starters

Sutton Farm Baby Beetroots blackberries, pecan & goat's curd* 13

La Latteria Burrata burnt fennel & orange 15

Jerusalem Artichoke & Hazelnut Risotto 19 (add white Alba truffle 20)

Trout Ceviche macadamia, curried bean shoots & lime 16

Smoked Eel potato purée, yuzu & torched onion 17

Galacian Octopus Taco pineapple & cascabel chilli salsa 19

Firehouse Caesar crispy chicken skin, anchovies & parmesan* 12

Steak Tartare chipotle, black truffle & chives 18

Foie Gras Tarte Madeira jelly & torched figs 26

Mains

Teriyaki Glazed Forest Mushrooms shiso, watercress & shallot 23

Gnocchi fire roasted autumn vegetables, burnt honey & black truffle 29

Tandoori Monkfish cucumber, lime yoghurt & puffed rice 34

Roasted Sea Bass bouillabaisse broth & spiced napa cabbage 39

Roasted Turbot On The Bone fragrant chilli sauce 45

Sutton Hoo Chicken caramelised celeriac & oat risotto 29

Iberico Pork charred pumpkin, chilli & wild herbs 36

BBQ Venison Chop labneh, pomegranate & walnut relish 38

#CookForSyria £2 from every dish goes to UNICEF's Syria relief fund

Hereford Beef Fillet mushroom caramel & onion petals 45

Whole Roast Duck for Two

w/ garnishes 80

Sides

Tender Leaves radishes & shallots 5

Hispi Cabbage bacon broth 5

Pumpkin Mac & Cheese 6

Purple Sprouting Broccoli crème fraîche & bottarga 6

Charred New Potatoes leek & egg yolk 6

French Fries (add Firehouse Hot Sauce 2) 5