



## From our Raw Bar

- Market Oysters 4.5  
 River Teign Oyster *shiso 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 & Isle of Barra clams*

## Starters

- Sun Sweet Melon *kombu & Priorat olive oil* 12  
 Sutton Farm Baby Beetroots *cherries, wasabi & goat's curd* 13  
 La Latteria Burrata *heritage tomato & chilli jam* 15  
 Trout Ceviche *macadamia, curried bean shoots & lime* 16  
 Cornish Squid *spiced courgette & sunflower seed* 16  
 Smoked Exmoor Caviar *crispy new potatoes & 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 *xo creamed corn* 19

## Mains

- Chargrilled Cauliflower *almond, pomegranate, mint & dill* 21  
 Wiltshire Black Truffle Gnocchi *sweetcorn & romano pepper* 28  
 Tandoori Salmon *summer cucumber, lime yoghurt & puffed rice* 29  
 Sea Bass *spiced tomatillo broth & coco beans* 38  
 Roasted Turbot *artichokes, girolles, seaweed & black truffle* 48  
 Sutton Hoo Chicken *Roscoff onion, tomato & zhoug panzanella* 29  
 Lamb Massaman Curry *baby aubergine & spinach* 34  
 Iberico Pork *red pepper, barbecued peach & fennel cream* 35  
 Hereford Beef Fillet *bone marrow pho, baby gem & crispy garlic* 45  
 80 Day Aged Hereford Sirloin On The Bone  
*Espelette pepper bearnaise* 90

## Sides

- Tender Leaves *radishes & shallots* 5  
 Tomato Salad 5  
 Mixed Garden Beans *lemon dressing* 6  
 Cornish New Potatoes *samphire* 6  
 French Fries *(add Firehouse Hot Sauce 2)* 5