



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
 Fennel, Cucumber & Mint Gazpacho *Lapsang-pickled grapes* 14
 Trout Ceviche *macadamia, curried bean shoots & pomelo* 16
 Grilled Galician Octopus *seasoned sobressada, daikon & kelp* 18
 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 *mole poblano & yoghurt* 19

Mains

- Chargrilled Cauliflower *almond, pomegranate, mint & dill* 21
 La Latteria Ricotta Gnudi *girolles, pea & broad bean salad* 24
 Tandoori Salmon *summer cucumber, lime yoghurt & puffed rice* 29
 Confit Cod *Isle of Barra clams, courgettes & lovage* 30
 Roasted Turbot *baby artichokes, seaweed & black truffle* 48
 Sutton Hoo Chicken *Roscoff onion, tomato & zhoug panzanella* 29
 Todenham Manor Lamb *spring vegetables & bone broth* 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