



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 Bass, Isle of Seil Langoustines & River Teign bay mus-

Starters

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

La Latteria Burrata heritage tomato & chilli jam 15

Trout Ceviche macadamia, curried bean shoots & lime 16

Cornish Squid lardo, salt & pepper congee 16

Smoked Eel potato purée, yuzu & torched onion 17

Grilled Native Lobster Taco pineapple & cascabel chilli salsa 19

Firehouse Caesar crispy chicken skin, anchovies & parmesan* 12

Steak Tartare pine nut emulsion, chipotle & croutons 18

Chargrilled Wood Pigeon xo foie gras & creamed corn 19

Mains

Teriyaki Glazed Forest Mushrooms shiso, watercress & shallot 21

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

Tandoori Monkfish summer cucumber, lime yoghurt & puffed rice 33

Sea Bass spiced tomatillo broth & coco beans 37

Roasted Turbot trompettes, chervil & foie gras sauce 46

Sutton Hoo Chicken caramelised celeriac & oat risotto 29

Lamb Massaman Curry baby aubergine, peanuts & spinach 34

Iberico Pork red pepper, barbecued peach & fennel cream 36

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 Kale spiced dressing 6

Charred New Potatoes leek & egg yolk 6

Hispi Cabbage bacon broth 6