



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

Galacian Octopus Taco pineapple & cascabel chilli salsa 19

Poached Lobster Cocktail 24

Firehouse Caesar* crispy chicken skin, anchovies & parmesan 12

Steak Tartare chipotle, black truffle & chives 18

Foie Gras Tarte Madeira jelly & dried figs 22

Mains

Teriyaki Glazed Forest Mushrooms shiso, watercress & shallot 23

Gnocchi fire roasted vegetables, burnt honey & black truffle 29

Confit Cod bouillabaisse broth & spiced napa cabbage 32

Monkfish fennel, apple & barley miso 38

Roasted Turbot creamed leeks & Champagne beurre blanc 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 & Kampot pepper sauce 45

Whole Roast Duck for Two

w/ garnishes 80

Sides

Tender Leaves radishes & shallots 5

Cumin & Orange Glazed Carrots 5

Pumpkin Mac & Cheese* 6

Purple Sprouting Broccoli crème fraîche & bottarga 6

Black Truffle Creamed Potatoes 6

French Fries (add Firehouse Hot Sauce 2) 5

Head Chef
Richard Foster

*Dish contains unpasteurised cheese. A discretionary service charge of 15% will be added to your bill.
If you have any allergies or intolerances and require assistance in choosing a suitable dish please let us know.

Executive Chef
Nuno Mendes