



From our Raw Bar

Market Oysters 4-5

Isle of Mull Scallop *aguachile* & apple 14

Starters

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

La Latteria Burrata *monks beard & salsa verde* 15

Jerusalem Artichoke & Hazelnut Risotto* 19

Charred Mackerel *rhubarb & seaweed* 15

Trout Ceviche *macadamia, curried bean shoots & lime* 16

Seared Squid *burnt broccoli & rye pesto* 16

Chargrilled Galacian Octopus *aubergine & Japanese mushrooms* 19

Firehouse Caesar* *crispy chicken skin, anchovies & parmesan* 12

Steak Tartare *chipotle, black truffle & chives* 18

Roasted Pigeon & Foie Gras *clementine & radicchio* 21

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 *collard greens, spiced crumb & Sichuan jus* 35

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

Sides

Tender Leaves *radishes & shallots* 5

Cumin & Orange Glazed Carrots 5

Wild Garlic Mac & Cheese* 6

Purple Sprouting Broccoli *crème fraîche & bottarga* 6

French Fries *(add Firehouse Hot Sauce 2)* 5