



From our Raw Bar

Market Oysters 4-5

Starters

- Heritage Baby Beetroots* *blood orange & goat's curd* 13
 Charred Calçot Onions *romesco* 14
 La Latteria Burrata *sea vegetables & salsa verde* 15
 Charred Mackerel *rhubarb & seaweed* 15
 Trout Ceviche *macadamia, curried bean shoots & lime* 16
 Seared Squid *burnt broccoli & rye pesto* 16
 Isle of Mull Scallop *bean shoot kimchi & kombu broth* 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° *game sausage, clementine & radicchio* 21

Mains

- Chargrilled Cauliflower *zhoug & ricotta* 22
 Gnocchi *fire roasted vegetables, burnt honey & black truffle* 29
 Confit Cod *hispi cabbage, lemon & capers* 30
 Monkfish *fennel, apple & barley miso* 38
 Roasted Turbot *creamed leeks & Champagne beurre blanc* 45
 Sutton Hoo Chicken *kohlrabi XO & Perigord black truffle* 31
 Iberico Pork *collard greens, spiced crumb & Sichuan jus* 35
 BBQ Venison Loin *coffee, pear & walnut 'Waldorf'* 38
 Hereford Beef Fillet *mushroom caramel & Kampot pepper sauce* 45

Sides

- Tender Leaves *radishes & shallots* 5
 Confit January King Cabbage *blood orange* 6
 Wild Garlic Mac & Cheese* 6
 Purple Sprouting Broccoli *crème fraîche & bottarga* 6
 French Fries *(add Firehouse Hot Sauce 2)* 5

Head Chef
Richard Foster

*Dish contains unpasteurised cheese. °May contain shot. 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