



Shiltern
FIREHOUSE

GARDEN ROOM

Private Dining for up to 12 guests
Firehouse Feasts Sharing Menu



Dinner

Oysters

A Selection of Rock Oysters (add £10p/p)

Snacks

Spiced Watermelon sunflower seed crumble
Crab-Stuffed Donuts wasabi & chopped egg
Barbecued Pork sticky Korean glaze

Starters

Sutton Farm Baby Beetroots cherries & almond milk
Firehouse Caesar crispy chicken skin, anchovies & parmesan
Steak Tartare pine nut emulsion, chipotle & croutons

Mains

(choose x3)

Grilled & Glazed Cauliflower almond, pickled plum, pomegranate & mint
Hot-Smoked Salmon kohlrabi noodles, sea kale & herb mole
Confit Cod Cornish mussels, courgettes & lovage
Sutton Hoo Chicken heritage tomatoes & zhoug panzanella
Iberico Pork smoked aubergine, fresh ricotta & nettles
80 Day Aged Sirloin on the Bone (add £10p/p)

Sides

Tender Leaves radishes & shallots
Baked Sweet Potato crème fraîche & trout roe
Mixed Garden Beans lemon dressing

Desserts

Garigette Strawberry Ice Cream Sundae puff pastry & miso cream
Pump Street Dark Chocolate Tart sorrel & wild fennel sorbet

Cheese

A Selection of British & Continental Cheeses (add £10p/p)

£85p/p, exc optional 15% service charge

