



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

Goats Cheese & Truffle Panisse*

Coronation Crab Donuts

KFC sesame & chilli

Starters

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

Firehouse Caesar crispy chicken skin, anchovies & parmesan*

Steak Tartare chipotle, black truffle & chives

Mains

(choose x3)

Gnocchi fire roasted autumn vegetables, burnt honey & black truffle

Teriyaki Glazed Forest Mushrooms shiso, watercress & shallot

Monkfish fennel, apple & barley miso

Confit Cod bouillabaisse broth & spiced napa cabbage

Sutton Hoo Chicken caramelised celeriac & oat risotto

Iberico Pork charred pumpkin, chilli & wild herbs

80 Day Aged Sirloin on the Bone (add £10p/p)

Sides

Tender Leaves radishes & shallots

Purple Sprouting Broccoli crème fraîche & bottarga

Black Truffle Creamed Potatoes

Desserts

Red Apple Pannacotta almond & burnt meringue

Dark Chocolate and Coffee Ganache

Cheese

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

