

# Firehouse Lunch

For the 24th of June to the 28th of June

## For the table

- Bobby's Selection of Oysters 45
- Carrot & Coriander Blunts 5
- Sourdough cultured butter 6
- Crab Donuts 8
- Bacon Cornbread trout roe & crème fraîche 6
- KFC sesame & chilli 8
- Foie Gras Crackers 12
- Firehouse Fruits de Mer 80

## Starters

- Burrata grilled peach & bitter leaves 15
- Roasted Courgette girolles & green curry 15
- Heritage Beetroot & Wasabi pistachios & ricotta 17
- Trout Crudo yellow mole & coriander 15
- Red Prawn Ceviche cherries & almond 17
- Garden Peas bacon lardons & slow cooked egg 14
- Firehouse Caesar\* roast chicken, anchovies & parmesan 16/26
- Steak Tartare English wasabi & smoked greens 18

## Mains

- Soup and a Sandwich 20  
pea soup • crispy ham hock & slaw bagel
- Datterini Tomatoes & Ricotta on Grilled Bread 21
- Chargrilled Cauliflower mint zhoug & almonds 22
- Parmesan Gnocchi\* girolles & red pepper 24
- Red Shrimp Burger jalepeño & pickles 28
- Glazed Cod steamed greens & XO lobster bisque 30
- Roasted Brill white strawberry & tarragon beurre blanc 36
- Xinjiang Lamb Flatbread yoghurt & broad beans 26
- Chicken petits pois à la Française 28
- Iberico Pork Pluma almond mole 36
- Rib Eye Steak Béarnaise & French fries 45

## Sides

- Tender Leaves 5
- Tomato Salad 6
- Sprouting Broccoli 6
- French Fries (add Firehouse Hot Sauce 2) 5
- Buttered Jersey Royals 6
- Black Truffle & Cheese Fries\* 14

\*Dish contains unpasteurised cheese.

A discretionary service charge of 15% will be added to your bill. If you have any allergies or intolerances please let us know.

Chiltern Firehouse Cookbook - £30