



From our Raw Bar

- Bobby's Selection of Oysters 4.5
 Trio of Dressed Oysters 18
 Firehouse Fruits de Mer 80
 Oscietra Caviar 30g/125g 95/395

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
 Galician Octopus *aubergine & Japanese mushrooms* 19
 Native Lobster Taco *green salsa & pickles* 26
 Garden Peas *bacon lardons & slow cooked egg* 14
 Cantabrian Anchovy *cauliflower & lardo* 16
 Steak Tartare *English wasabi & smoked greens* 18

Mains

- Chargrilled Cauliflower *mint zhoug & almonds* 22
 Parmesan Gnocchi* *girolles & red pepper* 24
 BBQ Fennel *apple & barley miso* 26
 Glazed Cod *steamed greens & XO lobster bisque* 30
 Roasted Brill *white strawberry & tarragon beurre blanc* 36
 Monkfish *peas & broad beans* 38
 Roast Chicken *petits pois à la française* 32
 Iberico Pork Pluma *almond mole* 36
 Rib Eye Steak *jalapéno béarnaise* 40
 Beef Fillet *mushrooms & peppercorn sauce* 47
 Xinjiang Lamb to Share *yoghurt, broad bean salad & grilled flatbreads* 110

Sides

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