

Fruits de Mer

BOBBY'S SEASONAL OYSTERS 5 - 7

TRIO OF OYSTERS ROCKEFELLER 21

SCALLOP CRUDO au naturel 14 | add 5g caviar 34

SCOTTISH LANGOUSTINES firehouse marie rose 22

SHRIMP COCKTAIL 28

TROUT CRUDO wasabi & citrus dressing 18

SEA BASS TARTARE espelette pepper & buttermilk dressing 20

YELLOW FIN TUNA CARPACCIO vesuvio tomatoes, summer truffle 28

LE PLATEAU ROYAL

six oysters, four shrimp, four crab claws, two langoustines, trout roe & scallop crudo
145

TROUT ROE 50g 30

BAERII ROYAL CAVIAR 30g 125 | 125g 480

OSCIETRA CAVIAR 30g 180 | 125g 700

BELUGA IMPERIAL CAVIAR 30g 500 | 125g 2000

served with accoutrements

Starters

TOMATO GAZPACHO basil, fennel & olive oil 16

CHOPPED SALAD peanut & sesame dressing 15 | 22

FIREHOUSE CAESAR garlic croutons, anchovy & parmesan 16 | 22

AVOCADO & QUINOA SALAD everything seeds & spicy green mole 16 | 22

SCORCHED PEACHES ricotta, roasted hazelnuts 16

BUFFALO MOZZARELLA sunshine tomatoes, basil vinaigrette 18

GRILLED GREEN ASPARAGUS brown butter hollandaise, roasted hazelnuts 18

CHARGRILLED GALICIAN OCTOPUS spicy chimichurri sauce 24

LYONNAISE SALAD frisée, alsace bacon & quail egg 17

STEAK TARTARE pine nuts, chipotle 18 | 38

Daily Specials

for the week of July 8th - 14th

WOOD-ROASTED SCALLOP pernod, garlic butter 18

WHITE ASPARAGUS shaved bottarga, olive oil 24

DEVON CRAB & ARTICHOKE BARIGOULE saffron rouille 24

PAN-ROASTED DUCK BREAST beets, cherries 38

From The Pizza Oven

light & crispy 10-inch pizzas

MARGHERITA tomato, mozzarella & basil 21

VODKA TOMATO PIE wild oregano & olive oil 19

COURGETTES & THEIR FLOWERS smoked mozzarella, chilli & parmesan 24

WILD MUSHROOM PIE prosciutto cotto, parmesan 38

THE DEVIL 'nduja, soppressata & flaming hot honey 26

Mains

HAND ROLLED PAPPARDELLE girolles, peas & pecorino 38

CRAB LINGUINE chilli, garlic & soft herbs 35 | 60

WOOD-GRILLED CAULIFLOWER HEART almond crème & black garlic 36

ROASTED NATIVE LOBSTER THERMIDOR half 50 | whole 90

BUTTER POACHED COD oscietra caviar, shellfish bisque 48

GRILLED DAY BOAT FISH seaweed, trout roe & lemon butter sauce 45

FORTY-EIGHT HOUR CHICKEN citrus marinated & grilled 39

ROASTED BARNSELY LAMB CHOP mint sauce 42

CHARGRILLED IBERICO PORK poblano chilli, hazelnut purée 42

Wood Grill

WOOD-GRILLED BEEF FILLET 180g 55

BLACK ANGUS NY STRIPLOIN 250g 65

SHORTHORN RIB-EYE STEAK 300g 68

peppercorn sauce | jalapeño béarnaise | chimichurri
café de paris butter | horseradish cream

To Share

FIERY PASTA AL FORNO vodka tomato sauce, parmesan & chilli 48

DOVER SOLE MEUNIÈRE 80

MONKFISH TAIL ON THE BONE 85

WHOLE FORTY-EIGHT HOUR CHICKEN citrus marinated & grilled 69

TOMAHAWK PORK CHOP old bay dressed tomatoes 60

BONE-IN BLACK ANGUS RIB-EYE STEAK 160

Sides

HOUSE SALAD 10 | TOMATO SALAD 10

SIMPLY GRILLED BEANS 12 | CREAMED OR SAUTÉED SPINACH 12

BUTTERED NEW POTATOES 12 | FRENCH FRIES 8

*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.

Firehouse Dinner



*Menu for the week of
July 8th - 14th*

*Head Chef
Luke Hunns*