

snacks

CHIA SEED CRACKERS pistachio dip 10

HEIRLOOM CRUDITÉ spring pea purée 10

CRAB STUFFED DONUTS coral dusting 14

FRIED CHICKEN smoky ranch dip 12

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

YELLOW FIN TUNA CARPACCIO vesuvio tomatoes, summer truffle 28

SEA BASS TARTARE espelette pepper & buttermilk dressing 20

TROUT CRUDO wasabi, citrus dressing 18

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

LYONNAISE SALAD frisée, alsace bacon & quail egg 17

STEAK TARTARE pine nuts, chipotle spice 18 | 38

Plats du Jour

28

MONDAY Ratatouille

TUESDAY Wiener Schnitzel

WEDNESDAY Shellfish Bouillabaisse

THURSDAY Toulouse Sausage & Duck Cassoulet

FRIDAY Clam Frites

SATURDAY Croque Monsieur

SUNDAY Duck Hash

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

main

VODKA TOMATO RIGATONI parmesan, chilli & basil 16 | 28

HAND ROLLED PAPPARDELLE girolles, peas & pecorino 38

CRAB LINGUINE chilli, garlic & soft herbs 35 | 60

WOOD-GRILLED CAULIFLOWER HEART almond crème, black garlic 36

MOULES FRITES cider, lovage 32

ROASTED NATIVE LOBSTER THERMIDOR half 50 | whole 90

SEARED CHALKSTREAM TROUT sea greens, caper salad 36

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

FORTY-EIGHT HOUR CHICKEN citrus marinated & grilled 39

ROASTED BARNESLEY LAMB CHOP mint sauce 42

AMERICAN CHEESEBURGER veggie or beef, dill pickle & secret sauce 29

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.

house cocktails

SPIRITUAL SPRITZ 22

Hibiscus Infused Aperol, MarGin
Yuzu & Champagne

PINK FIZZ 22

Tanqueray Ten, Plum Sake
Italicus Bergamot, Violet & Grapefruit

THIS YEAR'S GIRL 22

Ciroc Vodka, Citrus Liqueur
Firehouse Lemon Cordial & Pear Candy

OXOMOCO 22

Casa Dragones Blanco Tequila, Ojo de Dios Mezcal
Blanc Vermouth, Jalapeño & Shiso

AUDREY HORNE 22

Tanqueray Ten, Campari
Cherry Aperitif & Chocolate Wine

FIREMAN'S DRILL 22

Sheringham Seaside Gin, Green Chartreuse
Nardini Cedro, Shiso, Pine & Cucumber Soda

MASQUERADE 23

Bladnoch Vinaya Single Malt Whisky
Strawberry Sake, Hibiscus & Rose
Maple Soda

THE SEVENTY ONE GOLDEN MARTINI 29

Seventy One Gin
Dry Vermouth, Grapefruit

FIREMASTER'S OLD FASHIONED 97

Glenfiddich 23 Year Old Grand Cru
Pedro Ximenez Sherry & Bitters



Wines by the glass

Champagne

Moët & Chandon 'Grand Vintage', Extra Brut 2015 23

Ruinart 'R', Brut NV 25

Ruinart Rosé, NV 29

Billecart-Salmon Rosé NV 31

Champagne Delamotte, Blanc de Blancs NV 34

Krug Grande Cuvée, Brut NV 49

Rosé

Triennes Rosé, Provence, France 2023 15

Whispering Angel, Provence, France 2023 18

Rumor, Provence, France, 2023 20

Domaine Ott Rosé 'Clos Mireille', Côtes De Provence, France 2023 24

White

Vermentino, 'La Combe Saint Paul, Languedoc, France 2022 14

Blanc Fumé, Pascal Jolivet, Loire Valley, France 2022 20

Pinot Blanc blend 'Terlaner Cuvée', Cantina Terlano, Alto Adige, Italy 2022 20

Chardonnay, Presqu'île, Santa Barbara, California, USA 2022 23

Mâcon-Verzé, Domaine Nicolas Maillet, Burgundy, France 2022 27

Riesling Smaragd 'Hochrain', Franz Hirtzberger, Wachau, Austria 2019 *en magnum* 32

Sauvignon Blanc, Merry Edwards, Russian River, California, USA 2020 34

Meursault 'Clos du Cromin', Michel Caillot, Burgundy, France 2017 41

Chardonnay 'La Carriere', Peter Michael, Knights Valley, Sonoma County, USA 2019 77

Red

Malbec 'De Sangre', Luigi Bosca, Luján De Cuyo D.O.C., Mendoza Argentina 2021 17

Pinot Noir, Johanneshof Reinisch, Thermenregion, Austria 2022 18

Nebbiolo Carema Classico, Produttori del Carema, Piedmont, Italy 2019 20

Cabernet Sauvignon/Merlot, Balnaves Coonawarra, South Australia 2017 22

Château La Grave Figeac, St Emilion Grand Cru, Bordeaux, France 2018 32

Château Lassègue, St-Émilion Grand Cru, France 2015 37

Rioja 'Roda 1', Bodegas Roda, Spain 2010 42

Chambolle-Musigny, Geantet Pansiot Burgundy, France 2020 45

Barolo 'Dagromis', Gaja, Piedmont, Italy 2018 46

Château Clos du Marquis, Saint Julien, Bordeaux, France 2013 48

Cabernet Sauvignon 'Gravelly Meadow', Diamond Creek, USA 2017 102

Firehouse Lunch



Head Chef
Luke Hunns