

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

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

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

CHARGRILLED GALICIAN OCTOPUS spicy chimichurri sauce 24

LYONNAISE SALAD frisée, alsace bacon & quail egg 17

STEAK TARTARE pine nuts & chipotle spice 18 | 38

house cocktails

BLOODY MARY 24

ketel one vodka

firehouse mary mix & lemon

MARY CELESTE 26

tanqueray ten gin, firehouse mary mix

mignonette & oyster

SPIRITUAL SPRITZ 22

hibiscus infused aperol, margin

yuzu & champagne

BELLINI 22

champagne, peach-apricot

or strawberry-hibiscus

THE RECOVERY 24

casamigos mescal, pineapple, chilli

meda CBD soda

FIREMAN'S DRILL 22

sheringham seaside gin, green chartreuse

nardini cedro, shiso, pine & cucumber soda

Plats du Jour

28

SATURDAY Croque monsieur, frisée & fries

SUNDAY Duck hash, fried egg & watercress

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

Eggs etc

BUTTERMILK PANCAKES blueberries, crème fraîche & maple 23

FRENCH TOAST raspberry compote, whipped ricotta 18

EGGS FLORENTINE jalapeño hollandaise on a toasted croissant 22

SOFT SCRAMBLED EGGS wild mushrooms, parmesan 24

SMOKED SALMON soft boiled egg, capers & rye bread 23

FLAMING BENEDICT jambon de paris, crispy potato latke 24

VODKA TOMATO RIGATONI parmesan, chilli & basil 16 | 28

CRAB LINGUINE chilli, garlic & soft herbs 35 | 60

NATIVE LOBSTER ROLL french fries 45

CLUB SANDWICH chicken, bacon, lettuce & tomato 28

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

STEAK & EGGS peppercorn sauce, watercress 55

To Share

FIERY PASTA AL FORNO

vodka tomato sauce, parmesan & chilli

48

WHOLE NATIVE LOBSTER

garlic butter & fries

90

FORTY-EIGHT HOUR CHICKEN

citrus marinated & grilled

half 39 | whole 69

TOMAHAWK PORK CHOP

old bay dressed tomatoes

60

BONE-IN BLACK ANGUS RIB-EYE STEAK

two fried eggs & cafe de paris butter

160

Sides

HOUSE SALAD 10 | **AVOCADO** 8 | **CREAMED OR SAUTÉED SPINACH** 12

SMOKIN' BROTHERS SALMON 11 | **CRISPY BACON** 8

BREAKFAST SAUSAGE 7 | **POTATO LATKE** 5 | **FRENCH FRIES** 8

BLACK TRUFFLE & PARMESAN FRIES 16

*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.

Smoothies

Pink Haze

strawberries, raspberries
apple, banana & ginger

11

Good Hippy

pineapple, carrot, banana
hemp seeds & almond milk

11

Carmen Miranda

banana, mango
pineapple & coconut milk

11

Zephyr

kiwi, pineapple, mint
celery, coconut water & spinach

11

Coffees

Espresso 5

Latte, Cappuccino *or* Americano 6

Matcha *or* Turmeric Latte 8

Hot Chocolate whipped cream 9

Liqueur Coffee 15

Teas

Black

english breakfast, earl grey, darjeeling, lapsang souchong, masala chai

White

silver tip jasmine, malawi white silver tip

Oolong

golden lily milk oolong, sunset oolong

Green

japanese sencha, chinese wild leaf green, japanese genmaicha

Herbal

english peppermint, chamomile, sri lankan lemongrass
south african wild rooibos, malwai lemon verbena

Tisanes

fresh mint, hot ginger

6



Wines by De 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 I', 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

Fire house Brunch



Head Chef
Luke Hunns