

from the kitchen

Peas in the Pod <i>Horseradish cream</i>	4
Cauliflower Florets <i>Spiced truffle paste</i>	4
Shrimp and Rice Pockets <i>English mustard mayonnaise</i>	5
Fried Chicken <i>Smoky-bacon ranch dip</i>	5
Crab-Stuffed Donuts <i>Coral dusting</i>	5
Cornbread Fingers <i>Chipotle-maple butter</i>	1



Starters

- Sea Trout Crudo yellow mole, coriander 11
Marinated Cod Isle of Wight tomatoes, salmorejo 11
Tender Leaves beets, orange & candied pecans 9
Firehouse Caesar crispy chicken skin, parmesan 10
Green and White Asparagus brown butter, wild chervil 12
Steak Tartare pine nuts, chipotle & Firehouse hot sauce 12
Soft Poached Egg Jersey Royals, wild garlic & morels 12
Barley and Oat Risotto spring vegetables, herbs 11
Grilled Octopus aubergine, daikon & mushrooms 16

Mains

- Roasted Celeriac leafy greens, pearl onions & walnuts 18
Blackened Salmon sea kale, crispy skin & trout roe 24
Roasted Turbot flowering broccoli tops, horseradish cream 30
Monkfish Cooked Over Pine puffed barley, fennel 28
Pan Roasted Chicken charred leek heart, mustard tops 26
Chargrilled Iberico Pork roasted garlic, collard greens 29
Spring Lamb minted broad beans, radishes & goat's curd 30
Wood Grilled Aged Ribeye chimichurri, onion rings & spinach 36

Sides

- Creamed Spinach
Purple-Sprouting Broccoli
Lettuce Hearts
Maple-Bourbon Sweet Potatoes
French Fries

Desserts

DARK CHOCOLATE TARTE

toasted hazelnut ice cream

STRAWBERRY FUNDLE

milk ice cream : caramel swirl

THE CARROT CHILTERN

cake crumbs, carrots : horseradish ice cream

FROZEN APPLE PANNA COTTA

herb granité : dried meringue

CITRUS TARTE

sesame sponge : clementine custard

GRILLED ST. CHER cheese

walnuts : raisin purée