

firebird

nocellara olives	5
sourdough potato focaccia, extra virgin olive oil	6
babaganoush + smoked pine nuts	7
whipped cod's roe, trout roe, radish	8
raw dexter beef, roasted quinoa, za'atar, perilla leaf	7ea
coeur de boeuf tomatoes, kalamata olives, herb dressing	13
halloumi, truffle, amarillo peach	16
sea bream crudo, fennel, kohlrabi	18
tuna tartare, ponzu, cured egg yolk	19
glazed pork belly, date molasses, fenugreek, radicchio	15
grilled prawns, sobrassada, vermouth	22
800g bone-in dry-aged sirloin of beef, marsala jus (for two)	95
half creedy carver roast duck, marinated red peppers	72
500g ikijime sea bass, kosho dressing, soft herbs	42
poached chicken, summer peas + florence onion consommé	29
portobello + oyster mushrooms, cured egg yolk, parmesan	22
barattiere cucumber, verjus, pecorino	8
cornish mid potatoes, herb aioli	7
broccoli, seaweed, sunflower seed tahini	9

Please let us know if you have any allergies or dietary requirements.

A discretionary 13.5% service charge will be added to your bill.

This is shared amongst all our staff.