THE FIRE STATION BRASSERIE

Evening Menu

Wednesday & Thursday	Friday & Saturday
2 Courses £19.50	2 Courses £23.50
3 Courses £24.50	3 Courses £28.50

Starters

Cheese croquettes, Parma ham, rocket, parmesan, slow roasted garlic aioli (V*)
Braised beef cheek, parmesan polenta, caramelised onion, crispy shallots
Pil Pil prawns, white wine, paprika, baby gem, garlic mayo & sourdough (£3 supp) (DF*) (GF*)
Smoked salmon rillette, capers, dill oil, sourdough croutons, nori dust
Truffled mac 'n' cheese, crispy bacon, chives & parmesan (£2 supp) (V*)
Warm beetroot salad, hazelnut, cashew cream, grapefruit (V) (VE*)
Spiced butternut & sweet potato soup, pumpkin seed pesto, sourdough slice (V) (VE)

Mains

Herb crusted lamb rump, parsnip puree, parsley butter new potato, rosemary jus
Pan seared salmon fillet, curried cauliflower puree, spinach, tenderstem broccoli, pomegranate, shallot bhaji
320g ribeye steak served with triple cooked chips in rosemary salt, rocket & a choice of bearnaise or peppercorn sauce (£9 supp) (DF*) (GF)
Line caught seabass, green lentils, roasted fennel, rocket, cherry tomato (DF*) (GF)
Butternut squash risotto, roasted pine nuts, spinach & crispy kale (V) (VE)
Balsamic pork belly, braised red cabbage, truffle mash, crackling & cider jus (GF)

Smokin' firestation beef burger, smoked cheddar, lettuce, tomato, gherkin, red onion relish
Katsu chicken burger, pickled Mooli, soy & sesame Asian slaw
Spiced quinoa fritter burger, lettuce, tomato, red onion, sriracha mayo & zucchini fries (VE) (V) (DF)

(All burgers served in a brioche with a side of triple cooked chips with rosemary & salt)

Desserts

Sticky toffee pudding, warm butterscotch, vanilla ice cream (V)
Chocolate brownie, white chocolate sauce, pistachio ice cream (V)
Baileys creme brûlée & almond biscotti (GF*)(V)
Lemon posset, strawberry salsa, rosemary shortbread (V)
British cheese board, chutney, grapes, pickled walnuts & crackers (£3 sup) (V) (GF*)
Vegan Chocolate mousse, cherry puree, pickled winterberries, black currant sorbet, vegan meringue (VE) (V)
Selection of sorbets and Ice cream (V) (GF) (VE*)

V – Vegetarian, Ve – Vegan, DF – Dairy Free, GF – Gluten Free, * - can be requested

Please let our staff know of any allergies.
An optional service charge of 10% is added to your bill.

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