

firebird

restaurant
and wine bar

Snacks

- Sourdough potato focaccia / extra virgin olive oil 6
- Nocellara olives 5
- Whipped cod's roe / trout roe / radish 8
- Chanterelles/ pecorino / bruschettina 6each
- Dexter beef tartare / horseradish cream /bruschettina 7 each

Starters

- Halloumi / truffle / plum 16
- Sea bass crudo /kumquats / smoked lemon miso 16
- Charred miso Cylindra beetroot / hazelnut cream 13
- Tuna tartare / ponzu / cured egg yolk 19
- Sheftalia kebab / pickled fennel / yoghurt 15

Mains

- Sirloin 45-day dry-aged /marsala jus (for two) 78
- Half Creedy Carver roast duck / plum / Kalibos cabbage (for two) 58
- Ikejime rainbow trout / pil pil / roe 29
- Grilled Corno di Toro pepper / hazelnut romesco 21
- Baby squid / chorizo / white bean ragout / salsa verde 28
- Smoked braised lamb / tomatoes & kalamata olives / anchovies 32

Sides

- Russet potato mash / duck fat confit garlic 7
- Cavolo Nero / yuzu & truffle / pecorino 9
- Chicory / honey mustard / pickled shallots & quinoa 8

*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*