

Champagne & Sparkling Wine

Prosecco Spumante di Valdobbiadene NV
Joseph Perrier Cuvée Royale NV
Bollinger Special Cuvée Brut NV

Glass £4.95 £18.95
Glass £6.25 £29.95
£39.00

White

	175ml Glass	50cl Carafe	
Rayun Sauvignon 2007 Mulchen Valley, Chile <i>Fresh aromas of citrus fruits and herbs.</i>	£3.50	£9.50	£13.95
L'Esprit du Midi Unoaked Chardonnay 2006 Vin de Pays d'Oc <i>Fresh and creamy with apple aromas.</i>	£3.85	£11.50	£15.50
Stickleback 2006/7 Semillon Chardonnay Verdelho, South Australia <i>Bright blend of aromatic tropical fruit flavours.</i>	£4.25	£12.50	£16.50
Verdicchio dei Castelli Classico Superiore 2006 Zaccagnini, Italy <i>Crisp, dry and delicately aromatic.</i>	£4.50	£12.95	£17.50
Winery Road Chenin Blanc 2006 Stellenbosch, South Africa <i>Delicious hints of vanilla and honey.</i>	£4.75	£13.95	£18.50
Pinot Grigio 2006 Tenuta Beltrame, Friuli, Italy <i>Crisp and light with delightful herb and lime flavours</i>	£4.95	£14.50	£18.95
West Brook Sauvignon 2006 Marlborough, New Zealand <i>Herbaceous aromas with a striking hint of fresh citrus.</i>			£20.50
Bogle Viognier 2005 California, USA <i>Apricot, mango and peach fruits.</i>			£21.95
Sancerre 2006 Domaine Vincent Pinard <i>Beautifully balanced clean intensity of flavour.</i>			£24.95
Ferrari Carano Chardonnay 2003 Alexander Valley, California <i>Delicious and award winning with creamy soft fruits and a hint of oak.</i>			£29.95

Red

Rayun Merlot 2006 Rapel Valley, Chile <i>Violets, plums and berries with vanilla and mocha.</i>	£3.50	£9.50	£13.95
Falernia Carmenere 2005 Elqui Valley, Chile <i>Rich berry fruit and soft tannins.</i>	£3.85	£11.50	£15.50
Stickleback Cabernet Sauvignon Shiraz Grenache 2005/6 South Australia <i>Aromatic damsony red with spicy aromas of summer berries.</i>	£4.25	£12.50	£16.50
Le Mani Negroamaro 2005 IGT Salento, Italy <i>Rich with the taste of spice and sun-baked fruits.</i>	£4.50	£12.95	£17.50
Heartland Shiraz 2005/6 Limestone Coast, South Australia <i>Textured with luscious flavours of blackberry and spice.</i>	£4.95	£14.50	£18.95
Las Brisas Pinot Noir 2006 Viña Leyda, Leyda Valley, Chile <i>Velvety delicious Pinot at its best.</i>			£19.95
Rioja Crianza 2004 Vallobera Bodegas San Pedro, Spain <i>Rich oaky red with creamy vanilla texture.</i>			£20.95
Fleurie 2006 Domaine Luce Chevalier, Beaujolais <i>Delicate, silky Cru Beaujolais.</i>			£21.50
Buglioni Il Ruffiano 2005 Valpolicella Classico Superiore, Italy <i>Northern Italian classic with soft layers of brambly fruit.</i>			£22.95
Campaccio Sangiovese Cabernet 2004 Terrabianca, Tuscany, Italy <i>Super Tuscan with red plum fruit and soft lingering richness.</i>			£27.95
The Phantom 2004 Petite Sirah Zinfandel Mourvèdre, Bogle, California <i>Stunning blend of lush fruit from this award winning family run winery.</i>			£29.95

Rosé

Otto Bestué Rosé 2006 Somontano, Spain <i>Wonderfully refreshing red fruit character.</i>	£4.75	£13.95	£18.50
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Small Plates

Classic California Caesar with Herb Croutons, Shaved Parmesan and Creamy Caesar Dressing	5.50
With Warm Rotisserie Chicken and Bacon	8.50
'Queso Fundido' Goats Cheese Fondue with Red Chile Pesto, Pine Nuts and Corn Tortillas	5.75
Chinese Chicken Salad with Spicy Sesame Dressing, Toasted Almonds and Wontons	5.95
Stone Baked Mozzarella Wrapped in Prosciutto with Rocket and Balsamic Dressing	6.95
Crayfish and Rocket Salad with Lemon Tarragon Dressing and Parmesan Herb Toasts	6.95
Barbecue Duck Quesadilla with Tomato Chile Jam	6.95
Vietnamese Vegetable Spring Rolls, Asian Salad and Spicy Ponzu Dip	5.25
Smoked Salmon Carpaccio, Wild Rocket, Shaved Parmesan, Lemon Oil Splash	7.95

Gourmet Brick Fired Pizza

Crushed Tomatoes, Fresh Mozzarella and Fresh Basil	9.95
Goats Cheese, Pesto, Artichokes, Sun Dried Tomatoes, Olives and Rocket	10.95
Chorizo Picante Sausage, Caramelized Onions, Chile Caribe, Olives and Parmesan	10.95
Barbecue Chicken, Sweet Red Onion and Coriander	10.95
Spicy Baja Chicken, Avocado Salsa, Coriander and Sour Cream	10.95
Prosciutto Ham, Fresh Mozzarella, Fresh Oregano and Shaved Parmesan	10.95

From The Rotisserie And Grill

Half Rotisserie Free Range Chicken Herbes de Provence, Crispy Bacon, Lemon and Dijon Tarragon Aioli	11.95
Half Rotisserie Free Range Texas Spice Rubbed Chicken Jalapeno Coleslaw and Hickory Smoked Barbecue Sauce	11.95
Half Rotisserie Free Range Teriyaki Chicken Ginger Honey Toasted Cashew Coleslaw and Crispy Noodles	11.95
Pacific Crab and Salmon Cakes Pico De Gallo Salsa and Coriander Lime Creme Fraiche	13.95
Six Hour Baked New Season Shoulder of Lamb Lemon Almond Cous Cous, Mint Coriander Gremolata	14.95
Twenty-one Day Aged Spice Rubbed Ribeye of Angus Beef Firehouse Fiery Steak Sauce, Sweet Potato Crisps	15.50
Brick Fired Fillet of Salmon with Grilled Tiger Prawns Blackened Tomato Hollandaise	14.95
Roasted Butternut Squash, Red Onion and Goats Cheese Torta Rosemary Pesto and Lemon Chick Pea and Artichoke Salad	11.95
Extras Ciabatta with Olives 2.95, Spicy Fries 2.95, Firehouse Mixed Salad 3.25, Corn Chips, Salsa and Sour Cream 3.25 Rocket and Shaved Parmesan Salad 4.95 Tomato and Onion Salad 3.25 Fine Green Beans, Lemon and Olive Oil 3.25, Jalapeno Coleslaw 3.25	
Kids Cheese & Tomato Pizza 6.95 Kids Rotisserie Chicken & Fries 6.95	

Wherever possible we buy our produce from local suppliers
The Firehouse does not intentionally use G M products Some dishes may contain traces of nuts