

PLEASE TURN OVER TO SEE OUR DRINKS

FIREHOUSE

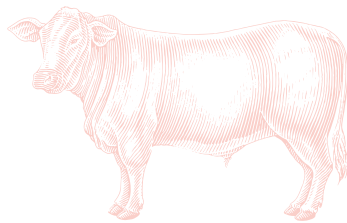
NIBBLES

- NOCELLARA OLIVES - 4.00 (VE) (DF) (GF)
- BREAD & OIL *or* BUTTER - 3.50 (V)
- GARLIC BREAD - 3.50 (V)

FLAME GRILLED STEAKS

All of our steaks are locally sourced prime beef, aged for 28 days to ensure its tenderness and flavour. Served with rocket and grilled tomato. Sauces, mustards and horseradish available.

- 8OZ AGED RIBEYE STEAK (GF) (DF) 24.95
The juiciest cut, recommended medium/medium-rare.
- 8OZ AGED SIRLOIN STEAK (GF) (DF) 20.95
Intensely flavoursome, aged on the bone.
- 10OZ AGED RUMP STEAK (GF) (DF) 17.95
The leanest cut, recommended medium-rare.
- 8OZ AGED FILLET STEAK (GF) (DF) 32.95
The most tender and delicious cut.



ROTISSERIE CHICKEN

Texas spice rubbed and served with your choice of either creamy or spicy coleslaw.

- HALF ROTISSERIE CHICKEN (GF) (DF) 16.95
Spice rubbed half chicken with your choice of coleslaw.
- CHICKEN & RIBS 21.95
Half rotisserie chicken with buttermilk fried pork ribs.



GOURMET BURGERS

- CLASSIC BURGER 10.75
100% local steak patty, beef tomato, gem, mustard mayonnaise, shallots, sliced pickle, brioche bun.
- MAKE IT A VEGAN BURGER: 11.75
- CRISPY CHICKEN BURGER 10.75
Buttermilk fried chicken, brioche bun, salad, mayo.
- GRILLED REUBEN 13.50
Slow cooked beef brisket, emmental, sauerkraut, Russian dressing, pickles, brioche bun.
- FIREHOUSE BEEF BURGER 15.50
100% local steak patty, fried hens egg, crispy bacon, cheddar cheese, onion ring, beef tomato, gem, mustard mayo, shallots, sliced pickle, brioche bun.
- FIREHOUSE CHICKEN BURGER 15.50
Buttermilk fried chicken breast, crispy bacon, cheddar cheese, fried hens egg, onion ring, salad, mayo, brioche bun.

BURGER ADD-ONS

- CRISPY BACON + 2.75 ONION RING + 1.00
- CHEDDAR + 1.75 EXTRA PATTY + 4.50
- FRIED EGG + 1.50 EXTRA CHICKEN + 4.50

LOCAL SEAFOOD

- HAKE OR SEABASS FILLETS (GF) 22.95
Your choice of Hake or Seabass with hollandaise, and your choice of fries or mash.
- HAKE LAKSA (GF) 22.95
Local hake, noodles, spring onion, coriander, spicy homemade laksa sauce.
- MOULES FRITES (GF) 17.95
Cornish mussels, white wine, shallots, garlic cream.
- CHARGRILLED SEABASS (GF) 22.95
Baby leaf spinach, mashed potato, lobster bisque.
- CHILLI CRAB LINGUINE (GF) 22.95
Crab, chillies, garlic, parsley, fresh tomato, onions.



A 10% discretionary service charge will be included on your bill and is given directly to our staff.
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SIDES

- FIREHOUSE FRIES (GF) (DF) (VE) 3.50
- SWEET POTATO FRIES (GF) (DF) (VE) 5.00
- TRUFFLE & PARMESAN FRIES (GF) (V) 4.50
- SPICY CHEESY FRIES (V) 4.95
- CREAMY/PARMESAN MASH (GF) (V) 3.50
- ONION RINGS (DF) (VE) 4.95
- BUTTERED SEASONAL GREENS (GF) 3.95
- MIXED SALAD (GF) (DF) (VE) 3.95
- GARLIC BREAD (V) 3.50
- CHEESY GARLIC BREAD 5.00
- CREAMY/SPICY COLESLAW (GF) (DF) (V) 3.25
- MINI STEAK & GUINNESS PIE (DF) 6.00
- MINI MAC & CHEESE (V) 4.50

HOUSE SAUCES

- PEPPERCORN 2.75
- WILD MUSHROOM 2.75
- MEMPHIS BBQ (DF) 3.75
- PIRI-PIRI (DF) (GF) 3.75
- BERNAISE 2.75
- PORT & STILTON 2.75

HOUSE CLASSICS

- FIREHOUSE MIXED GRILL (DF) 24.75
Rump steak, gammon, pork chop, lamb chop, black pudding, mini steak & Guinness pie, fried egg.
- STEAK & GUINNESS PIE (DF) 16.95
Shin of beef in a rich Guinness and mushroom sauce.
- CLASSIC MAC & CHEESE 10.95
Made in house.
- BRISKET MAC & CHEESE 14.95
Made in house, topped with beef brisket & parmesan.
- BUTTERMILK FRIED RIBS 19.95
Coated in our homemade Memphis BBQ sauce, spring onion, and sesame, served with coleslaw.

DIETARY INFO

*Allergens & Intolerances:

We cannot guarantee any dish will be 100% free from allergens. Please speak to your server for more information & advice before ordering from the menu.

- (DF) DAIRY FREE*
- (GF) GLUTEN FREE*
- (V) VEGETARIAN
- (VE) VEGAN
- (NF) CONTAINS NUTS

DRINKS

WHITE WINES

WHITE WINES: 1 DRY - 5 SWEET

	PROV	REG	LRG	BTL
FIREHOUSE DRY WHITE ² Dry and balanced with citrus notes.		5.00	7.15	21.50
INTORNO PINOT GRIGIO ² Fresh, light, fruity, mineral & aromatic.	Italy	5.50	7.85	23.50
LAGO VINHO VERDE ³ Dry & refreshing with a subtle effervescence.	Portugal	5.85	8.35	25.00
SELON LÉTANG VIOGNIER ² Honeysuckle & mandarin notes, clean finish.	France	6.55	9.35	28.00
MARLBOROUGH SAUV. BLANC ¹ Passion fruit & melon notes, crisp finish.	New Zealand	7.35	10.50	31.50
PEPE ALBARINO ² Balanced with green apple & citrus notes.	Spain	--	--	36.00

RED WINES

RED WINES: 1 LIGHT & SOFT - 5 DEEP & FULL

	PROV	REG	LRG	BTL
FIREHOUSE RED ¹ Soft and bold with notes of dark fruits.		5.00	7.15	21.50
GIORGIO & GIANNI NEGROAMARO ² Intense with ripe fruity aromas, hints of oak.	Italy	5.60	8.00	24.00
HUNTERSVILLE SHIRAZ ³ Soft and spicy, with bramble fruit notes.	S. Africa	5.85	8.35	25.00
EL VIEJO DEL VALLE PINOT NOIR ² Summer fruits; raspberry & strawberry notes.	Chile	6.30	9.00	27.00
CAMARADA ESTATE MALBEC ³ Juicy, rich, notes of plum & chocolate.	Argentina	7.00	10.00	30.00
CORMORON RIOJA ⁴ Perfectly stewed red fruit flavours.	Spain	--	--	32.00
DE BORTOLI ORGANIC SHIRAZ ¹ Rich red fruits, blackberry notes.	Australia	--	--	35.00

ROSÉ WINES

ROSÉ WINES: 1 DRY - 5 SWEET

	PROV	REG	LRG	BTL
FIREHOUSE ROSÉ ² Fresh, with strawberry & cherry notes.		5.00	7.15	21.50
INTORNO PINOT GRIGIO ROSÉ ² Crisp & refreshing, raspberry notes.	Italy	5.50	7.85	23.50
QUINSON COTES DE PROVENCE ¹ Deliciously dry; pair with fish or meats.	France	--	--	36.00
WHISPERING ANGEL ROSÉ ¹ Château d'Esclans, Cotes de Provence. Pale pink with flavours of redcurrant, dried flowers & spices.	France	--	--	55.00

SPARKLING WINES

		20cl	BTL
PROSECCO Classically crisp.		11.50	34.00
PROSECCO ROSÉ Light and crisp, beautifully refreshing.		11.50	34.00
LAURENT PERRIER BRUT NV Superbly balanced, fresh & crisp.		--	70.00
LAURENT PERRIER ROSÉ BRUT Classic rosé champagne, immensely flavoursome.		--	95.00

SOFT DRINKS

		HALF	PINT
COLA / DIET COLA / LEMONADE JUICE - Apple / Orange / Cranberry / Pineapple.		3.50	4.75
BELVOIR ELDERFLOWER ^{250ml}			3.75
BELVOIR GINGER BEER ^{250ml}			3.75
BELVOIR RASPBERRY LEMONADE ^{250ml}			3.75
CORNISH SPRING WATER - Still / Sparkling	25cl.	2.00 / 75cl.	3.50
J2O ORANGE & PASSION FRUIT ^{275ml}			3.50
J2O APPLE & RASPBERRY ^{275ml}			3.50

COCKTAILS

TOM COLLINS Porthia Cornish Gin, fresh lemon, sugar, soda.	7.00
BERRY COLLINS Porthia Blush Gin, blackberry liqueur, fresh lime, Sea Buck blackberry tonic.	8.00
LEMON SQUEEZE Porthia Cornish Gin, fresh lemon, sugar, Sea Buck tonic.	8.00
NEGRONI Porthia Cornish Gin, Campari, red vermouth.	9.50
SLOE GIN FIZZ Sloe gin, fresh lemon, sugar, soda.	7.00
CORNISH SPRITZ Porthia Citrus Gin, Martini Fiero, Sea Buck tonic.	8.00
CORNISH GARDEN MAKE IT SPICY! ASK FOR CORNISH CHILLI GIN! Porthia Gin, elderflower, lime, Sea Buck elderflower tonic, cucumber, mint.	8.00
GINGER PLUMBER St Ives Island Spiced Rum, plum liqueur, ginger ale.	9.50
WHITE PEACH BELLINI White peach purée, topped with prosecco.	9.50
MOJITO St Ives Island Whitewater Rum, fresh lime, mint, sugar.	9.00
SPICY STORM St Ives Island Spiced Rum, fresh lime, bitters, ginger beer.	8.50
ESPRESSO MARTINI Vodka, St Ives Coffee Rum Liqueur, white chocolate liqueur, espresso.	9.50
MARGARITA Tequila, orange liqueur, fresh lime.	9.50
PORNSTAR MARTINI Vanilla vodka, Passoa, passion fruit purée, prosecco.	9.50
CHILLI MANGO TANGO Cornish Chilli Gin, coconut rum, mango purée, lime juice.	9.50
WATERMELON MARTINI Crushed watermelon, blood orange gin, Martini Fiero, lime juice.	9.50
RHUBARB COLLINS Rhubarb & ginger gin, rhubarb liqueur, citrus, soda.	8.50

BEER & CIDER

DRAUGHT

	HALF	PINT
ESTRELLA DAMM ^{4.6%}	3.00	6.00
OFFSHORE PILSNER ^{4.8%}	3.00	6.00
MADRÍ EXCEPCIONAL ^{4.6%}	3.25	6.50
ST IVES BREWERY - SLIPWAY SESSION IPA ^{5.0%}	3.50	7.00
BREWDOG - ELVIS JUICE GRAPEFRUIT IPA ^{6.5%}	3.75	7.50
COLD RIVER CIDER ^{4.5%}	2.75	5.50
GUINNESS - MICRODRAUGHT CANS ^{4.2%}		6.00

BOTTLES & CANS

TRIBUTE CORNISH PALE ALE ^{500ml}	6.00
HARBOUR DAYMER PALE ALE ^{330ml}	5.50
HARBOUR ARCTIC SKY COLD IPA ^{330ml}	5.50
HARBOUR BIG WEDNESDAY HAZY IPA ^{330ml}	5.50
PERONI ^{330ml}	4.50
CORONA ^{330ml}	4.50
SAN MIGUEL 0% ^{330ml}	4.00
CORNISH ORCHARDS APPLE / RASPBERRY / PEAR ^{500ml}	6.50
RATTLER ORIGINAL / PINEAPPLE ^{500ml}	6.50
RATTLER ZERO ^{500ml}	5.75

HOT DRINKS

ESPRESSO / DOUBLE ESPRESSO	2.50 / 3.50
AMERICANO	3.50
MACCHIATO	3.00
FLAT WHITE	3.50
CAPPUCCINO	3.50
LATTÉ	3.50
LIQUEUR COFFEE Made with a liqueur of your choice.	6.50
HOT CHOCOLATE Marshmallows optional.	4.00
TEA Traditional, Earl Grey, Peppermint, Camomile, Green Tea.	2.75