



# FIREHOUSE

## BAR & GRILL

Warm Bread, Balsamic & Olive Oil or Cornish Salted Butter 3.00 Nocellara Olives 2.50 Garlic Bread 2.50

### STARTERS / LIGHT BITES

Kitchen Soup of the Day warm bread	4.00	Seafood Selection (to share) thai fish cakes, salt and pepper squid & beer battered tiger prawns with dips	12.50	Salt & Pepper Squid garlic mayonnaise	5.00
Sticky Belly Pork & Crispy Crackling oriental sticky sauce	5.00	Cornish Scallops seared cornish scallops with black pudding & hollandaise sauce	8.00	Thai Fish Cakes sweet chilli dipping sauce	6.00
Crispy Roast Duck Salad sweet soy & sesame dressing	5.00	Cornish Mussels classic moules mariniere	5.50	Half Rack of Ribs memphis BBQ sauce	5.00
Chicken & Chorizo Skewers garlic & smoked paprika dip	4.50	Creamy Garlic Mushrooms on toast with parmesan shavings	4.50	Beer Battered Prawns sweet chilli sauce	7.50

### PREMIUM QUALITY FLAME-GRILLED STEAKS

prime beef locally sourced and aged for 28 days to ensure it's tenderness and flavour  
served with watercress & grilled tomato - sauces, mustards & horseradish available

8oz Ribeye - the juiciest cut, best m/rare to medium	12.50	10oz Rump - the leanest cut best medium rare	11.50
8oz Sirloin - big beefy flavour, aged on the bone	12.50	8oz Fillet - the most tender cut, sweet & delicious	16.00
12oz Sirloin - big beefy flavour, aged on the bone	16.50	16oz T-Bone - gives you both sirloin & fillet	18.00
Steak & Chicken - 10oz Rump steak & 1/2 rotisserie chicken			17.50

### SAUCES FOR YOUR STEAK

Port & Stilton 2.00 Peppercorn 2.00 Fiery Firehouse 2.00 Wild Mushroom 2.00 Bearnaise 2.00 Memphis BBQ 2.00

### SIDES

Hand-Cut Chunky Chips	2.50	Chips'n Dips sweet chilli & sour cream dips	3.00	Spicy Cheesy Fries	3.00	Buttered Seasonal Greens	2.00	Mixed Salad	3.00
Skinny Fries	2.50	Polenta Chips with rosemary & Parmesan	2.50	Onion Rings	2.50	Creamed Spinach	2.50	Greek Salad	4.00
Creamy or Parmesan Mash	2.50			Fried Hens Egg	.75	Creamy or Spicy Coleslaw	1.50	Garlic Bread	2.50

### ROTISSERIE GRILLED CHICKEN

served with your choice of hand-cut chunky chips or skinny fries & either creamy or spicy coleslaw

Half Rotisserie Chicken	9.50	Whole Rotisserie Chicken - to share	18.50	Half Rotisserie Chicken & Memphis BBQ Ribs	14.00
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### SAUCES FOR YOUR CHICKEN

Piri Piri 2.00 Wild Mushroom 2.00 Memphis BBQ 2.00

### LOCAL SEAFOOD

Fish & Chips - local beer battered fish, home-cut chips, mushy peas & tartare sauce	8.00
Thai Green Seafood Curry - local white fish, tiger prawns & mussels with basmati rice	13.00
Moules Frites - cornish mussels with white wine, shallots, garlic & cream with skinny fries	8.00
Pan Roasted Seabass or Newlyn Cod Fillets on a crayfish & wild rocket risotto	13.00
Newlyn Cod or Seabass Fillets - hollandaise sauce and either skinny fries or home-cut chunky chips	12.00

### BRICK FIRED PIZZA

Margherita - vine ripened tomato, mozzarella & basil	7.00
Goats Cheese - sun-dried tomatoes, black olives, red peppers, rocket pesto & mozzarella	7.50
Spicy Chicken - chillies, red onion, coriander, sour cream & mozzarella	7.50
Duck - cheddar cheese, hoi-sin sauce, spring onion & cucumber	8.00
Firehouse Hot - spanish chorizo sausage, pepperoni, hot chillies & mozzarella	7.50
BBQ Meatlovers - chicken, salami, pepperoni & bacon with BBQ sauce	8.00

### GOURMET BURGERS

Classic Burger - 100% ground steak grilled to medium for the best flavour, served in a brioche bun with tomato, relish & salad	6.50	Chicken Burger - flame grilled cajun rubbed chicken breast served in a brioche bun with salad & mayo	6.50
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### TO COMPLEMENT YOUR BURGER

Crispy Bacon 1.00 Fried Egg .75 Caramelised red onion 1.00 Piri Piri Sauce 1.00 bbq sauce 1.00 Mature Cheddar Cheese 1.00

### FIREHOUSE CLASSICS

Rack Of Ribs - memphis BBQ sauce, spicy coleslaw and either skinny or hand cut chunky fries	10.00	Steak & Guinness Pie - shin of beef in a rich guinness & mushroom sauce with a pastry lid & either hand cut chunky chips or skinny fries	10.00	Risotto - wild mushroom, rocket & fresh parmesan	7.00
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### DRINKS

#### WHITE WINE

**Firehouse Dry White**  
Clean, fresh, fruity & well balanced (2)  
175ml - 3.10 250ml - 4.40 Bottle - 12.95

**Oyster Catcher Chardonnay** - Chile  
Full of tropical fruit flavours & a crisp dry finish (2)  
175ml - 3.65 250ml - 5.00 Bottle - 14.95

**Patriarche Viognier** - France  
Aromas of peach & apricot with a beautifully perfumed finish (3)  
Bottle - 17.50

**Emotivo Pinot Grigio** - Italy  
Light crisp dry white, the perfect choice for any occasion (2)  
175ml - 4.20 250ml - 6.00 Bottle - 17.95

**Southern Dawn Sauvignon Blanc** - New Zealand  
From Marlborough, full of gooseberry & grapefruit flavours with a zesty refreshing aftertaste (1)  
175ml - 5.00 250ml - 7.00 Bottle - 20.95

**Froncalieu Picpoul de Pinet** - France  
Crisp citrusy wine with subtle mineral & nutty overtones (1)  
Bottle - 22.95

**Granbazan Albarino** - Spain  
Beautifully balanced with citrus & green apple flavours (2)  
Bottle - 24.95

#### RED WINE

**Firehouse Red**  
Smooth, mellow, attractive red wine (A)  
175ml - 3.10 250ml - 4.40 Bottle - 12.95

**Urmeneta Merlot** - Chile  
Light easy drinking red, soft & quaffable, bright & juicy (B)  
175ml - 3.65 250ml - 5.00 Bottle - 14.95

**Coorong Estate Shiraz** - Australia  
A soft spicy shiraz full of bramble fruit flavours & a smooth finish (C)  
175ml - 3.90 250ml - 5.50 Bottle - 16.50

**Arena Negra Pinot Noir** - Chile  
Flavours of raspberry, cherry & a touch of caramel (B)  
Bottle - 16.95

**Beefsteak Club Malbec** - Argentina  
Juicy & rich, just perfect with all things steak, full of plum & chocolate flavours (C)  
175ml - 4.75 250ml - 6.75 Bottle - 19.95

**Rioja Paternina Banda Azul Crianza** - Spain  
Perfect rioja, stewed fruit flavours & a persistent but elegant finish (D)  
Bottle - 23.95

**Chianti Doc Botter** - Italy  
Easy drinking with ripe berry aromas & rich cherry flavours on the palate ...stunning..! (D) Bottle - 23.95

#### ROSE WINE

**Firehouse Rose** - Spain  
Fresh & elegant rose with strawberry & cherry flavours (2)  
175ml - 3.65 250ml - 5.00 Bottle - 14.95

**Pinot Grigio Rose Emotivo** - Italy  
aromatic with juicy ripe strawberry flavours. Great..! (2)  
175ml - 4.25 250ml - 6.00 Bottle - 17.95

**Rose Gabriel Ollivier, Cotes de Provence** - France  
Dry pale pink & delicious, ideal for fish or meat (1)  
Bottle - 19.95

#### CHAMPAGNE & SPARKLING

**Laurent Perrier Brut NV** - France  
Elegant, superbly balanced. Fresh & crisp (1) Bottle 48.50

**Laurent Perrier Rose Brut** - France  
Pale & interesting yet full & flavoursome. A classic rose champagne (1) Bottle - 69.50

**Prosecco Extra Dry** - Italy  
Vibrant crisp, packed with bright green apple fruit. A great example of this very trendy fizz (2)  
20cl - 6.95 Bottle - 24.95

**Cava Castell Lloyd** - Spain  
Crisp bubbles, easy drinking fizz, light & fruity finish (1)  
Bottle - 22.50

White Wines (1) dry - (5) sweet. Red Wines (A) light & soft - (E) deep & full

#### DRAUGHT BEERS

	half	pint		half	pint
Peroni	2.30	4.60	Firehouse Bitter	1.60	3.20
Estrella	2.25	4.50	Doom Bar	1.90	3.80
San Miguel	2.10	4.20	Guinness	2.25	4.50
Carlsberg	1.60	3.20	Thatchers Cider	1.80	3.60
Portland Pale Ale	2.25	4.50			

#### BOTTLED BEERS

Sharps Pilsner	3.80	Tribute Cornish Ale	4.20
Moretti	3.50	Rekorderlig Cider	4.20
Cornish Crown IPA	4.20	Rattlers Cornish Cider	4.20
Corona Extra	3.50	Becks (alcohol free)	3.30

#### FIREHOUSE COCKTAILS

<b>Mojito</b> 6.00 Traditional Cuban cocktail of white rum, fresh mint, lime & sugar	<b>White Russian</b> 6.00 A classic from the cold war, with vodka, kahlua & cream	<b>Spicy Storm</b> 6.00 A drink for long winter nights, with spiced rum, fresh lime & ginger beer	<b>Espresso Martini</b> 6.00 Coffee, vodka, kahlua & creme de coco
<b>Woo Woo</b> 6.00 Vodka, Archers & Cranberry with a squeeze of fresh lime	<b>Sea Breeze</b> 6.00 Refreshing summer drink of vodka, cranberry & grapefruit	<b>Firehouse Sunrise</b> 6.00 A classic cocktail of gold tequila, fresh orange & grenadine	<b>Margerita</b> 6.00 Tequila, triple sec, lime juice served on the rocks

#### GIN COCKTAILS

<b>Classic Martini</b> 6.00 Plymouth gin, dry vermouth shaken on ice & olive	<b>Negroni</b> 5.30 Tanqueray gin, campari, sweet vermouth & a slice of lemon	<b>Tom Collins</b> 3.50 Beefeater gin, club soda, sugar & lemon juice with a slice of orange
<b>Hendricks Gin &amp; Tonic</b> 4.60 Gin & tonic with cucumber, lime & mint	<b>Gin Fizz</b> 3.50 Gordons sloe gin, club soda, sugar & lemon juice	<b>Cornish Garden</b> 4.80 Cornish gin, cucumber, elderflower, ginger beer & fresh mint

#### SOFT DRINKS

"Fentimans" Ginger Beer	2.80		
"Fentimans" Dandelion & Burdock	2.80		
"Fentimans" Orange Jigger	2.80		
"Fentimans" Victorian Lemonade	2.80		
Cornish Spring (still)	250ml 1.85	750ml 2.60	
Cornish Spring (sparkling)	250ml 1.85	750ml 2.60	
Elderflower Presse		2.30	
Juices - Orange - Apple - Cranberry		1.85	
Coke - Diet Coke - Lemonade		1.85	
J2O		2.20	

#### COFFEE

Coffee	regular 1.90	large 2.30
Cappuccino	regular 1.90	large 2.30
Espresso		1.80
Double Espresso		2.30
Caffe Latte		2.20
Macchiato		1.85
Mug of Hot Chocolate optional cream & marshmallows		2.30
Selection of Teas		1.95
Traditional, Earl Grey, Peppermint or Camomile		
Liqueur Coffee made with liqueur of your choice		4.10