



STARTERS

Roasted celeriac soup, toasted chestnuts & seeds (v)

Severn & Wye smoked salmon,
pickled cucumber; shallots,
capers, lemon

Cobble Lane cured beef &
red wine salami,
root vegetable remoulade,
pistachios

Potted Devon crab,
pickled fennel, watercress

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Pan roasted salmon, fennel,
orange & watercress pearl barley,
mixed herb gremolata

Crown of English Rose turkey,
pigs in blankets, bread sauce,
Brussel tops, chestnuts

Celeriac, spinach,
leek & Sussex Charmer gratin,
butternut squash purée,
Jerusalem artichokes,
olive oil roast potatoes (v)

Spiced cider braised pork belly,
Bramley apple purée,
red cabbage & cranberries

PUDDINGS

Blue Monday,
Rosary Ash goat's cheese,
Sharpam brie, Lincolnshire
Poacher; quince jelly,
seeded crackers
(£4 Supplement)

Bramley apple &
cranberry crumble, custard

Christmas pudding,
brandy butter ice cream

Salted chocolate,
redcurrant & orange tart,
Jude's caramel ice cream

3 courses £30

Children's portions are available for most dishes. Please ask for more details. A discretionary 12.5% service charge will be added to your bill for groups of 8 or more.
(v) suitable for vegetarians, (gf) gluten free. Fish dishes may contain small bones. If you require further information on ingredients which may cause allergy or intolerance,
please speak to your server before you order your meal. If you do have a food allergy, it will be helpful to us if you could inform staff so we can ensure that the dish you
select is not at risk of cross contamination by other foods during its preparation and service.

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