



Firefly.

LUNCH

Served noon until three · seven days a week

WHILE YOU WAIT

Seaweed soda bread, <i>whipped parmesan butter</i>	£7
Nocellara olives, <i>chilli & rosemary</i>	£5
Crispy padron peppers, <i>Chesil Beach chive salt, mustard relish</i>	£8
Portland oysters, <i>shallot mignonette & samphire</i>	£4

SMALL PLATES

Choose three or five to share

Portland crab crumpet, <i>smoked paprika mayo, pickled fennel & endive</i>	£15
Ceviche of halibut, <i>tomato consommé, fennel & capers</i>	£13
Sesame prawn toastie, <i>gochujang mayo</i>	£12
Lyme Bay scallops in shell, <i>confit garlic, smoked bacon & chive roe crumb</i>	£15
Torched pickled peach, <i>burrata, Isle of Wight tomato, basil & ponzu</i>	£13
Morello cherry gazpacho, <i>Isle of Wight tomato salsa, pickled radish & Firefly focaccia</i>	£9
Picante chorizo, <i>hot honey & Manchego croquette, spiced tomato ketchup</i>	£12
Real Cure Dorset charcuterie, <i>fennel crispbread & cornichons</i>	£14
Sweetcorn & coriander fritter, <i>wasabi & pickled onion</i>	£9

LARGE PLATES

FIREFLY LUNCH SIGNATURE

Portland crab, smoked nduja, chilli & mussel linguine <i>herb pangrattato</i>	£27
Aurox steak burger <i>beer pickled onions, Dorset smoked cheddar & tomato rarebit, sea salt fries</i>	£23
Dorset cider brined chicken Caesar <i>Dorset Blue Vinny bon bons, Firefly focaccia, anchovies & parmesan</i>	£21
Sesame crusted Cajun Chalk Stream trout <i>Isle of Wight tomato panzanella, sourdough & whipped avocado</i>	£25
8oz Aurox beef bavette steak frites <i>Waddock Farm watercress, roasted beetroots, chimichurri</i>	£29
Miso glazed aubergine <i>Ezme sauce, Enoki mushroom, lemon & tabini yoghurt</i>	£21
Herbed ricotta agnolotti <i>confit tomato, caramelised onions, rocket & brown butter emulsion</i>	£21
Local Dorset cider steamed mussels <i>confit garlic sourdough & fries — in a Thai coconut & lemongrass broth, or Dorset smoked nduja & white wine</i>	£26

SIDES

Hispi cabbage, <i>anchovies, Caesar emulsion & parmesan</i>	£6
Crispy Pink Fir potatoes, <i>curried aioli</i>	£6
Isle of Wight tomato panzanella, <i>balsamic croutons</i>	£6
Koffmann fries, <i>oregano & Chesil salt</i>	£6
Miso glazed charred broccoli, <i>salsa verde butter</i>	£6



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DESSERTS



Set vanilla custard	£12
<i>poached strawberry, crumble & strawberry granita</i>	
Peach mille-feuille	£12
<i>butterscotch crèmeux & almonds</i>	
Peanut parfait	£12
<i>chocolate tiffin & aerated chocolate</i>	
Salted olive oil & chocolate mousse	£12
<i>orange syrup & caramelised white chocolate parfait</i>	
Affogato	£8
<i>Mozzo espresso & vanilla shortbread</i>	
A selection of Jude's ice cream	£3 per scoop
<i>Chocolate Guinness · Blackcurrant Eton mess · Clotted cream · Strawberries & cream</i>	
<i>Salted caramel · Cherries & cream · Flat white coffee · Rum & raisin · Raspberry ripple</i>	
<i>Honeycomb · Plant-based honeycomb · Blood orange, raspberry or mango sorbet</i>	

TO FINISH

COCKTAILS

Hennessy Alexander
Hazelnut espresso martini
Marzipan old fashioned

DESSERT WINE

Vin de Hel Muscat
Pedro Ximénez Bella Luna
Sauternes Les Garonnelles

PORT

Quinta do Crasto 10 year
Vintage port 2018



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