



Firefly.

DINNER

Served five until nine · 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

EVENING PLATES

FIREFLY EVENING SIGNATURE

Pan roasted halibut, <i>confit leek mosaic & Poole Bay cockles</i> <i>roasted chicken butter sauce</i>	£34
12oz Aurox sirloin of beef <i>Waddock Farm watercress, Roscoff onion ketchup, Firefly beef dripping chips & pink peppercorn sauce</i>	£41
Rump of Lyons Hill Farm hogget <i>compressed wood fired belly, heritage courgettes, black olive & tomato barigoule</i>	£34
Whole roasted market catch of the day <i>braised fennel, brown shrimp beurre noisette & salsa verde, with dressed salad & saffron potato</i>	£32
Iron Age pork chop <i>Waddock Farm watercress pesto, smoked bacon & pea fricassee, Roscoff onion</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



ALLERGEN INFORMATION AVAILABLE ON REQUEST



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



ALLERGEN INFORMATION AVAILABLE ON REQUEST