



BRUNCH

Served nine until half past eleven · seven days a week



Baked croissant	£6
<i>Firefly jam</i>	
Honeyed yoghurt	£8
<i>pistachio & pumpkin seed granola, berry jam</i>	
Brown butter & maple apple pancakes	£12
<i>clotted cream & pecan praline</i>	
Croissant croque monsieur	£12
<i>ham hock & gruyère cheese</i>	
Derwen Farm organic omelette	£9
<i>caramelised onion & feta</i>	
Lulworth lobster Benedict gratin	£17
<i>poached duck egg & toasted muffin</i>	

THE FIREFLY TRADITIONAL

Iron Age pork sausage, smoked bacon & Derwen Farm organic eggs	£17
<i>confit tomato, roasted portobello mushroom & Firefly beans</i>	
<i>vegetarian available on request</i>	

ADD TO YOUR PLATE

Ham hock £4 · Whipped avocado £4 · Potato rösti £4 · Smoked bacon £4 · Derwen Farm eggs £3



ALLERGEN INFORMATION AVAILABLE ON REQUEST



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 & tahini 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



SANDWICHES

Served between 1500 – 1700

Isle of Wight tomato, mozzarella & rocket pesto £11
served on Firefly focaccia

Portland crab, avocado & pickled cucumber £16
served on sourdough

Steak, caramelised onions & Dorset Blue Vinny £14
served on sourdough

Chicken, lemon pesto mayo & rocket £12
served on Firefly focaccia

A D D

Chunky chips £4

Fries £4



ALLERGEN INFORMATION AVAILABLE ON REQUEST



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 & tahini 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



SUNDAY LUNCH

Served 1200 – 1800 · every Sunday

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

Portland crab crumpet, <i>smoked paprika mayo, pickled fennel & endive</i>	£15
Ceviche of halibut, <i>tomato consommé, fennel & capers</i>	£13
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

ROASTS

Aurox sirloin of beef	£26
<i>ox cheek fritter</i>	
Cidre brined Iron Age pork belly	£24
<i>apple sauce</i>	
Caramelised sweet potato, porcini mushroom & feta wellington	£23
<i>roast potatoes & vegetarian gravy</i>	
Somerset Saxon whole brined chicken sharer	£42
<i>All roasts served with beef dripping roast potatoes, honey & thyme roasted root vegetables, seasonal greens, broccoli & leek Blue Vinny gratin, red wine gravy & Yorkshire pudding.</i>	

MAINS

Whole roasted market catch of the day	£32
<i>braised fennel, brown shrimp beurre noisette & salsa verde, with dressed salad & saffron potato</i>	
Local Dorset cider steamed mussels	£26
<i>confit garlic sourdough & fries — in a Thai coconut & lemongrass broth, or Dorset smoked nduja & white wine</i>	
Miso glazed aubergine	£21
<i>Ezme sauce, Enoki mushroom, lemon & tahini yoghurt</i>	
Herbed ricotta agnolotti	£21
<i>confit tomato, caramelised onions, rocket & brown butter emulsion</i>	



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



LITTLE FIREFLIES

TO START

Firefly focaccia £5
whipped parmesan butter

Crispy mozzarella sticks £5
tomato sauce

MAINS

Coconut chicken & lemongrass curry £10
coriander rice

Aurox steak burger £10
fries

Roasted tomato ragù £10
penne pasta & parmesan

Iron Age sausage £10
Firefly beans & fries

SIDES

Skinny fries · Pink potatoes · Charred tenderstem broccoli £3 each

PUDDINGS

A little tub of Jude's ice cream £3
strawberry, chocolate or vanilla

Dark chocolate nemesis £5
vanilla gelato



ALLERGEN INFORMATION AVAILABLE ON REQUEST