



BRUNCH

Served nine until half past eleven · Monday – Saturday

Served nine until eleven on Sundays

Baked croissant	£6
<i>Firefly jam</i>	
Croissant croque monsieur	£12
<i>ham hock & gruyère cheese</i>	
Derwen Farm organic omelette	£11
<i>caramelised onion & feta</i>	
Autumn berry Acai bowl	£10
<i>roasted pistachio & coconut granola</i>	
Hot smoked salmon	£14
<i>chilli, chive scrambled eggs & toasted sourdough</i>	
Buttermilk pancake	£12
<i>torched banana, smoked bacon & maple brown butter</i>	

FIREFLY TRADITIONAL BREAKFASTS

Large breakfast	£18
<i>Iron Age pork sausage, smoked bacon & Derwen Farm organic eggs, confit tomato, roasted portobello mushroom, potato rosti & Firefly beans</i>	
Small breakfast	£13
<i>Iron Age pork sausage, smoked bacon & Derwen Farm organic eggs, confit tomato, roasted portobello mushroom & Firefly beans</i>	
Vegetarian breakfast	£16
<i>crispy potato hash, whipped avocado, Derwen Farm eggs, confit tomato, portobello mushroom, beans & sourdough</i>	

ADD TO YOUR PLATE

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





Firefly.

LUNCH

Served noon until three · six days a week

WHILE YOU WAIT

Firefly focaccia	£6
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

3 for £30 · 5 for £45

Firefly gin cured chalk stream trout, <i>celeriac remoulade & preserved lemon gremolata</i>	£13
Lyme Bay Scallops in shell, <i>curried cauliflower, shallot & pinenut dressing</i>	£15
Truffled celeriac velouté, <i>toasted hazelnut oil, chestnuts & Firefly focaccia</i>	£9
Aubergine babaganoush, <i>heritage courgettes, whipped feta & flatbread</i>	£11
Harissa glazed Iron Age pork ribs, <i>labneh & tarragon</i>	£12
Sesame prawn toastie, <i>gochujang mayo</i>	£12
Portland crab crumpet, <i>smoked paprika mayo, pickled fennel & endive</i>	£15
Picante chorizo, hot honey & Manchego croquette, <i>spiced tomato ketchup</i>	£12
Real Cure Dorset charcuterie, <i>fennel crispbread & cornichons</i>	£14

MAINS

Barbeque Monkfish, <i>pineapple salsa, charred sweetcorn & cavolo nero</i>	£29
Cider Battered Haddock, <i>herb crushed peas, tartare sauce & Firefly chips</i>	£26
Aurox Bavette steak, <i>parmesan frites, Waddock Farm watercress & peppercorn sauce</i>	£29
Dorset cider brined chicken schnitzel, <i>celeriac remoulade & caper beurre noisette</i>	£22
Iron Age pork ragu, <i>truffled pappardelle, Isle of Wight Gouda</i>	£26
Sage gnocchi, <i>charred squash, Jurassic coast mushrooms, Waddock Farm watercress pesto & herb pangritata</i>	£21
Cumin roasted heritage carrots, <i>Derwen Farm beetroot & bulgur wheat salad, sticky walnuts & feta</i>	£19
Local Dorset cider steamed mussels, <i>confit garlic sourdough & fries in a Thai coconut & lemongrass broth, or Dorset smoked nduja & white wine</i>	£26
Portobello mushroom kiev, <i>cashew nut bechamel, harissa butter, crispy onion & chimichurri</i>	£21

SIDES

Crispy Ratte potatoes, <i>curried aioli</i>	£6
Charred Hispi cabbage, <i>basil pesto, parmesan aioli</i>	£6
Tenderstem broccoli, <i>salsa verde</i>	£6
Seasonal vegetables, <i>confit garlic & herb butter</i>	£6
Koffman fries, <i>oregano & sea salt</i>	£6

Curious about Silverlake
holiday home ownership?





DINNER

Served five until nine · six days a week

WHILE YOU WAIT

Firefly focaccia	£6
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

Firefly gin cured chalk stream trout, <i>celeriac remoulade & preserved lemon gremolata</i>	£13
Lyme Bay Scallops in shell, <i>curried cauliflower, shallot & pinenut dressing</i>	£15
Truffled celeriac velouté, <i>toasted hazelnut oil, chestnuts & Firefly focaccia</i>	£9
Aubergine babaganoush, <i>heritage courgettes, whipped feta & flatbread</i>	£11
Harissa glazed Iron Age pork ribs, <i>labneh & tarragon</i>	£12
Sesame prawn toastie, <i>gochujang mayo</i>	£12
Portland crab crumpet, <i>smoked paprika mayo, pickled fennel & endive</i>	£15
Picante chorizo, hot honey & Manchego croquette, <i>spiced tomato ketchup</i>	£12
Real Cure Dorset charcuterie, <i>fennel crispbread & cornichons</i>	£14

MAINS

Sesame crusted Silverlake estate Venison, <i>celeriac, Derwen Farm beetroots & rhubarb jus</i>	£35
Pan roasted John Dory, <i>Poole Bay cider steamed cockles, estate apples, celeriac, caper & mustard emulsion</i>	£32
Iron Age pork chop, <i>mustard spätzle, charred onion & clementine reduction</i>	£29
8oz Aurox rib eye of beef, <i>Waddock Farm watercress, Roscoff onion ketchup, Firefly beef dripping chips & pink peppercorn sauce</i>	£42
Whole roasted market catch of the day, <i>please ask your server about the dish and our prices</i>	
Sage gnocchi, <i>charred squash, Jurassic coast mushrooms, Waddock Farm watercress pesto & herb pangritata</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
Portobello mushroom kiev, <i>cashew nut bechamel, harissa butter, crispy onion & chimichurri</i>	£21

SIDES

Crispy Ratte potatoes, <i>curried aioli</i>	£6
Charred Hispi cabbage, <i>basil pesto, parmesan aioli</i>	£6
Tenderstem broccoli, <i>salsa verde</i>	£6
Seasonal vegetables, <i>confit garlic & herb butter</i>	£6
Koffman fries, <i>oregano & sea salt</i>	£6





Firefly.

SUNDAY LUNCH

Served midday until six · every Sunday

This is a sample menu — our Sunday lunch menu changes weekly. Please contact the restaurant to see this week's specials.

WHILE YOU WAIT

Firefly focaccia	£6
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

Firefly gin cured chalk stream trout, <i>celeriac remoulade & preserved lemon gremolata</i>	£13
Lyme Bay Scallops in shell, <i>curried cauliflower, shallot & pinenut dressing</i>	£15
Truffled celeriac velouté, <i>toasted hazelnut oil, chestnuts & Firefly focaccia</i>	£9
Aubergine babaganoush, <i>heritage courgettes, whipped feta & flatbread</i>	£11
Harissa glazed Iron Age pork ribs, <i>labneh & tarragon</i>	£12
Sesame prawn toastie, <i>gochujang mayo</i>	£12
Portland crab crumpet, <i>smoked paprika mayo, pickled fennel & endive</i>	£15
Picante chorizo, hot honey & Manchego croquette, <i>spiced tomato ketchup</i>	£12
Real Cure Dorset charcuterie, <i>fennel crispbread & cornichons</i>	£14

ROASTS

Aurox sirloin of beef, <i>ox cheek fritter</i>	£26
Cider brined Iron Age pork belly, <i>apple sauce</i>	£24
Caramelised sweet potato, porcini mushroom & feta wellington, <i>roast potatoes & vegetarian gravy</i>	£23
Somerset Saxon whole brined chicken sharer	£42

All roasts served with beef dripping roast potatoes, honey & thyme roasted root vegetables, seasonal greens, broccoli, leek & Dorset Blue Vinny gratin, red wine gravy & Yorkshire pudding

Children's roast dinner, <i>please speak to our team for today's special. Vegetarian options available</i>	from £12
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MAINS

8oz Aurox rib eye of beef, <i>Waddock Farm watercress, Roscoff onion ketchup, Firefly beef dripping chips & pink peppercorn sauce</i>	£42
Cider Battered Haddock, <i>herb crushed peas, tartare sauce & Firefly chips</i>	£26
Sage gnocchi, <i>charred squash, Jurassic coast mushrooms, Waddock Farm watercress pesto & herb pangritata</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
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DESSERTS

Affogato £8
Mozzo espresso & vanilla shortbread

Peanut parfait £12
chocolate tiffin & aerated chocolate

Bitter chocolate & hazelnut ganache £12
soused blackberries & clotted cream ice cream

Brulee Basque cheesecake £12
spiced fig jam

Set lemon cream £12
clementine, fennel tuile

A selection of Jude's ice cream 1 scoop £3 · 2 for £5 · 3 for £7
Chocolate Guinness · Blackcurrant Eton mess · Clotted cream · Strawberries & cream
Salted caramel · Cherries & cream · Flat white coffee · Rum & raisin · Raspberry ripple
Honeycomb · Plant-based honeycomb · Blood orange, raspberry or mango sorbet

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





LITTLE FIREFLIES

TO START

Firefly focaccia £5
whipped parmesan butter

Crispy mozzarella sticks £5
tomato sauce

MAINS

Roasted tomato ragu £11
penne pasta, garlic bread & parmesan

Iron Age pork sausage £12
fries & Firefly beans

Battered Haddock £12
chunky chips & crushed peas

Chicken schnitzel £14
tenderstem broccoli & salsa verde

Lyme Bay mussels £16
cream sauce, garlic bread & fries

PUDDINGS

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

Dark chocolate nemesis £5
vanilla gelato

