



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
Portobello mushroom kiev, <i>cashew nut bechamel, harissa butter, crispy onion & chimichurri</i>	£21

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