Firefly.

## BRUNCH

*Served nine until half past eleven · Monday – Saturday*
*Served nine until eleven on Sundays*

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Baked croissant — £6
*Firefly jam*

Croissant croque monsieur — £12
*ham hock & gruyère cheese*

Derwen Farm organic omelette — £11
*caramelised onion & feta*

Autumn berry Acai bowl — £10
*roasted pistachio & coconut granola*

Hot smoked salmon — £14
*chilli, chive scrambled eggs & toasted sourdough*

Buttermilk pancake — £12
*torched banana, smoked bacon & maple brown butter*

## FIREFLY TRADITIONAL BREAKFASTS

Large breakfast — £18
*Iron Age pork sausage, smoked bacon & Derwen Farm organic eggs, confit tomato, roasted portobello mushroom, potato rosti & Firefly beans*

Small breakfast — £13
*Iron Age pork sausage, smoked bacon & Derwen Farm organic eggs, confit tomato, roasted portobello mushroom & Firefly beans*

Vegetarian breakfast — £16
*crispy potato hash, whipped avocado, Derwen Farm eggs, confit tomato, portobello mushroom, beans & sourdough*

## ADD TO YOUR PLATE

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

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ALLERGEN INFORMATION AVAILABLE ON REQUEST

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# LUNCH

*Served noon until three · six days a week*

## WHILE YOU WAIT

| | |
|---|---|
| Firefly focaccia | £6 |
| Nocellara olives, *chilli & rosemary* | £5 |
| Crispy padron peppers, *Chesil Beach chive salt, mustard relish* | £8 |
| Portland oysters, *shallot mignonette & samphire* | £4 |

## SMALL PLATES

*3 for £30 · 5 for £45*

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

## MAINS

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

## SIDES

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

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# DINNER

*Served five until nine · six days a week*

## WHILE YOU WAIT

| | |
|---|---|
| Firefly focaccia | £6 |
| Nocellara olives, *chilli & rosemary* | £5 |
| Crispy padron peppers, *Chesil Beach chive salt, mustard relish* | £8 |
| Portland oysters, *shallot mignonette & samphire* | £4 |

## SMALL PLATES

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

## MAINS

| | |
|---|---|
| Sesame crusted Silverlake estate Venison, *celeriac, Derwen Farm beetroots & rhubarb jus* | £35 |
| Pan roasted John Dory, *Poole Bay cider steamed cockles, estate apples, celeriac, caper & mustard emulsion* | £32 |
| Iron Age pork chop, *mustard spätzle, charred onion & clementine reduction* | £29 |
| 8oz Aurox rib eye of beef, *Waddock Farm watercress, Roscoff onion ketchup, Firefly beef dripping chips & pink peppercorn sauce* | £42 |
| Whole roasted market catch of the day, *please ask your server about the dish and our prices* | |
| Sage gnocchi, *charred squash, Jurassic coast mushrooms, Waddock Farm watercress pesto & herb pangritata* | £21 |
| Local Dorset cider steamed mussels, *confit garlic sourdough & fries in a Thai coconut & lemongrass broth, or Dorset smoked nduja & white wine* | £26 |
| Portobello mushroom kiev, *cashew nut bechamel, harissa butter, crispy onion & chimichurri* | £21 |

## SIDES

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

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# 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, *chilli & rosemary* £5
Crispy padron peppers, *Chesil Beach chive salt, mustard relish* £8
Portland oysters, *shallot mignonette & samphire* £4

## SMALL PLATES

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

## ROASTS

Aurox sirloin of beef, *ox cheek fritter* £26
Cider brined Iron Age pork belly, *apple sauce* £24
Caramelised sweet potato, porcini mushroom & feta wellington, *roast potatoes & vegetarian gravy* £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, *please speak to our team for today's special. Vegetarian options available* from £12

## MAINS

8oz Aurox rib eye of beef, *Waddock Farm watercress, Roscoff onion ketchup, Firefly beef dripping chips & pink peppercorn sauce* £42
Cider Battered Haddock, *herb crushed peas, tartare sauce & Firefly chips* £26
Sage gnocchi, *charred squash, Jurassic coast mushrooms, Waddock Farm watercress pesto & herb pangritata* £21
Local Dorset cider steamed mussels, *confit garlic sourdough & fries in a Thai coconut & lemongrass broth, or Dorset smoked nduja & white wine* £26
Portobello mushroom kiev, *cashew nut bechamel, harissa butter, crispy onion & chimichurri* £21

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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

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# 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*

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# Drinks

*Two rhythms, one escape. The wine list is served separately.*

## Cocktails

*Mixed at the lake bar, unhurried.*

**Spicy Pineapple Margarita** £12.00
Our own batch spicy tequila, pineapple, Cointreau and lime

**Fig and Walnut Old Fashioned** £12.00
Our own batch fig and walnut syrup, Bulleit and bitters

**Chamomile Collins** £13.50
Nemi Tea chamomile, gin and lemon

**Silverlake Sling** £12.00
Gin, cherry brandy, pineapple, lemon

**Apple and Miso Sour** £12.50
Our own batch apple and miso, lemon, bitters and rye whiskey

### DESSERT COCKTAILS

*Served from the dessert menu.*

**Hazelnut Espresso Martini** £13.00
Vodka, Kahlua, hazelnut, fresh espresso

**Marzipan Old Fashioned** £10.00
Bourbon, amaretto, aromatic bitters

**Hennessy Alexander** £10.00
Hennessy VS, dark cacao, cream, nutmeg

### MOCKTAILS

**Shirley Temple** £8.00
Ginger ale, grenadine, fresh lime

**Rhubarb Blush** £8.00
Rhubarb, lemon, soda

**Virgin Piña Colada** £8.00
Pineapple, coconut, fresh lime

# Spirits

## VODKA

| | 50ML |
|---|---|
| **Sapling Bib** | £6.00 |
| **Mermaid Salt** | £8.00 |
| **Belvedere** | £8.00 |
| **Stoli Vanilla** | £7.00 |
| **Black Cow** | £8.00 |

## GIN

| | 50ML |
|---|---|
| **Sapling Gin Bib** | £6.00 |
| **Mermaid Gin** | £8.00 |
| **All Malfy Gins** | £8.00 |
| **Hendricks** | £8.00 |
| **Monkey 47** | £9.00 |
| **Conker** | £8.00 |
| **Firefly Gin** | £10.00 |

## WHISKY

| | 50ML |
|---|---|
| **Jameson** | £6.00 |
| **Bulleit** | £7.00 |
| **Toki Blend** | £8.00 |
| **Woodford Reserve** | £14.00 |
| **Monkey Shoulder** | £12.00 |
| **Glenmorangie** | £13.00 |

## RUM

| | 50ML |
|---|---|
| **Havana Cuban** | £6.00 |
| **Koko Kanu** | £6.00 |
| **Appleton Reserve** | £8.00 |
| **The Tidal** | £10.00 |
| **Eminente** | £14.00 |

## TEQUILA & MEZCAL

| | 50ML |
|---|---|
| **El Sueno Tequila Gold** | £6.00 |
| **Cazcabel** | £7.00 |
| **Cazcabel Honey** | £7.00 |
| **Cazcabel Coconut** | £7.00 |
| **El Jimador** | £7.00 |
| **Patron Silver** | £12.00 |

## NO & LOW

| | 50ML |
|---|---|
| **Smiling Wolf NA Gin** | £6.00 |

# Liqueurs & aperitifs

| | 50ML |
|---|---|
| **Jules Clairon** | £6.00 |
| **Maison Sassy Calvados** | £10.00 |
| **Hennessy VS Cognac** | £10.00 |
| **St Germain** | £8.00 |
| **Cointreau** | £7.00 |
| **Amaretto** | £6.00 |
| **Vedrenne Cherry Brandy** | £6.00 |

| | 50ML |
|---|---|
| **Baileys** | £6.00 |
| **Kahlua** | £6.00 |
| **Malibu** | £6.00 |
| **Pimms** | £6.00 |
| **Limoncello** | £6.00 |
| **Aperol** | £4.00 |
| **Campari** | £6.00 |

*Spirits are served as 50ml measures; 25ml available on request.*

## Beer & cider

### DRAUGHT

| | PINT | HALF |
|---|---|---|
| **Pravha** | £6.00 | £3.00 |
| **Offshore** | £7.00 | £3.50 |
| **Atlantic Pale Ale** | £7.00 | £3.50 |
| **Cold River Cider** | £6.00 | £3.00 |
| **Aspall** | £6.00 | £3.00 |

### BOTTLED

| | BOTTLE |
|---|---|
| **Guinness** | £7.00 |
| **Guinness 0%** | £6.00 |
| **Peroni 0%** | £6.00 |
| **Peroni Gluten Free** | £6.00 |

## Soft drinks

### LONDON ESSENCE MIXERS — £3.80 EACH

Tonic · Soda · Grapefruit Soda · Pineapple Soda · White Peach & Jasmine Soda · Ginger Beer · Ginger Ale

### JUICES

| | PINT | GLASS |
|---|---|---|
| **Orange** | £3.50 | £1.75 |
| **Cranberry** | £3.50 | £1.75 |
| **Pineapple** | £3.50 | £1.75 |
| **Tomato** | £3.50 | £1.75 |
| **Apple** | £3.50 | £1.75 |

### FROM THE TAP

| | PINT | GLASS |
|---|---|---|
| **R White's Lemonade** | £3.50 | £2.00 |
| **Pepsi** | £4.50 | £3.00 |
| **Pepsi Max** | £4.00 | £2.00 |

### CAWSTON PRESS

| | BOTTLE |
|---|---|
| **Apple** | £3.50 |
| **Rhubarb** | £3.50 |
| **Elderflower** | £3.50 |

### BELU WATER

| | LARGE | SMALL |
|---|---|---|
| **Still** | £5.00 | £3.00 |
| **Sparkling** | £5.00 | £3.00 |

# Hot drinks

## COFFEE & CHOCOLATE

| | |
|---|---|
| **Americano** | £3.75 |
| **Flat White** | £3.75 |
| **Latte** | £3.95 |
| **Cappuccino** | £3.95 |
| **Double Espresso** | £3.50 |
| **Double Macchiato** | £3.50 |
| **Mocha** | £4.25 |
| **Hot Chocolate**<br>Add cream and marshmallows — £1.50 | £3.95 |
| **Iced Latte** | £3.95 |
| **Babyccino** | £2.00 |
| **Cortado** | £3.50 |

## EXTRAS

| | |
|---|---|
| **Syrups**<br>Vanilla · Caramel · Hazelnut | £0.30 |
| **Alternative milks**<br>Oat · Soya · Coconut | £0.30 |

## NEMI TEAS

| | |
|---|---|
| **English Breakfast**<br>Also available decaf | £3.75 |
| **Chamomile** | £3.75 |
| **Lemongrass and Ginger** | £3.75 |
| **Jasmine** | £3.75 |
| **Green** | £3.75 |
| **Moroccan Mint** | £3.75 |
| **Peppermint** | £3.75 |
| **Earl Grey** | £3.75 |

*Please ask us about allergens — we'll happily talk you through anything.*

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# Wine

*Chosen slowly, poured generously.*

## Sparkling

| | 125ML | BOTTLE |
|---|---|---|
| **Taittinger Rose** · France<br>Wild strawberry and raspberry — delicate red-fruit weight with a crisp finish | — | £175.00 |
| **Taittinger Classic** · France<br>Brioche, white peach and citrus — fine persistent bead, elegant and dry | — | £150.00 |
| **Roebuck Blanc de Noir** · England<br>Stone fruit, toasted almond and baked fig — full-bodied with a precise mineral drive | — | £95.00 |
| **Roebuck Rose de Noir** · England<br>Wild strawberry, ripe cherry and a delicate pastry note — rich, creamy texture | — | £95.00 |
| **Roebuck Cuvee** · England<br>Baked apple, lemon curd and toasted hazelnut — fine mousse, vibrant acidity, long finish | £16.00 | £90.00 |
| **Bodegas Brut** · Spain<br>Crisp, clean cava — green apple and citrus zest | £7.00 | £42.00 |
| **Quartese Prosecco** · Italy<br>White peach, pear and wildflowers — soft and velvety with a clean, dry finish | £7.00 | £42.00 |

## White

| | 125ML | 175ML | 250ML | BOTTLE |
|---|---|---|---|---|
| **Blanco Care** · Spain<br>Green apple, pineapple and exotic herbs — crisp with a rounded, textured mouthfeel | £6.00 | £8.50 | £12.00 | £36.00 |
| **Fiano Sicilliane** · Italy<br>Orange blossom, golden pear and wild honey — clean, mineral, a hint of sea salinity | £7.00 | £9.00 | £14.00 | £40.00 |
| **Touraine Sauv** · France<br>Loire sauvignon — gooseberry, elderflower and cut grass | £7.50 | £10.50 | £15.00 | £45.00 |
| **Muscadet** · France<br>Bone-dry and saline — made for shellfish and lake air | £8.00 | £11.00 | £16.00 | £48.00 |
| **Pinot Grigio** · Italy<br>White peach, pear and wildflowers — unoaked, pure and mineral-fresh | £8.50 | £12.00 | £17.00 | £50.00 |
| **Chardonnay** · Australia<br>Ripe peach, nectarine and a whisper of vanilla oak — creamy, cool-climate | — | — | — | £55.00 |
| **Albarino** · Spain<br>Pear, passionfruit and wet stones — crisp acidity, rich saline finish | — | — | — | £65.00 |
| **Gavi di Gavi** · Italy<br>Piedmont's quiet classic — steely, floral, precise | — | — | — | £65.00 |

## Rosé

| | 125ML | 175ML | 250ML | BOTTLE |
|---|---|---|---|---|
| **Cuatro Pasos Rose** · Spain<br>Wild strawberry and redcurrant — dry, pale and moreish | £8.00 | £12.00 | £17.00 | £50.00 |
| **Leoube** · Provence, France<br>Provençal pale — delicate, mineral, made for long afternoons | — | — | — | £70.00 |

## Red

| | 125ML | 175ML | 250ML | BOTTLE |
|---|---|---|---|---|
| **Tinto Care** · Spain<br>Blackberry, cherry and a touch of black pepper — smooth, fleshy, lightly oaked | £6.00 | £8.50 | £12.00 | £36.00 |
| **Rosso Sartori** · Italy<br>Gentle Veneto red — plum, spice and soft tannins | £7.00 | £10.00 | £14.00 | £42.00 |
| **Petit Cab Sav** · South Africa<br>Ripe blackberry, dark plum and sweet spice — soft, approachable tannins | £7.50 | £10.50 | £15.00 | £45.00 |
| **Gamay** · France<br>Light, bright and lightly chilled if you like — red berries all the way | £8.00 | £11.00 | £16.00 | £48.00 |
| **Pinot Noir** · Chile<br>Wild strawberry, red cherry and herbs — elegant, bright, mineral | £9.00 | £12.00 | £17.00 | £50.00 |
| **The Plantation Grenache** · Australia<br>Red cherry, white pepper and dried herbs — medium-bodied, juicy and savoury | — | — | — | £60.00 |
| **Catena Appellation** · Argentina<br>High-altitude malbec — ripe plum, blueberry, vanilla and sweet cocoa | — | — | — | £60.00 |
| **Frappato** · Sicily, Italy<br>Sicily's lightest red — fragrant, fresh, faintly wild | — | — | — | £70.00 |

## Dessert & fortified

*Also served from the dessert menu.*

| | 100ML | BOTTLE |
|---|---|---|
| **Pedro Ximénez, Bella Luna**<br>Raisins, figs, dates and molasses — dark, syrupy and lusciously sweet | £8.00 | £30.00 |
| **Muscat**<br>Orange blossom, dried apricot and honey — golden, sweet and softly floral | £12.00 | £45.00 |
| **Sauternes**<br>Honeyed peach, apricot, ginger and beeswax — rich, luscious, fresh acidity | £12.00 | £45.00 |
| **10 Year Old Tawny Port**<br>Dried orange peel, walnut, honey and raisin — silky, smooth and refined | £10.00 | — |
| **Vintage Port**<br>Dark forest fruit, violet, liquorice and spice — muscular yet silky, endless finish | £15.00 | — |

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