Firefly.

Festive menu

Served Monday-Saturday between 1200-1500 and 1700-2100, 20 November to 23 December 2026

Three courses £52, or two courses £45, including a Firefly Gin cocktail or mulled cider on arrival.

AVAILABLE PRE-ORDER ONLY, 7 DAYS IN ADVANCE

Starters

Truffled celeriac velouté, *Firefly focaccia, pickled shimeji & roasted hazelnuts*

Firefly Gin cured gravadlax, *whipped ricotta, pickled cucumber, capers & sourdough*

Jurassic Coast mushroom parfait, *beer pickled shallots, brioche toast*

Silverlake Estate venison carpaccio, *Jurassic mushrooms, caper berries, mustard & parsnip*

Mains

Roasted Dorset turkey leg ballotine, *pancetta & apricot stuffing, Brussels sprout fricassee, duck fat fondant & pan gravy*

Sage gnocchi, *honey goats curd cream & chestnut pangritata*

Tronçon of brill, *Roebuck Estate champagne sauce, Poole Bay clams & samphire*

Aurox ox cheek pressé, *creamed polenta, roasted celeriac & cavolo nero*

Desserts

Firefly Christmas pudding, *spiced satsumas, brandy butter sauce*

Sticky toffee Bakewell tart, *torched figs & fragolino gel*

Mulled wine poached pear, *pumpkin seed granola, vanilla mascarpone & truffled maple syrup*

Chocolate fondant, *caramelised white chocolate, orange marmalade gelato*

A £10 deposit per person is required when booking.

Please let us know of any allergies or dietary requirements when you pre-order.