Firefly.

BRUNCH

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

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 waffles — £14
truffled maple syrup, smoked bacon & pecan praline

FIREFLY TRADITIONAL BREAKFASTS

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

A discretionary 12.5% service charge will be added to your bill.
ALLERGEN INFORMATION AVAILABLE ON REQUEST

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LUNCH

Served noon until three · six days a week

WHILE YOU WAIT

Dorset Red & spring onion soda bread, *Marmite butter* £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 £35 · 5 for £55

Firefly gin cured gravadlax, *whipped ricotta, pickled cucumber, capers & sourdough* £12

Lyme Bay scallops in shell, *curried cauliflower, shallot & pinenut dressing* £15

Truffled cauliflower & applewood cheddar velouté, *spring onion soda bread* £9

Aubergine babaganoush, *heritage courgettes, whipped feta & flatbread* £11

Crispy chicken, *scotch bonnet jam & sesame kimchi* £13

Torched mackerel, *almond romesco, sweet pepper chutney & bulgur wheat* £14

Portland crab crumpet, *smoked paprika mayo, pickled fennel & endive* £15

Aurox beef cheek croquette, *Dijon mustard & black garlic aioli, beer pickled red onion* £14

Smoked cod's roe taramasalata, *brown butter hash brown, pickled cucumber & caviar* £12

MAINS

Pan roasted cod loin, *smoked nduja & gigante bean cassoulet, saffron aioli* £29

Cider battered haddock, *herb crushed peas, tartare sauce & Firefly chips* £26

Aurox bavette steak, *truffled parmesan frites, Waddock Farm watercress & café de Paris butter* £29

Somerset Saxon chicken Milanese, *spiced tomato & olive puttanesca, aged parmesan* £24

Hogget shoulder shepherd's pie, *roasted heritage carrots & Dorset cheddar* £26

Caramelised sweet potato agnolotti, *Jurassic coast mushrooms, rocket pesto, hazelnuts & honeyed goat's curd* £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 smoked bacon & leek sauce* £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

Dorset Red & spring onion soda bread, *Marmite butter* £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 gravadlax, *whipped ricotta, pickled cucumber, capers & sourdough* £12

Lyme Bay scallops in shell, *curried cauliflower, shallot & pinenut dressing* £15

Truffled cauliflower & applewood cheddar velouté, *spring onion soda bread* £9

Aubergine babaganoush, *heritage courgettes, whipped feta & flatbread* £11

Crispy chicken, *scotch bonnet jam & sesame kimchi* £13

Torched mackerel, *almond romesco, sweet pepper chutney & bulgur wheat* £14

Portland crab crumpet, *smoked paprika mayo, pickled fennel & endive* £15

Aurox beef cheek croquette, *Dijon mustard & black garlic aioli, beer pickled red onion* £14

Smoked cod's roe taramasalata, *brown butter hash brown, pickled cucumber & caviar* £12

MAINS

Sesame crusted Silverlake estate venison, *celeriac, Derwen Farm beetroots & rhubarb jus* £35

Pan roasted cod loin, *smoked nduja & gigante bean cassoulet, saffron aioli* £29

Iron Age pork chop, *shoulder ragu, heritage carrots, sage pomme purée & crab apple* £29

10oz Aurox rib eye of beef, *Waddock Farm watercress, Firefly beef dripping chips, Roscoff onion ketchup, with a choice of Dorset Blue Vinny sauce or café de Paris butter* £45

Whole roasted market catch of the day, *please ask your server about the dish and our prices*

Caramelised sweet potato agnolotti, *Jurassic coast mushrooms, rocket pesto, hazelnuts & honeyed goat's curd* £21

Local Dorset cider steamed mussels, *confit garlic sourdough & fries in a Thai coconut & lemongrass broth, or smoked bacon & leek sauce* £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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DESSERTS

Affogato — £8
Mozzo espresso & vanilla shortbread

Peanut parfait — £10
chocolate tiffin & aerated chocolate

Chocolate fondant — £10
caramelised white chocolate, orange marmalade gelato

Brulee Basque cheesecake — £10
spiced fig jam

Mulled wine poached pear — £10
sesame sponge & vanilla mascarpone

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

A discretionary 12.5% service charge will be added to your bill.

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