

DAYBREAK

RISE OF THE MORNING SUN

SERVED UNTIL 2PM

SMASHED AVO HASH BROWN

11

Warm heritage balsamic cherry tomatoes, grilled avocado, golden crispy hash brown v ve

MISO BANOFEE CROFFLE

12

Croissant waffle, roast banana, caramel whip, dulce de leche sauce v

FIREFLY ROYALE

12

Brioche bun, pork sausage patty, egg omelette, hash brown, grilled cheese, brown butter ketchup

BOCADITOS

SNACKS WHILE YOU WAIT

EDAMAME

9

Smoked umeboshi & shichimi salt v ve

POPCORN HALLOUMI

11

Truffled honey v

GUACAMOLE

8

Shiso leaf, chilli, pico de gallo, blue corn chips v ve

PANI PURI

7

Crispy pastry, pomegranate bhel, mango salsa v ve

CORN RIBS

7

Smoky cocoa & chipotle seasoning v ve

ROASTED

ROAST SIRLOIN OF BEEF

19

Roast potatoes, hispi cabbage, carrot & swede mash, green beans, yorkshire pudding, red wine gravy

ROAST BREAST OF CHESHIRE CHICKEN

17.5

Garlic & thyme butter, roast potatoes, hispi cabbage, carrot & swede mash, green beans, Yorkshire pudding, red wine gravy

ROASTED RUMP OF LAMB

19

Roast potatoes, hispi cabbage, carrot & swede mash, green beans, Yorkshire pudding, red wine gravy

SWEET POTATO & MIXED BEAN WELLINGTON

14.5

Roast potatoes, hispi cabbage, carrot & swede mash, green beans, Yorkshire pudding, red wine gravy v ve

TOP UP YOUR ROAST:

Cauliflower cheese v 6 | Sriracha & maple roasted carrots v ve 6 | Short rib mash 9 | Red wine gravy 1
Vegan gravy v ve 1 | Yorkshire pudding v 1

SEAS & SHORES

FISHED & FORAGED

TEMPURA NOBASHI PRAWNS

14

Yuzu mayo

BAAHARAT SALMON

24

Green tahina, plum molasses, datterini tomato & preserved lemon salsa

BBQ MONKFISH

32

Brazilian moqueca, king prawns, fennel & coriander

FIRE & MOUNTAINS

PREPARED BY FLAME & HEAT

BLACK TRUFFLE

14

CHICKEN EMPANADAS

Queso sauce

COCONUT KATSU CHICKEN

19

Crispy golden chicken, coconut curry, Thai som tam

BEEF YAKITORI

14.5

Sudachi ponzu

CHICKEN YAKITORI

13

Sudachi ponzu

FIELDS & PLAINS

FROM THE SOIL & EARTH

CREAMY TRUFFLE LINGUINI

18

Gran Moravia cheese v

BBQ HISPI CABBAGE

12

Black garlic & miso butter v

TAMARIND & SOY GLAZED AUBERGINE

15

Coconut labneh v ve

DAN DAN NOODLES

12.5

Red chilli, spring onion, pickled radish, carrot, lime & coriander v ve

KIMCHI RICE

12

Kombu seasoning v ve

HOUSE FRIES v ve

6

KYOTO FRIES

6.5

Szechuan, nori & sesame seasoning, yuzu mayo v ve

v vegetarian ve vegan





ROASTED | £39.00

BOTTOMLESS DRINKS HOUSE WINES, BEERS,
SINGLE HOUSE VODKA MIXERS & G&T

BOTTOMLESS TRIMMINGS ROAST POTATOES,
YORKSHIRE PUDDINGS, VEGETABLES & GRAVY

ROASTED

ROAST SIRLOIN OF BEEF

Roast potatoes, hispi cabbage, carrot & swede mash,
green beans, yorkshire pudding, red wine gravy

ROAST BREAST OF CHESHIRE CHICKEN

Garlic & thyme butter, roast potatoes, hispi cabbage, carrot
& swede mash, green beans, yorkshire pudding, red wine gravy

ROASTED RUMP OF LAMB

Roast potatoes, hispi cabbage, carrot & swede mash,
green beans, yorkshire pudding, red wine gravy

SWEET POTATO & MIXED BEAN WELLINGTON

Roast potatoes, hispi cabbage, carrot & swede mash,
green beans, yorkshire pudding, red wine gravy **v ve**

SMALL PLATES

EDAMAME 9

Smoked umeboshi & shichimi salt **v ve**

POPCORN HALLOUMI 11

Truffled honey **v**

GUACAMOLE 8

Shiso leaf, chilli, pico de gallo, blue corn chips **v ve**

PANI PURI 7

Crispy pastry, pomegranate bhel, mango salsa **v ve**

SRIRACHA & MAPLE ROAST CARROTS **v ve** 4

CAULIFLOWER CHEESE **v** 6

SHORTTRIB MASH 9

v vegetarian **ve** vegan T&C's: Multi ordering not permitted at any time. Manager has the right to withdraw
this offer at any time. Parties of up to 8 only. All members of the party must be dining from the roasted menu.





Firefly®

FREE SPIRITED SUNDAY DINING

Our journey is inspired from cultural encounters following the path of the rising moon and setting sun across the earth, and those that followed that route... The nomads, the gitano's, the incas, samurais & tribes. All as one, together, guided by the fire in the sky to an unknown, mysterious destination.

Crossing seas, plains, pastures, jungles and mountain ranges... binding new methods, ingredients, heritage and techniques. We enhance and elevate their ancient flavours to give a unique interpretation through our menus.

SERVICE

All of our dishes are served 'as and when', with an emphasis on grazing, sharing and trying new things. We advise 2-3 dishes per person or let your server recommend their favourites.

JOIN US ON OUR JOURNEY
FIREFLYMCR.COM

Please make your server aware of any allergies.
All tables are subject to a discretionary service charge of 12.5%