

Sunday Menu

2 COURSES £28.50 | 3 COURSES £35.00

*supplement fees may apply

Starters

EDAMAME Shichimi Seasoning v ve	9
HALLOUMI POPCORN Truffle Honey v	9.5
ROSE HARISSA HOUMOUS Grilled Flatbread v ve	9
CRISPY NOBASHI PRAWNS Yuzu Mayo	14
CHICKEN YAKITORI Habanero Chilli & Sesame	14
CRISPY CHICKEN WINGS Korean BBQ Glaze	9.5
GUACAMOLE Pico De Gallo, Cripsy Blue Corn Chips v ve	9

Mains

COCONUT CURRY Roasted Butternut Squash, Pickled Cucumber, Crispy Chilli Dressing v ve	16
CHICKEN KATSU Crispy Golden Chicken, Coconut Katsu Sauce, Thai Som Tam Slaw	19
KO-RICAN SALMON Thai Chimmi Churri, Grilled Corn, Mango Pico De Gallo, Crunchy Blue Corn Tostadas	22
CHARGRILLED SIRLOIN Grilled Over Coals, Sweet Miso & Sesame Sauce	24

Sides

FRIES Crispy Golden Fries v ve	5
KYOTO FRIES Szechuan, Nori & Sesame Seasoning, Yuzu Mayo v ve	6.5
DAN DAN NOODLES Red Chilli, Spring Onions v ve	12.5
SUSHI RICE Furikake Seasoning v ve	6
STEAMED PAK CHOI Miso & Sesame Dressing v ve	7
SSAMJANG BRAVAS Crispy Potatoes, Ssamjang Sauce, Saffron Aioli v ve	9

Roasted

All served with Firefly Roasties, Sprouting Broccoli, Carrot & Swede Mash, Green Beans and Red Wine Gravy

ROAST SIRLOIN OF BEEF Giant Yorkshire Pudding	21
ROAST LAMB RUMP Giant Yorkshire Pudding	22
LEMON & GARLIC ROAST CHICKEN Giant Yorkshire Pudding	19.2
SWEET POTATO & MIXED BEAN WELLINGTON Vegan Gravy v ve	18.5

THE SHARER BOARDS

39 SERVES 2 | 20 FOR EVERY EXTRA GUEST

Our sharing roast for 2 or more people includes a board of meats, all the trimmings, jug's of red wine gravy and Yorkie pudding's. Choose 1 meat per person.

TOP UPS

CAULI CHEESE Garlic & Herb Gratin. Vintage Cheddar Cheese v	6
SEASONAL GREENS Seasonal Green Vegetables, Salted Butter	6.5
ROASTIES Crispy Roasted Potatoes, Garlic & Herbs v ve	5
RED WINE GRAVY	2
VEGAN GRAVY v ve	2
YORKIE'S v	2

Desserts

WARM BISCOFF CHURRO CHEESECAKE Dulce De Leche, Cinnamon Sugar, Sweet Vanilla Cream, Biscoff Crumb v	11
STICKY TOFFEE PUDDING Miso & Kaffir Lime Toffee Caramel, Vanilla Ice Cream v	9
LEMON MERINGUE PIE Lemon Curd, Toasted Meringue v	9.5
ROASTED PINEAPPLE & COCONUT PANNA COTTA Sweet Mango & Passionfruit v ve	10

SERVICE All dishes complement each other with an emphasis on grazing, sharing and trying new things.

We recommend 2-3 dishes per person or let your server recommend their favourites.

Please make sure your server is aware of any allergies or intolerances.

All tables subject to discretionary service charge of 12.5%.

v vegetarian ve vegan

Firefly®

Sunday Menu

