

Steak Night at **THE DAFFODIL** T H U R S D A Y

Having good links with local farmers and butchers; we are able to source the meat from assured farms in and around the Cotswolds. We only use 28-day hung Aberdeen Angus beef making the meat tender with an exceptional flavour.

Our steaks are all cooked on our Josper grill, which enables us to cook over real coals. The closed Josper oven reaches exceptionally high temperatures sealing in flavour, whilst adding a delicious smoky charred taste.

- £50 for two people including two steaks, two sauces, one side and one bottle of wine -

The Beef

We present to your table our four cuts of 28-day aged locally sourced steaks, where upon you choose two.
Served with skin on chips, smoked tomato

SIRLOIN

Tender yet succulent with a strip of juicy crackling
10oz/283g

RUMP

The leanest cut with a pure distinctive flavour
10oz/283g

RIB-EYE

Delicately marbled throughout for superb, full-bodied flavour
10oz/283g

FILLET

Lean and tender with a delicate flavour
8oz/226g (£5 supplement per person)

The Sauces

BÉARNAISE / PEPPERCORN
GARLIC PARSLEY BUTTER / SALSA VERDE

The Wine

You are given the opportunity to taste the wines below. You may then choose a bottle to have with your meal.

DONA PUALA

Paula Malbec Mendoza, Argentina

OPAL RIDGE

Shiraz Cabernet, Australia

TIERRA ANTICA

Merlot Valle Central, Chile

BISHOPS LEAP

Sauvignon Blanc, New Zealand

The Sides

Select a delicious side to go with your steak

BUTTERED BABY SPINACH (V, D)

GREEN BEANS, SHALLOTS
& GARLIC (V, D, GR)

ONION RINGS, GARLIC
MAYONNAISE (V, G, E, GR)

GRILLED FLAT GARLIC
MUSHROOMS (V, GR)

HONEY GLAZED
CHANTENAY
CARROTS (V, D)

(c) Crustaceans (ce) Celery (d) Dairy (e) Eggs (f) Fish (p) Peanuts (g) Gluten (l) Lupin (n) Nuts (mo) Molluscs
(mu) Mustard (s) Soya (sd) Sulphur Dioxide (se) Sesame Seeds (v) Vegetarian (vg) Vegan (gr) Garlic