

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 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 Jospier grill, which enables us to cook over real coals. The closed Jospier 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

Starters

(£5.95 supplement)

FRESH HERITAGE BEET- ROOT & PEAR SALAD

Blue cheese, rocket, croutons,
white balsamic

D G Sd V

ORANGE & GREEN SALAD

Carrot & cucumber ribbons with
homemade hummus, walnuts,
orange, thyme & black olives

N V Vg

WILD MUSHROOM & TRUFFLE ARANCINI

Cheddar cheese, chive mayonnaise

D E G Gr Mu Sd V

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 (£9.50 supplement per person)

The Sauces

BÉARNAISE / PEPPERCORN / GARLIC PARSLEY BUTTER

The Sides

Select a delicious side to go with your steak

BUTTERED NEW POTATOES

D V

GREEN BEANS WITH CHILLI & SESAME

Vg V Se

THYME ROAST CARROTS

D V

ONION RINGS WITH GARLIC AIOLI

D Gr E G

ADDITIONAL SIDES £4.50 EACH

The Wine

You will be given the opportunity to taste a selection of red and white wines, which we change weekly.
You may then choose your preferred bottle to have with your meal.

*C Crustaceans Ce Celery D Dairy E Eggs F Fish G Gluten Gr Garlic L Lupin N Nuts Mo Molluscs
Mu Mustard P Peanuts S Soya Sd Sulphur Dioxide Se Sesame Seeds V Vegetarian Vg Vegan*