



THE DAFFODIL

A La Carte

BOARDS TO SHARE

- CHARCUTERIE** £16.95
Piccalilli, gherkins, sourdough
G Mu Sd
- SMOKED SALMON** £16.95
Capers, shallots, parsley, sourdough
F G Sd
- RAW VEGETABLES** £14.95
Hummus, sourdough
G V Vg

TO START

- SUMMER VEGETABLE PISTOU SOUP** £7
Croutons, grated Parmesan
D G Ce
- HAM HOCK SCOTCH EGG** £8
Warm piccalilli
E G Mu Sd
- CORNISH CRAB BISQUE** £9
Gruyere croutons
C D F G Sd
- TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ** £9
Chives, truffle oil
D E G Sd V
- HAM HOCK TERRINE** £9
Pig's head croquette, pickled vegetables, grilled sourdough
E G Mu Sd
- SALMON TATAKI** £10
Sweet potato crisps, lime, wasabi mayonnaise
E F Sd
- BURATTA** £10
Heirloom tomatoes, honey, coriander seeds, lavender oil
D V
- ROAST BEEF CARPACCIO** £10
Garlic crisps, truffle dressing, Parmesan & rocket
D E Gr Sd
- SCALLOPS COOKED IN THE SHELL** £13
Peas, crisp bacon, parsley garlic butter, toasted breadcrumbs
D G Gr Mo

SALAD Small £8.95 / Large £14.95

- KALE CAESAR**
Soft-boiled egg, white anchovies & Parmesan
D E F G Sd
- BANG-BANG CHICKEN**
Peanut sauce & chilli
N Se Gr Sd
- CARROT & CUCUMBER RIBBONS**
Hummus, toasted walnuts, orange, thyme & black olives
N V Vg

Steak Night

Every Thursday; two steaks, two sauces, one side, wine tasting and a bottle of wine
£50 per couple

Champagne
FRIDAY

50% OFF
PROSECCO & HOUSE CHAMPAGNE

EVERY FRIDAY
12PM - 12AM

Martini
MONDAY

2-4-1 MARTINIS
AND LIVE JAZZ

EVERY MONDAY FROM 5PM
(LIVE MUSIC FROM 7PM)

Sunday Lunch

Make Sunday extra special with unlimited wine and prosecco for two hours while you dine
£35 for three courses

BOOK YOUR TABLE FROM 5PM - 6.30PM TO RECEIVE 50% OFF MAINS

- Excludes Chateaubriand & Lobster -

THE JOSPER CHARCOAL GRILL

Our Josper Grill enables us to cook over real coals. The closed Josper reaches exceptionally high temperatures sealing in flavour, whilst adding a delicious smoky charred taste

<p>SIMPLY SALMON <i>£18</i></p> <p>Burnt lemon, smoked tomato, chips, béarnaise sauce <i>D E F Sd</i></p>	<p>SPATCHCOCK BABY CHICKEN <i>£18</i></p> <p>Burnt lemon, smoked tomato, chips, chimichurri dressing <i>D Sd</i></p>	<p>CALF'S LIVER <i>£18</i></p> <p>Grilled bacon, buttered spinach, melted onions, sage jus <i>D Sd</i></p>
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STEAK

Our 28 day dry aged prime cuts of beef are carefully sourced from our artisan suppliers. All our steaks are served with skin on chips, wild rocket and smoked tomato

RUMP 10oz/283g <i>£22</i>	RIB-EYE 10oz/283g <i>£28</i>
SIRLOIN 10oz/283g <i>£28</i>	FILLET 8oz/226g <i>£35</i>

CHATEAUBRIAND

Served with skin on chips, smoked tomato, wild rocket and two of our steak sauces

FOR TWO TO SHARE £70
18oz/510g

<p>STEAK SAUCES £2</p> <p>Béarnaise / Peppercorn Garlic parsley butter Chimichurri dressing</p>	<p>EXTRAS</p> <p>Fried egg <i>£1.50</i> Grilled bacon <i>£4.50</i> Grilled halloumi <i>£4.50</i></p>
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SIDES All £4.50

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| Chips <i>V</i> | Buttered new potatoes <i>D V</i> | Green beans with chilli & sesame <i>Vg Se V</i> |
| Onion rings with garlic aioli <i>D E G Gr</i> | Mash potatoes <i>D V</i> | Thyme roast carrots <i>D V</i> |
| Parmesan & truffle chips <i>D</i> | Rocket & Parmesan salad <i>D</i> | Wilted spinach with lemon & olive oil <i>V Vg</i> |

ALLERGEN KEY

*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*

A 10% discretionary service charge will be added to your bill

MAINS

- BATTERED CORNISH HADDOCK** £15
Chips, crushed peas, burnt lemon, tartare sauce
E F G Sd
- HAKE** £19
Octopus, butter beans, braised fennel, potato, chorizo, garlic aioli
D E F Gr Mo
- SEA BREAM** £19
Steamed mussels, courgettes, tomato, sea vegetables, saffron sauce
D F Mo Sd
- CONFIT PORK BELLY** £19
Crackling, salt baked celeriac, bramley apple, broccoli, brandy prunes
D Sd G
- BRAISED OX CHEEKS** £19
Mash potatoes, thyme roast carrots, horseradish cream, crispy onion rings
D G Sd
- BEEF FILLET STROGANOFF** £26
Paprika, sour cream & steamed rice
D Sd

LOBSTER *Cooked & served in shell*

- HALF LOBSTER** £32
- WHOLE LOBSTER** £64
- GRILLED**
Burnt lemon, smoked tomato, chips, garlic parsley butter
C D Gr
- RISOTTO**
Samphire, grated fresh truffle, Parmesan, lobster bisque
C D F Sd
- THERMIDOR**
Baked with brandy & gruyere cheese, served with chips
C D E F G Mu Sd Ce

VEGETARIAN

- TEMPURA TOFU** £15
Chips, crushed peas, burnt lemon, vegan tartare sauce
G S Sd V Vg
- HALLOUMI RED CURRY** £16
Steamed rice, coconut sambal, charred flat bread
D G Gr V (can be made vegan)
- CHARRED AUBERGINE** £16
Smoked tomatoes, dukkah, quinoa, chickpeas, pomegranate, tahini
N Se V Vg