

SHARING BOARDS

SCOTTISH SMOKED SALMON £10 / £16.95
Capers, parsley, shallots, lemon, sourdough bread
F Sd G

THREE MEAT CHARCUTERIE £10 / £16.95
Serano ham, chorizo, prosciutto, piccalilli, gherkins, sourdough bread
G Sd Mu

THE DAFFODIL CRUDITIES £8.50 / £14.95
A selection of seasonal fresh raw vegetables, homemade hummus, sourdough bread
Ce G V Vg

TO START

PARSNIP & CHESTNUT SOUP £8
Sourdough croutons
G N V

WILD MUSHROOM & TRUFFLE ARANCINI £8.95
Cheddar cheese & chive mayonnaise
V G D Sd E Mu Gr

FRESH HERITAGE BEETROOT & PEAR SALAD £8
Blue cheese, rocket, croutons & white balsamic
V D G Sd

ORANGE & GREEN SALAD £8
Carrot & cucumber ribbons with homemade hummus, walnuts, orange, thyme & black olives
V Vg N

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ £9
Chives, truffle oil - A Daffodil Classic
V E G D Sd

SMOKED SALMON & PRAWN COCKTAIL £10
Baby gem, fennel, horseradish Marie Rose
C E F Sd

HAM HOCK & PARSLEY TERRINE £10
Piccalilli, gherkins, grilled sourdough
G Mu Sd

SCALLOPS COOKED IN THEIR SHELL £13
Butternut squash purée, parsley garlic butter, Parmesan crust
Mo D G Gr

MERRY CHRISTMAS & A HAPPY NEW YEAR

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

STEAK

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

RUMP 10oz/283g £22.95 *RIB-EYE 10oz/283g £28.95
SIRLOIN 10oz/283g £28.95 *FILLET 8oz/226g £35.95

CHATEAUBRIAND

Served with chips, smoked tomatoes, wild rocket and two of our steak sauces

*FOR TWO TO SHARE £72
18oz/510g

*GRILLED CALF'S LIVER & BACON
£20.95
Creamy mash, buttered spinach, melted onions, sage jus
D Sd

SPATCHCOCK CHICKEN
£19.95
Wild rocket, burnt lemon, smoked tomato, chips, chimichurri
D Sd

GRILLED SCOTTISH SALMON
£19.95
Wild rocket, burnt lemon, smoked tomato, chips, béarnaise sauce
F D E Sd

GRILLED HALLOUMI BURGER
£16.95
Wild Rocket, flat mushroom, smoked tomato, hummus, chips, chilli jam
V G Gr D E Sd

SAUCES £3.00

Béarnaise *D E Sd V* / Peppercorn *D Sd*
Garlic parsley butter *D Gr Sd V*
Chimichurri dressing *Gr Sd V Vg*

EXTRAS

Fried egg £1.50
Grilled bacon £4.50
Grilled halloumi £4.50

SIDES

Chips *V* Buttered new potatoes *D V* Green beans with chilli & sesame *Se V Vg*
Onion rings with garlic aioli *D E G Gr V* Mash potatoes *D V* Thyme roast carrots *D V*
Parmesan & truffle chips *D* Rocket & Parmesan salad *D* Carrot and Swede Mash *V*

FISH

BATTERED CORNISH HADDOCK £16.95
Chips, crushed peas, burnt lemon, tartare sauce
F G Sd E

PAN FRIED HAKE £20.95
Octopus, butter beans, braised fennel, potato, chorizo, garlic aioli
F Mo E D Gr

PAN FRIED FILLET OF SEA BASS £20.95
Creamy mash, seasonal greens, shrimp, caper and parsley butter
C D F Sd

MEAT

SLOW ROAST PORK BELLY £20.95
Crackling, creamy mash, Bramley apple, broccoli, brandy prunes
D Sd

SLOW COOKED BEEF CHEEKS £20.95
Creamy mash, roast vegetables, red wine and thyme sauce
D Sd

ROAST BREAST & LEG OF TURKEY £18.95
Sage and onion stuffing, seasonal vegetables, traditional trimmings
D E G Sd

VEGETARIAN

HALLOUMI RED CURRY £16.95
Fluffy aromatic rice, coconut sambal, charred flat bread
V D G Gr (can be made vegan)

CHARRED AUBERGINE £16.95
Curried cauliflower, dukkah, quinoa, chickpeas, pomegranate, tahini
V Vg N Se

ALLERGEN KEY

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

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