



THE DAFFODIL

A La Carte

BOARDS TO SHARE

CHARCUTERIE £16.95
Piccalilli and sourdough bread
G Sd Mu

SMOKED SALMON £16.95
Crayfish and sourdough bread
F G Sd

RAW VEGETABLES £14.95
Houmous and sourdough bread
G V

TO START

BUTTERNUT SQUASH SOUP £6.95
Roasted squash, sage, pine nuts and Parmesan
N D

CARROT AND CUCUMBER RIBBONS £7.95
Orange, walnuts, thyme and black olives
V Vg N

KALE CAESAR £8.95
Anchovies, croutons, boiled egg, Parmesan, Parma ham
F E G D Sd

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ £8.95
Fresh chives, truffle oil
V E D G Sd

HAM HOCK AND PIG'S HEAD TERRINE £8.95
Pickled pear, chicory, hazelnuts
G Mu N Sd

SEARED BEEF FILLET £10
Garlic crisps, broccoli, Parmesan, truffle mayonnaise
D E Gr

BEETROOT CURED SALMON £10.95
Crisp oyster, horseradish, salmon roe
D F E G M

SEA BASS & CRAB CEVICHE £11.95
Sweet potato, pickled pineapple, black quinoa
F C Sd

SCALLOPS IN THE HALF SHELL £12.95
Squash purée, garlic butter and breadcrumbs
D G Gr M

Steak Night

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

Champagne FRIDAY

50% OFF
CHAMPAGNE and FIZZ

EVERY FRIDAY 12PM - 12AM

Sunday Lunch

Sunday Lunch includes
unlimited wine and prosecco for
two hours while you dine.

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.

HONEY AND SESAME GLAZED SALMON £17.95

Glass noodle salad, chilli and
coriander dressing
F Gr S Sd Se

SPATCHCOCK BABY CHICKEN £17.95

Skin on chips, burnt lemon, smoked
tomato, chimichurri
D Sd

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 £20 RIB-EYE 10oz/283g £28

SIRLOIN 10oz/283g £26 FILLET 8oz/226g £35

PEPPER CRUSTED FILLET STEAK AU POIVRE
With peppercorn sauce 8oz/226g £35

CHATEAUBRIAND

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

FOR TWO TO SHARE £70
18oz/510g

STEAK SAUCES £2

Béarnaise / Peppercorn
Garlic parsley butter / Chimichurri

EXTRAS

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

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

MEAT

GLOUCESTERSHIRE PORK BELLY £18.95
Creamy mash, curly kale, brandy prunes, bramley apple
D Sd

ROAST DUCK BREAST £18.95
Beetroot purée, pak choi, baby beets, orange
and pomegranate
D Sd

FILLET OF BEEF STROGANOFF £25
Paprika, sour cream, pilaf rice
D Sd

FISH

SMOKED HADDOCK £15.95
Poached egg, spinach, crushed potatoes, mustard sauce
D E F Mu Sd

COD 'POLONAISE' £17.95
Cauliflower purée, sprouting broccoli,
toasted almonds
E D F G N

LOBSTER RISOTTO £32
½ grilled lobster, samphire, fresh truffle,
lobster bisque
C D F Sd

VEGETARIAN

HALLOUMI CURRY £15.95
Steamed rice with coconut sambal
D G Vr

CHARRED AUBERGINE £16.50
Dukkah, cauliflower, quinoa, tomato and harrissa
N Se V Vg

CELERIAC PITHIVIER £17.95
Green vegetables, wild mushrooms, fresh truffle
Please allow 20 minutes *D E G Sd V*

SIDES

ALL £4.50

SKIN ON CHIPS *V*

CREAMY MASH POTATO *D V*

BUTTERED NEW POTATOES *D V*

TRUFFLE AND PARMESAN CHIPS *D*

WILTED SPINACH *D V*
Nutmeg cream

THYME ROASTED CHANTENAY CARROTS *D V*

GREEN BEANS *V Vg Se*
Chilli and sesame seeds

ONION RINGS *V G E Gr*
Garlic mayonnaise

ROCKET SALAD *D*
Shaved parmesan