



THE DAFFODIL

A La Carte



TO START

- HAM HOCK SCOTCH EGG £8
Warm piccalilli
E G Mu Sd
- CORNISH CRAB BISQUE £9
Gruyere cheese croutons
C D F G Sd
- TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ £9
Chives, truffle oil
D E G Sd V
- SMOKED SALMON £10 / £16.95
Capers, parsley, shallots, lemon, sourdough bread
F G Sd
- CHARCUTERIE PLATE £10 / £16.95
Piccalilli, gherkins, sourdough bread
G Mu Sd
- ROAST BEEF CARPACCIO £10
Garlic crisps, truffle dressing, Parmesan & wild rocket
D E Gr Sd
- SCALLOPS COOKED IN THEIR SHELL £13
Peas, crisp bacon, parsley garlic butter, toasted breadcrumbs
D G Gr Mo

MAINS

- SLOW ROAST PORK BELLY £19
Crackling, creamy mash, bramley apple, broccoli, brandy prunes
D Sd
- BATTERED CORNISH HADDOCK £15
Chips, crushed peas, burnt lemon, tartare sauce
E F G Sd
- BRAISED OX CHEEKS £18
Mash potatoes, thyme roast carrots, horseradish cream, crispy onion rings
D G Sd
- HAKE £19
Octopus, butter beans, braised fennel, potato, chorizo, garlic aioli
D E F Gr Mo
- BEEF FILLET STROGANOFF £28
Paprika, sour cream & aromatic rice
D Sd
- SEA BREAM £19
Steamed mussels, courgettes, tomato, sea vegetables, saffron sauce
D F Mo Sd

Early BIRDS

50% OFF
ALL A LA CARTE MAINS

MONDAY - SATURDAY
5PM - 6.30PM

EXCLUDES TUESDAYS,
CHATEAUBRIAND & LOBSTER

Friday

50% OFF

HOUSE PROSECCO,
CHAMPAGNE & ALL GINS

EVERY FRIDAY
12PM - 12AM

Live

MONDAYS

50% OFF
ALL COCKTAILS

EVERY MONDAY
LIVE MUSIC FROM 8PM - 11pm

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** RIB-EYE 10oz/283g **£28**
SIRLOIN 10oz/283g **£28** FILLET 8oz/226g **£35**

CHATEAUBRIAND

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

FOR TWO TO SHARE £72
18oz/510g

SCOTTISH SALMON
£19
Burnt lemon, smoked tomato, chips, béarnaise sauce
D E F Sd

SPATCHCOCK BABY CHICKEN
£19
Burnt lemon, smoked tomato, chips, chimichurri dressing
D Sd

CALF'S LIVER
£19
Grilled bacon, buttered spinach, melted onions, sage jus
D Sd

GRILLED HALLOUMI
£16
Flat mushroom & avocado, baby gem, tomato, sweet chilli jam
D Sd

STEAK SAUCES £2

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**

LOBSTER

Cooked & served in shell

HALF LOBSTER **£32** WHOLE LOBSTER **£64**

GRILLED LOBSTER
Burnt lemon, smoked tomato, chips, garlic parsley butter
C D Gr

LOBSTER 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

SALAD Small £8.95 / Large £14.95

- KALE CAESAR
Soft-boiled egg, white anchovies, croutons & Parmesan
D E F G Sd
- HEIRLOOM TOMATOES
Watermelon, honey, coriander seeds, lavender oil
Sd V
- CARROT & CUCUMBER RIBBONS
Hummus, toasted walnuts, orange, thyme & black olives
N V Vg

VEGETARIAN

- HALLOUMI RED CURRY £16
Aromatic 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

SIDES All £4.50

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

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