

Steak Night at
THE DAFFODIL

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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)

CLASSIC PRAWN COCKTAIL

Lettuce, Marie Rose sauce,
brown bread

CDGE Sd

HEIRLOOM TOMATO & ENGLISH STRAWBERRIES

Candied walnuts, basil,
white balsamic, olive oil

V Vg N Sd

SHREDDED DUCK LEG CONFIT & WATERMELON

Pomegranate, chilli, mint, honey,
soy & ginger dressing

Sd S Gr

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 (£7.50 supplement per person)

The Sauces

BÉARNAISE / PEPPERCORN / GARLIC PARSLEY BUTTER

The Sides

Select a delicious side to go with your steak

ROCKET SALAD, SHAVED PARMESAN

D

HONEY GLAZED CHANTENAY CARROTS

D V

MINTED NEW POTATOES

D V

GREEN BEANS, SHALLOTS & GARLIC

D V Gr

ONION RINGS, GARLIC MAYONNAISE

V G E Gr

ADDITIONAL SIDES £4 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 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*