



**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

- 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*
- SLOW ROAST PORK BELLY ..... £19  
Crackling, creamy mash, bramley apple, broccoli, brandy prunes  
*D Sd*
- BRAISED OX CHEEKS ..... £18  
Mash potatoes, thyme roast carrots, horseradish cream, crispy onion rings  
*D G Sd*
- BEEF FILLET STROGANOFF ..... £28  
Paprika, sour cream & aromatic rice  
*D Sd*

*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*

### SIMPLY 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*

## 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**  
SIRLOIN 10oz/283g **£28**

RIB-EYE 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

### 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**

## SALAD

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*

*Small £8.95 / Large £14.95*

## 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*

## 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*