

A·U·T·U·M·N A·P·É·R·I·T·I·F

BRAMBLE BELLINI

A twist on the classic Kir Royal using Crème de Mure in place of the Cassis, and prosecco in place of the Champagne.
A lovely autumnal twist leaving a warm taste on the palette.
£6.00

S·T·A·R·T·E·R·S

TOMATO & BEETROOT CARPACCIO

buratta, watermelon, basil, pine nuts, olive oil
(V, D, N)
£7.95

BEETROOT CURED SALMON

crisp goat's cheese, salmon paté, fennel slaw
(F, D, G)
£9.00

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ

truffled cheese and chive sauce
(V, E, D, G, SD)
£8.00

SHELLFISH BISQUE

fresh lobster, cheddar cheese straw
(C, D, E, F, G, SD)
£8.50

HAND CHOPPED STEAK TARTARE

confit egg yolk, piccalilli, white anchovies
(Mu, E, F, G, SD)
£9.00

ROAST SCALLOPS

pumpkin, crisp pancetta, ham hock, roast hazelnuts
(Mo, SD, D, N)
£12.50

RUSTIC FARMHOUSE TERRINE

blackberry ketchup, sourdough toast
(E, SD, G)
£7.95

PIGEON, BACON & FRISÉE SALAD

pomegranate, chestnuts, pear, potato crisps
(N, SD)
£7.95

S·A·L·A·D·S

CAESAR SALAD

white anchovy, parmesan, soft boiled egg, sourdough croutons (F, E, G, Mu, D, SD)
£6.95 / £12.50

QUINOA SALAD

broccoli, carrot, fennel, radish, pomegranate, toasted seeds (V, VG, Se)
£6.95 / £12.50

BBQ PUMPKIN SALAD

aged feta, lentils, red onion, baby spinach, grain mustard (V, D, Mu)
£6.95 / £12.50

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

An optional 10% service charge will be added to your bill.



A·U·T·U·M·N A·P·É·R·I·T·I·F

SPICED RUM PUNCH

Using Kraken spiced rum, angostura bitters, simple syrup, lime juice and iced water, served with a dash of fresh apple juice, a garnish of apple slice & a grating of nutmeg. It's a lovely twist on a Summer classic!
£8.00

M·E·A·T

PORK BELLY & CRACKLING

spelt, barley, cep, and pumpkin risotto, cabbage, roast carrots (D, G, SD)
£17.95

BREAST OF COTSWOLD PHEASANT

wild mushroom ravioli, buttered spinach, confit garlic, creamy truffle sauce (E, G, D, SD, GR)
£17.95

FILLET STEAK AU POIVRE

roasted tomato, watercress, chips, peppercorn sauce (D, SD)
£28.00

F·I·S·H

DEEP-FRIED COD

minted mushy peas, burnt lemon, wild rocket, chips, tartare sauce (F, G, D, E, SD)
£15.00

STEAMED STONE BASS

tempura oyster, samphire, pickled seaweed, capers, cucumber, cauliflower (F, MO, D, SD, G)
£18.95

FISH OF THE DAY

(Please ask about allergens)
'market price'

V·E·G·E·T·A·R·I·A·N

MIXED BEAN & CHICKPEA VEATBALLS

vegetable spaghetti, salsa verde, tomato sauce (VG, V, N, SD)
£15.00

SWEET POTATO, RED PEPPER & SPINACH WELLINGTON

green beans, roasted tomato, vegetarian gravy (V, D, E, G, SD)
£15.00

S·I·D·E·S

CHIPS (V) £3.00

CREAMY MASH POTATO £3.50 (V, D)

TRUFFLE & PARMESAN CHIPS £4.00 (D)

DAUPHINOISE POTATOES £4.50 (V, D, Gr)

ONION RINGS garlic mayo £3.50 (V, G, E)

NEW POTATOES mint butter £3.00 (D)

GREEN BEANS shallots and garlic £3.00 (V, D, Gr)

PARSNIPS & CARROTS honey glazed £3.50 (V, D)

BUTTERED SPINACH £3.00 (V, D)

ROCKET SALAD shaved Parmesan £4.50 (D)

MUSHROOMS garlic butter £3.00 (V, D)

J·O·S·P·E·R G·R·I·L·L

SPATCHCOCK POUSSIN

burnt lemon, roasted tomato, watercress, chips, chimichurri (SD)
£16.95

CALF'S LIVER

green beans, melted onions, creamy mash, crisp pancetta (SD, D)
£16.95

GRILLED FRESH LOBSTER FROM OUR SEAWATER TANK

burnt lemon, roasted tomato, watercress, chips, garlic parsley butter (C, D)
Half £23.50 / Whole £46.00

S·T·E·A·K·S

Our dry aged prime cuts of beef are carefully sourced from our artisan suppliers

RIB EYE STEAK | SIRLOIN STEAK

10oz (286g) // £25.00 | 10oz (286g) // £26.00

All our steaks are served with chips, roasted tomato and one of our steak sauces

STEAK SAUCES

Béarnaise, Peppercorn, Stilton, Garlic Parsley Butter, Chimichurri

FOR TWO PEOPLE TO SHARE

CHATEAUBRIAND

served with roasted tomato, watercress, onion rings, chips and a choice of two steak sauces
18oz / 510g £62.00

Executive Chef
T O M R A I N S

THE DAFFODIL

FIZZ & WINE

CHAMPAGNE AND PROSECCO

NV FAVOLA, PROSÉCCO DOC, VENETO
ITALY, 11%, £6.00 (125ML) // £30.00 (BOTTLE)

NV CHAMPAGNE BERNARD REMY, BRUT CARTE BLANCHE
FRANCE, 12%, £8.50 (125ML) // £45.00 (BOTTLE)

NV CHAMPAGNE LAURENT PERRIER, BRUT
FRANCE, 12%, £12.00 (125ML) // £65.00 (BOTTLE) //
£140.00 (MAGNUM)

NV CHAMPAGNE BOLLINGER, SPECIAL CUVÉE
FRANCE, 12%, £75.00 (BOTTLE)

NV CHAMPAGNE LAURENT PERRIER, CUVÉE ROSÉ,
FRANCE, 12%, £14.00 (125ML) // £80.00 (BOTTLE) //
£180.00 (MAGNUM)

DOM PERIGNON
FRANCE, 12.5%, £250.00 (BOTTLE)

NV CHAMPAGNE KRUG, BRUT
FRANCE, 12%, £350.00 (BOTTLE)

CHAMPAGNE LOUIS ROEDERER, CRISTAL
FRANCE, 12%, £375.00 (BOTTLE)

ROSE

CHÂTEAU DE CAMPUGET, 1753' SYRAH VERMENTINO ROSE
(GLASS STOPPER), COSTIÈRES DE NÎMES, RHÔNE, FRANCE,
13%
£4.70 (125ML) // £14.00 (375ML) // £28.00 (BOTTLE)
This is a fruity but serious Rosé showing bright berried fruit.

DOMAINE TABORDET, SANCERRE ROSE
LOIRE, FRANCE 12.5%
£6.50 (125ML) // £19.50 (375ML) // £38.00 (BOTTLE)
Fruity palate with a hint of minerality and an elegant long finish.

DESSERT

CARLO PELLEGRINO, PASSITO DI PANTELLERIA HALVES
SICILY, ITALY 15%, £9.50 (75ML) // £28.00 (BOTTLE)
Vibrant notes of apricot and oranges with a fresh orange peel

QUADY, ELYSIUM BLACK MUSCAT HALVES
CALIFORNIA, USA 15%, £10.50 (75ML) // £31.00 (BOTTLE)
*Luscious sweet oranges and apricots on the palate with bittersweet
orange marmalade notes which balance well with the zesty citric acidity.*

CHÂTEAU DE SUDUIRAUT, CASTELNAU DE SUDUIRAUNT
SAUTERNES HALVES
BORDEAUX, FRANCE 13.5%,
£12.50 (75ML) // £34.50 (BOTTLE)
Rich and voluptuous with almonds, honey and sweet candied fruits.

PELEE ISLAND, VIDAL ICEWINE
ONTARIO, CANADA 8.5%, £12.50 (75ML) // £36.00 (BOTTLE)
*Smooth with rich, concentrated aromas of apricots and peaches and
notes of orange zest, dried apricot and fig.*

TIERRA ANTICA, SAUVIGNON BLANC
VALLE CENTRAL CHILE 13%
£4.00 (125ML) // £11.50 (375ML) // £21.00 (BOTTLE)
A clean and fruity wine.

GÉRARD BERTRAND, TERROIR PICPOUL DE PINET
LANGUEDOC-ROUSSILLON, FRANCE 12.5%
£4.20 (125ML) // £12.00 (375ML) // £23.00 (BOTTLE)
Rich with zesty citrus fruit.

SACCHETTO, PINOT GRIGIO VENEZIE GIULIA
VENETO, ITALY 12%
£4.50 (125ML) // £11.50 (375ML) // £22.50 (BOTTLE)
Light and refreshing dry wine.

OLIFANTSBERG, CHENIN BLANC
WESTERN CAPE, SOUTH AFRICA 13% , £23.00 (BOTTLE)
Ripe tropical fruits combined with honey and spicy apple notes.

FEUDI DI SAN GREGORIO, ALBENTE FALANGHINA
CAMPANIA, ITALY 12.5%, £24.00 (BOTTLE)
A wine with fresh, intense peach and melon.

CHÉREAU CARRÉ, MUSCADET DE SÈVRE ET MAINE SUR LIE
CHÂTEAU DE CHASSELOIR, LOIRE, FRANCE 12%
£26.50 (BOTTLE)
Clean tasting with crisp acidity and a bright, fresh minerality.

TIERRA ANTICA, MERLOT
VALLE CENTRAL, CHILE, 12.5%
£4.00 (125ML) // £11.50 (375ML) // £21.00 (BOTTLE)
Red and black fruit aromas such as cherries and blackberry.

CARMEN PINOT NOIR VALLE CENTRAL, CHILE 14.5%
£4.20 (125ML) // £12.00 (375ML) // £23.00 (BOTTLE)
Ripe cherry and raspberry fruit mingled with spice and vanilla.

DOMAINE DES POURTHIE, CABERNET SAUVIGNON
VIN DE PAYS D'OC, LANGUEDOC-ROUSSILLON, FRANCE
12.5%, £24.00 (BOTTLE)
A delicious Cabernet showing coffee and bell pepper flavours.

BERTON VINEYARD, THE BLACK SHIRAZ
SOUTH EAST AUSTRALIA 14.5%, £25.00
A rich wine bursting with blackberry & plum.

DOMAINE ANDRÉ BRUNEL,
CÔTES DU RHÔNE *EST OUEST,
RHÔNE, FRANCE 13.5%
£4.50 (125ML) // £13.50 (375ML) // £25.50 (BOTTLE)
Delicious spicy with a lovely balance.

SANTO ISIDRO DE PEGÕES, TOURIGA
NACIONAL RESERVA
PENÍNSULA DE SETÚBAL, PORTUGAL 14.5%,
£27.00 (BOTTLE)
Flavours of black cherry with herbs, vanilla.

WHITE

KOESTER WOLFF, FLONHEIMER ROTHENPFAD RIESLING
KABINETT RHEINHESSEN, GERMANY 11%
£5.00 (125ML) // £14.00 (375ML) // £27.50 (BOTTLE)
Floral Riesling aromas combined with juicy apricots.

SWARTLAND WINERY, LIMITED RELEASE VIOGNIER
WESTERN CAPE, SOUTH AFRICA 13%
£5.20 (125ML) // £14.50 (375ML) // £28.50 (BOTTLE)
Aromas of orange and peach.

BISHOP'S LEAP, BISHOPS LEAP SAUVIGNON BLANC
SOUTHERN ISLAND, NEW ZEALAND 13%
£5.50 (125ML) // £16.00 (375ML) // £30.00 (BOTTLE)
Gooseberry and stone fruit flavours.

DOMAINE GÉRARD MILLET, SANCERRE
LOIRE, FRANCE 12.5%, £38.00 (BOTTLE)
Vibrant Sauvignon notes of grapefruit and lemon.

DOPFF AU MOULIN, GEWURZTRAMINER RESERVE
ALSACE, FRANCE 13%, £33.00 (BOTTLE)
A generous character of lychee and roses.

GAIA WINES, WILD FERMENT ASSYRTIKO
AEGEAN ISLANDS, GREECE 13%
£5.50 (125ML) // £16.50 (375ML) // £33.00 (BOTTLE)
Layering of complexity with oak wreathed with minerality.

MICHELE CHIARLO, GAVI DI GAVI 'ROVERETO'
PIEDMONT, ITALY, 12.5%
£40.00 (BOTTLE)
With hints of grapefruit and white flowers.

DOMAINE FERRAND, POUILLY FUISSÉ
BURGUNDY, FRANCE 13.5%, £45.00 (BOTTLE)
Fresh yellow plum flavours and a buttery finish.

DOMAINE JEAN GOULLEY, CHABLIS IER CRU MONTMAINS
BURGUNDY, FRANCE 12.5%
£7.80 (125ML) // £23.50 (375ML) // £46.00 (BOTTLE)
An intense mineral nose followed by fresh vibrant fruit.

FEUDI DI SAN GREGORIO, CUTIZZI GRECO DI TUFO
ITALY, 13%, £65.00 (MAGNUM)
Vibrant wine with classic pear and green plum fruit.

DOMAINE RENÉ MONNIER, PULIGNY
MONTRACHET VILLAGES
BURGUNDY, FRANCE 13%
£12.00 (125ML) // £35.00 (375ML) // £68.50 (BOTTLE)
Complemented by hazelnuts and brioche, classic and elegant.

FAR NIENTE, CHARDONNAY
CALIFORNIA, USA 14.5%, £95.00 (BOTTLE)
Aromas of citrus blossom, honeydew melon and pear

RED

ONDARRE, RIOJA RESERVA
RIOJA, SPAIN, 14%
£4.60 (125ML) // £14.00 (375ML) // £27.50 (BOTTLE) // £60.00
(MAGNUM)
Leather and spice of traditionally made Rioja.

CHATEAU DE GRAND PRÉ, FLEURIE
BEAUJOLAIS, FRANCE 13%, £29.00
Very elegant and velvety wine with a floral bouquet of violet.

CARPINETO, DOGAJOLO ROSSO MAGNUMS
TUSCANY, ITALY 13.5%
£5.50 (125ML) // £15.50 (375ML) // £30.00 (BOTTLE)
£65.00 (MAGNUM) // £120.00 (DOUBLE MAGNUM)
Full and soft with fruity and spicy aromas.

ANDELUNA, 1300 MALBEC
MENDOZA, ARGENTINA 14%
£5.20 (125ML) // £14.50 (375ML) // £28.00 (BOTTLE)
Enticing aroma of new bread with spicy minerality.

SWARTLAND WINERY, BUSH VINES PINOTAGE
WESTERN CAPE, SOUTH AFRICA 14%, £32.00 (BOTTLE)
Intriguing earthy and savoury aromas.

OVEJA NEGRA, SINGLE VINEYARD CARIGNAN
MAULE VALLEY, CHILE 13.5%
£5.50 (125ml) // £17.00 (375ml) // £33.00 (Bottle)
Structured, ripe tannins and a long finish.

CHÂTEAU LES HAUTES TUILERIES, LALANDE DE POMEROL
BORDEAUX, FRANCE 12.5% , £43.00 (BOTTLE)
Medium bodied right bank Bordeaux with cedar oak notes.

LOCKWOOD VINEYARD, MONTEREY PINOT NOIR
CALIFORNIA, USA 13.5%, £45.00 (BOTTLE)
*Rich, ruby red in colour with the aromas of dark cherry,
strawberry and cinnamon spice.*

DOMAINE DE LA SOLITUDE, CHÂTEAUNEUF-DU-PAPE
RHÔNE, FRANCE 14.5%
£7.50 (125ML) // £22.50(375ML) // £45.00 (BOTTLE) // £98.00
(MAGNUM)
Ripe morello cherries complemented by vanilla and spice.

DOMAINE RENÉ MONNIER, POMMARD 'LES VIGNOTS'
BURGUNDY, FRANCE 13%, £69.00 (BOTTLE)
Textured and quite weighty, this wine has bright red fruit on the palate.

CA'RUGATE, AMARONE
VENETO ITALY 14.5%, £80.00 (BOTTLE)
Ripe blueberries and cherries, enhanced with a hint of spicy oak.

CHATEAU LEOVILLE BARTON,
RESERVE DE LEOVILLE BARTON,
BORDEAUX, FRANCE 13%, £80.00 (BOTTLE)
*Very expressive nose of forest berries with hints of cedar,
coffee and vanilla.*