





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 Josper grill, which enables us to cook over real coals. The closed Josper 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

HEIRLOOM TOMATOES

Watermelon, honey, coriander seeds, lavender oil Sd V

CARROT AND CUCUMBER RIBBONS

Hummus, toasted walnuts, orange, hyme and black olives NVVg

KALE CAESAR

Soft boiled egg, white anchovies & Parmesan

FEGDSd

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	RUMP
Tender yet succulent with a strip of juicy crackling	The leanest cut with a pure distinctive flavour
10oz/283g	10oz/283g
RIB-EYE	FILLET
Delicately marbled throughout for superb, full-bodied flavour	Lean and tender with a delicate flavour
10oz/283g	8oz/226g (£9.50 supplement per person)

The Sauces

BÉARNAISE / PEPPERCORN / GARLIC PARSLEY BUTTER

The Lides

Select a delicious side to go with your steak

WILTED SPINACH WITH LEMON & OLIVE OIL V Vg

THYME ROAST CARROTS

BUTTERED NEW POTATOES DV

GREEN BEANS WITH CHILLI AND SESAME ONION RINGS WITH GARLIC AIOLI

D Gr E G

Vg V Se ADDITIONAL SIDES £4.50 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 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

f facebook.com/thedaffodil 💆 twitter.com/thedaffodil 🍥 instagram.com/thedaffodilcheltenham