FIZZ & WINE

CHAMPAGNE AND PROSECCO

NV FAVOLA, PROSÉCCO DOC, VENETO ITALY, II%, £6.00 (glass) // £30.00 (bottle)

NV CHAMPAGNE BERNARD REMY, BRUT CARTE BLANCHE FRANCE, I2%, £8.50 (glass) // £45.00 (bottle)

NV CHAMPAGNE LAURENT PERRIER, BRUT FRANCE, 12%, £12.00 (glass) // £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 (glass) // £80.00 (bottle) // £180.00 (magnum)

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

NV CHAMPAGNE KRUG, BRUT FRANCE, I2%, £350.00 (bottle)

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

ROSÉ

CHÂTEAU DE CAMPUGET, 1753' SYRAH VERMENTINO ROSE (GLASS STOPPER), COSTIÈRES DE NÎMES, RHÔNE, FRANCE, 13%

£4.70 (small) // £14.00 (carafe) // £28.00 (bottle) This is a fruity but serious rosé showing bright berried fruit.

DOMAINE TABORDET, SANCERRE ROSÉ
LOIRE, FRANCE 12.5%
£6.50 (small) // £19.50 (carafe) // £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 (glass) // £28.00 (bottle) Vibrant notes of apricot and oranges with a fresh orange peel.

QUADY, ELYSIUM BLACK MUSCAT HALVES CALIFORNIA, USA 15%, £10.50 (glass) // £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 (glass) // £34.50 (bottle) Rich and voluptuous with almonds, honey and sweet candied fruits.

PELEE ISLAND, VIDAL ICEWINE ONTARIO, CANADA 8.5%, £12.50 (glass) // £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%

£4.75 (small) // £7.05 (large) // £11.50 (carafe) // £25.50 (bottle) A clean and fruity wine.

GÉRARD BERTRAND, TERROIR PICPOUL DE PINET LANGUEDOC-ROUSSILLON, FRANCE 12.5% £4.95 (small) // £7.25 (large) // £14.00 (carafe) // £26.50 (bottle) Rich with zesty citrus fruit.

SACCHETTO, PINOT GRIGIO VENEZIE GIULIA VENETO, ITALY 12%

£4.75 (small) // £7.05 (large) // £13.50 (carafe) // £25.50 (bottle) Light and refreshing dry wine.

OLIFANTSBERG, CHENIN BLANC WESTERN CAPE, SOUTH AFRICA 13%, £27.00 (bottle) Ripe tropical fruits combined with honey and spicy apple notes.

FEUDI DI SAN GREGORIO, ALBENTE FALANGHINA CAMPANIA, ITALY 12.5%, £27.50 (bottle) A wine with fresh, intense peach and melon.

CHÉREAU CARRÉ, MUSCADET DE SÈVRE ET MAINE SUR LIE CHÂTEAU DE CHASSELOIR, LOIRE, FRANCE 12% £29.50 (bottle) Clean tasting with crisp acidity and a bright, fresh minerality. KOSTER WOLF, FLONHEIMER ROTHENPFAD RIESLING KABINETT RHEINHESSEN, GERMANY II%

WHITE

£5,20 (small) // £8.10 (large) // £15.75 (carafe) // £30.00 (bottle) Floral Riesling aromas combined with juicy apricots.

SWARTLAND WINERY, LIMITED RELEASE VIOGNIER WESTERN CAPE, SOUTH AFRICA 13% £5.40 (small) // £8.30 (large) // £16.00 (carafe) // £31.00 (bottle) Aromas of orange and peach.

BISHOP'S LEAP, BISHOPS LEAP SAUVIGNON BLANC SOUTHERN ISLAND, NEW ZEALAND 13% £6.00 (small) // £8.90 (large) // £16.50 (carafe) // £32.00 (bottle) Gooseberry and stone fruit flavours.

DOMAINE GÉRARD MILLET, SANCERRE LOIRE, FRANCE 12.5%, £39.00 (bottle) Vibrant Sauvignon notes of grapefruit and lemon.

DOPFF AU MOULIN, GEWURZTRAMINER RESERVE ALSACE, FRANCE 13%, £35.00 (bottle) A generous character of lychee and roses.

GAIA WINES, WILD FERMENT ASSYRTIKO
AEGEAN ISLANDS, GREECE 13%
£6.50 (small) // £9.75 (large) // £18.50 (carafe) // £35.50 (bottle)
Layering of complexity with oak wreathed with minerality.

MICHELE CHIARLO, GAVI DI GAVI 'ROVERETO' PIEDMONT, ITALY, 12.5% £42.50 (bottle)
With hints of grapefruit and white flowers.

DOMAINE FERRAND, POUILLY FUISSÉ BURGUNDY, FRANCE 13.5%, £47.00 (bottle) Fresh yellow plum flavours and a buttery finish.

DOMAINE JEAN GOULLEY, CHABLIS IER CRU MONTMAINS BURGUNDY, FRANCE 12.5% £8.50 (small) // £13.00 (large) // £25.50 (carafe) // £49.00 (bottle) An intense mineral nose followed by fresh vibrant fruit.

FEUDI DI SAN GREGORIO, CUTIZZI GRECO DI TUFO ITALY, 13%, £75.00 (Magnum)

Vibrant wine with classic pear and green plum fruit.

DOMAINE RENÉ MONNIER, PULIGNY
MONTRACHET VILLAGES
BURGUNDY, FRANCE 13%
£13.00 (small) // £20.00 (large) // £38.50 (carafe) // £75.00 (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.

R E D

TIERRA ANTICA, MERLOT VALLE CENTRAL. CHILE. 12.5%

£4.70 (small) // £7.00 (large) // £13.00 (carafe) // £25.00 (bottle) Red and black fruit aromas such as cherries and blackberry.

CARMEN PINOT NOIR VALLE CENTRAL, CHILE 14.5% £4.95 (small) // £7.25 (large) // £14.00 (carafe) // £26.50 (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%, £27.00 (bottle)

A delicious Cabernet showing coffee and bell pepper flavours.

BERTON VINEYARD, THE BLACK SHIRAZ

SOUTH EAST AUSTRALIA 14.5%, £28.00 A rich wine bursting with blackberry & plum.

DOMAINE ANDRÉ BRUNEL, CÔTES DU RHÔNE *EST OUEST, RHÔNE, FRANCE 13.5% £5.00 (small) // £8.00 (large) // £15.50 (carafe) // £29.50 (bottle) Delicious spicy with a lovely balance.

SANTO ISIDRO DE PEGÕES, TOURIGA NACIONAL RESERVA PENÍNSULA DE SETÚBAL, PORTUGAL 14.5%, £30.00 (bottle) Flavours of black cherry with herbs, vanilla. ONDARRE, RIOJA RESERVA RIOJA, SPAIN, I4% £4.95 (small) // £7.85 (large) // £15.50

£4.95 (small) // £7.85 (large) // £15.50 (carafe) // £29.50 (bottle) £60.00 (magnum)

Leather and spice of traditionally made Rioja.

CHATEAU DE GRAND PRÉ, FLEURIE BEAUJOLAIS, FRANCE 13%, £32.00 Very elegant and velvety wine with a floral bouquet of violet.

CARPINETO, DOGAJOLO ROSSO MAGNUMS TUSCANY, ITALY 13.5% £6.25 (small) // £9.10 (large) // £17.00 (carafe) // £33.00 (bottle) £65.00 (Magnum) // £120.00 (double magnum) Full and soft with fruity and spicy aromas.

ANDELUNA, I300 MALBEC
MENDOZA, ARGENTINA 14%
£5.00 (small) // £8.00 (large) // £15.50 (carafe) // £29.50 (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% £6.50 (small) // £9.75 (large) // £18.50 (carafe) // £35.50 (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%
£8.50 (snall) // £14.00 (large) // £26.50(carafe) // £50.00 (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.

small / 125ml

large / 250

carafe / £375ml

dessert glass / 75ml

champagne glass / 125ml







18-20 SUFFOLK PARADE

Our restaurant occupies the site of the former St James's Lodge, where a The first film to be shown at the cinema was 'Thunderclap', a silent The Daffodil, which recently started the next chapter in it's history and at 18-21 Suffolk Parade were demolished and replaced with The Daffodil Picture House. This was Cheltenham's first purpose-built cinema, with 750 seats including 'kissing seats'... double seats at the end of each aisle designed for courting couples!

surgeon called Charles Salt was in residence. In 1922 all of the properties film, starring J. Barney Sherry, Violet Mersereau, Paul Willis and remains one of the country's finest surviving examples of original Art Mary Carr. In 2008 the cinema was refurbished by Laurence Llewellyn Deco cinema and is still as vibrant and stylish as when it opened nearly Bowen and reopened as The Daffodil restaurant. Since then it has played host to Prince William and been featured in scenes from the BBC's Sherlock Holmes starring Benedict Cumberbatch.

| S H A R I N G | |
|---|--------|
| CHARCUTERIE BOARD gherkins, balsamic onions, sourdough bread (G, SD) | £14.00 |
| SMOKED SALMON BOARD capers, parsley, shallots, sourdough bread (F, G, SD) | £14.00 |
| MIXED OLIVES (SD) | £4.00 |
| SMOKED ALMONDS (N) | £4.00 |
| PORK CRACKLING (SD) | £4.00 |
| S T A R T E R S | |
| SOUP OF THE DAY (Ask for allergens) | £6.00 |
| TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ fresh chives, truffle oil (V, E, D, G, SD) | £9.00 |
| BANG BANG CHICKEN SALAD smoked chicken, peanuts, chilli, shredded vegetables (N, P, SE, SD) | £8.00 |
| ROAST BEEF CARPACCIO sprouting broccoli, shaved parmesan, mustard dressing (E, D, SD, MU) | £9.00 |
| SHELLFISH BISQUE fresh lobster, cheddar cheese straw (C, F, D, E, G, SD) | £8.95 |
| HEIRLOOM TOMATOES & RAW BEETROOT watermelon, orange, basil, walnuts, white balsamic (VG, V, SD, N, D) | £8.00 |
| MACKEREL TARTARE tempura oyster, beetroot, horseradish, wonton crisps (F, G, MO, E) | £8.95 |
| HAM, CHICKEN & POTATO TERRINE piccalilli, crisp black pudding, sourdough toast (G, D, E, SD, MU) | £8.95 |
| PAN FRIED SCALLOPS chilled minted pea, broad bean and coconut gazpacho (MO, D) | £12.95 |

| M E A T | |
|---|--------|
| PORK - BELLY, CRACKLING, CROQUETTE sprouting broccoli, roast carrots, spiced chickpeas, houmous (D, G, E, SE, P) | £18.95 |
| GRILLED LAMB RUMP & SLOW COOKED LAMB SHOULDER dukkah, quinoa , peas, mint, aged feta, smoked tomato salsa verde (D, SD, N, SE) | £19.50 |
| PEPPER CRUSTED FILLET STEAK AU POIVRE (8oz // 226g) skin on chips, smoked tomato, peppercorn sauce (D, SD) | £29.50 |
| VEGETARIAN | |
| DUKKAH CRUSTED BAKED AUBERGINE spiced chickpeas, coriander, pomegranate, harissa tomato sauce (VG, V, SD, N, SE, P) | £15.00 |
| HAND ROLLED BAKED POTATO GNOCCHI sprouting broccoli, artichoke, peas, aged feta, wild rocket, truffle oil (V, D, E, G) | £15.00 |
| F I S H | |
| DAILY FISH SPECIAL 'MARKET (Please ask for allergens) | PRICE' |
| HOME SMOKED FISH CAKE soft poached egg, creamy leeks, hollandaise sauce (F, D, G, E, SD) | £15.00 |
| ROAST HAKE FILLET potato gnocchi, broccoli, samphire, seaweed, brown shrimp butter (F, C, SD, D, E, G) | £17.95 |

(n) Nuts (mo) Molluscs (mu) Mustard (s) Soya (sd) Sulphur Dioxide

(se) Sesame Seeds (v) Vegetarian (vg) Vegan (gr) Garlic

| CRACKLING, CROQUETTE sprouting broccoli, roast carrots, spiced chickpeas, houmous (D, G, E, SE, P) GRILLED LAMB RUMP & SLOW COOKED LAMB SHOULDER dukkah, quinoa, peas, mint, aged feta, smoked tomato salsa verde (D, SD, N, SE) PEPPER CRUSTED FILLET STEAK AU POIVRE (8oz // 226g) £29. skin on chips, smoked tomato, peppercorn sauce (D, SD) VEGETAR IAN DUKKAH CRUSTED BAKED AUBERGINE spiced chickpeas, coriander, pomegranate, harissa tomato sauce (VG, V, SD, N, SE, P) HAND ROLLED BAKED POTATO GNOCCHI £15. sprouting broccoli, artichoke, peas, aged feta, wild rocket, truffle oil (V, D, E, G) FISH DAILY FISH SPECIAL 'MARKET PRICE (Please ask for allergens) HOME SMOKED FISH CAKE soft poached egg, creamy leeks, hollandaise sauce (F, D, G, E, SD) ROAST HAKE FILLET fotato gnocchi, broccoli, samphire, seaweed, brown shrimp butter (F, C, SD, D, E, G) | M E A T | |
|--|--|----------------------|
| dukkah, quinoa , peas, mint, aged feta, smoked tomato salsa verde (D, SD, N, SE) PEPPER CRUSTED FILLET STEAK AU POIVRE (8oz // 226g) £29. skin on chips, smoked tomato, peppercorn sauce (D, SD) VEGETARIAN DUKKAH CRUSTED BAKED AUBERGINE £15. spiced chickpeas, coriander, pomegranate, harissa tomato sauce (VG, V, SD, N, SE, P) HAND ROLLED BAKED POTATO GNOCCHI £15. sprouting broccoli, artichoke, peas, aged feta, wild rocket, truffle oil (V, D, E, G) FISH DAILY FISH SPECIAL 'MARKET PRICE (Please ask for allergens) HOME SMOKED FISH CAKE soft poached egg, creamy leeks, hollandaise sauce (F, D, G, E, SD) ROAST HAKE FILLET £17. potato gnocchi, broccoli, samphire, seaweed, brown shrimp butter (F, C, SD, D, E, G) | PORK - BELLY, CRACKLING, CROQUETTE sprouting broccoli, roast carrots, spiced chickpeas, houmous (D, G, E, SE, P) | £18.95 |
| AU POIVRE (8oz // 226g) skin on chips, smoked tomato, peppercorn sauce (D, SD) VEGETARIAN DUKKAH CRUSTED BAKED AUBERGINE spiced chickpeas, coriander, pomegranate, harissa tomato sauce (VG, V, SD, N, SE, P) HAND ROLLED BAKED POTATO GNOCCHI sprouting broccoli, artichoke, peas, aged feta, wild rocket, truffle oil (V, D, E, G) FISH DAILY FISH SPECIAL (Please ask for allergens) HOME SMOKED FISH CAKE soft poached egg, creamy leeks, hollandaise sauce (F, D, G, E, SD) ROAST HAKE FILLET potato gnocchi, broccoli, samphire, seaweed, brown shrimp butter (F, C, SD, D, E, G) ALLERGEN KEY | & SLOW COOKED LAMB SHOULDER dukkah, quinoa , peas, mint, aged feta, smoked tom | £19.50 aato |
| DUKKAH CRUSTED BAKED AUBERGINE spiced chickpeas, coriander, pomegranate, harissa tomato sauce (VG, V, SD, N, SE, P) HAND ROLLED BAKED POTATO GNOCCHI £15.4 sprouting broccoli, artichoke, peas, aged feta, wild rocket, truffle oil (V, D, E, G) FISH DAILY FISH SPECIAL (MARKET PRICE) (Please ask for allergens) HOME SMOKED FISH CAKE soft poached egg, creamy leeks, hollandaise sauce (F, D, G, E, SD) ROAST HAKE FILLET £17. potato gnocchi, broccoli, samphire, seaweed, brown shrimp butter (F, C, SD, D, E, G) | AU POIVRE (80z // 226g) skin on chips, smoked tomato, peppercorn sauce | £29.50 |
| spiced chickpeas, coriander, pomegranate, harissa tomato sauce (VG, V, SD, N, SE, P) HAND ROLLED BAKED POTATO GNOCCHI £15.1 sprouting broccoli, artichoke, peas, aged feta, wild rocket, truffle oil (V, D, E, G) FISH DAILY FISH SPECIAL (MARKET PRICE) (Please ask for allergens) HOME SMOKED FISH CAKE £15.1 soft poached egg, creamy leeks, hollandaise sauce (F, D, G, E, SD) ROAST HAKE FILLET £17. potato gnocchi, broccoli, samphire, seaweed, brown shrimp butter (F, C, SD, D, E, G) | V E G E T A R I A | N |
| sprouting broccoli, artichoke, peas, aged feta, wild rocket, truffle oil (V, D, E, G) FISH DAILY FISH SPECIAL (MARKET PRICE) HOME SMOKED FISH CAKE soft poached egg, creamy leeks, hollandaise sauce (F, D, G, E, SD) ROAST HAKE FILLET £17. potato gnocchi, broccoli, samphire, seaweed, brown shrimp butter (F, C, SD, D, E, G) ALLERGEN KEY | spiced chickpeas, coriander, pomegranate, | £15.00 |
| DAILY FISH SPECIAL (Please ask for allergens) HOME SMOKED FISH CAKE soft poached egg, creamy leeks, hollandaise sauce (F, D, G, E, SD) ROAST HAKE FILLET potato gnocchi, broccoli, samphire, seaweed, brown shrimp butter (F, C, SD, D, E, G) ALLERGEN KEY | sprouting broccoli, artichoke, peas, aged feta, | CCHI £15.00 |
| (Please ask for allergens) HOME SMOKED FISH CAKE £15.0 soft poached egg, creamy leeks, hollandaise sauce (F, D, G, E, SD) ROAST HAKE FILLET £17. potato gnocchi, broccoli, samphire, seaweed, brown shrimp butter (F, C, SD, D, E, G) ALLERGEN KEY | F I S H | |
| soft poached egg, creamy leeks, hollandaise sauce (F, D, G, E, SD) ROAST HAKE FILLET £17. potato gnocchi, broccoli, samphire, seaweed, brown shrimp butter (F, C, SD, D, E, G) ALLERGEN KEY | | RKET PRICE' |
| potato gnocchi, broccoli, samphire, seaweed, brown shrimp butter (F, C, SD, D, E, G) ALLERGEN KEY | soft poached egg, creamy leeks, | £15.00 |
| | potato gnocchi, broccoli, samphire, seaweed, | £17.95 |
| | ALLERGEN KEY | |
| (c) Crustaceans (ce) Celery (d) Dairy (e) Eggs (f) Fish (p) Peanuts (g) Gluten (l) Lup | | (g) Gluten (l) Lupin |



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