SHARING BOARDS

Ce G V Vg

SCOTTISH SMOKED SALMON $ \underline{\textit{£10/£16.95}} $ Capers, parsley, shallots, lemon, sourdough bread $ F \textit{Sd G} $
THREE MEAT CHARCUTERIE
THE DAFFODIL CRUDITIES£8.50/£14.95 A selection of seasonal fresh raw vegetables, homemade hummus, sourdough bread

TO START PARSNIP & CHESTNUT SOUP
WILD MUSHROOM & TRUFFLE ARANCINI £8.95 Cheddar cheese & chive mayonnaise $VGDSdEMuGr$
FRESH HERITAGE BEETROOT & PEAR SALAD.
ORANGE & GREEN SALAD

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ.

SMOKED SALMON & PRAWN COCKTAIL.

Baby gem, fennel, horseradish Marie Rose

HAM HOCK & PARSLEY TERRINE Piccalilli, gherkins, grilled sourdough

SCALLOPS COOKED IN THEIR SHELL

Butternut squash purée, parsley garlic butter,

Chives, truffle oil - A Daffodil Classic

VEGDSd

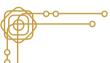
CEFSd

G Mu Sd

Parmesan crust

Mo D G Gr

MERRY CHRISTMAS HAPPY NEW YEAR



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

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 £22.95

*RIB-EYE 10oz/283g £28.95

SIRLOIN 10oz/283g £28.95

*FILLET 8oz/226g £35.95

CHATEAUBRIAND

Served with chips, smoked tomatoes, wild rocket and two of our steak sauces

*FOR TWO TO SHARE £72 18oz/510g

*GRILLED CALF'S LIVER & BACON

£20.95

Creamy mash, buttered spinach, melted onions, sage jus DSd

SPATCHCOCK CHICKEN

£19.95

Wild rocket, burnt lemon, smoked tomato, chips, chimichurri D Sd

GRILLED SCOTTISH SALMON

£19.95

Wild rocket, burnt lemon, smoked tomato, chips, béarnaise sauce FDESd

GRILLED HALLOUMI **BURGER**

£16.95

Wild Rocket, flat mushroom, smoked tomato, hummus, chips, chilli jam V G Gr D E Sd

SAUCES £3.00

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



All £4.50

SIDES

Chips V

Onion rings with garlic aioli DEGGrV Parmesan & truffle chips D

Buttered new potatoes DV

Rocket & Parmesan salad D

Green beans with chilli & sesame Se V Vg

Thyme roast carrots DV

A 10% discretionary service charge will be added to your bill

Mash potatoes DV

Carrot and Swede Mash V

FISH

BATTERED CORNISH HADDOCK Chips, crushed peas, burnt lemon, tartare sauce FG Sd E	.£16.95
PAN FRIED HAKE Octopus, butter beans, braised fennel, potato, chorizo, garlic aioli F Mo E D Gr	£20.95
PAN FRIED FILLET OF SEA BASS Creamy mash, seasonal greens, shrimp, caper and parsley butter CDFSd	£20.95

MEAT

SLOW ROAST PORK BELLY£20.95 Crackling, creamy mash, Bramley apple, broccoli, brandy prunes D Sd
SLOW COOKED BEEF CHEEKS
ROAST BREAST & LEG OF TURKEY

VEGETARIAN

HALLOUMI RED CURRYFluffy aromatic rice, coconut sambal, charred flat bread VDG Gr (can be made vegan)	
CHARRED AUBERGINE Curried cauliflower, dukkah, quinoa, chickpeas, pomegranate, tahini VVg NSe	£16. 95

ALLERGEN KEY

C Crustaceans Ce Celery D Dairy E Eggs F Fish G Gluter
Gr Garlic L Lupin N Nuts Mo Molluscs Mu Mustard
P Peanuts S Soya Sd Sulphur Dioxide Se Sesame Seeds
V Vegetarian Vg Vegan