



## DIGESTIFS & DESSERT WINE

### DESSERT WINE

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.*

### PORT

QUINTA DE BALDIAS  
19.5%, £7.50 (75ML) // £16.00 (375ML) // £30.00 (BOTTLE)  
*Organic Fine Ruby Port from the Douro Region. Very balanced and elegant, fruity with delicate hints of red berries and integrated tannins.*

### COGNAC, BRANDY & ARMAGNAC

CALVADOS BOULARD (25ML) - £4.50

JANNEAU ARMAGNAC (25ML) - £4.50

MARTELL VS (25ML) - £3.50

MARTELL VSOP (25ML) - £4.50

MARTELL XO (25ML) - £9.00

REMY MARTIN VSOP (25ML) - £5.00

REMY MARTIN XO (25ML) - £12.00

REMY MARTIN LOUIS XIII (35ML) - £250.00



## PUDDINGS



Executive Chef TOM RAINS

### PUDDINGS

- All at £6.50 -

#### CRÈME BRÛLÉE

*almond puff pastry straws (D, E, G, V, N)*

#### ST. CLEMENTS CHEESECAKE

*burnt orange, crème fraîche sorbet (G, D)*

#### WARM PEAR & GINGER CAKE

*gingerbread ice cream (G, D, E, V)*

#### CHOCOLATE BROWNIE

*marshmallow, peanut butter ice cream (E, N, D, V)*

#### PINEAPPLE MILLE FEUILLE

*iced coconut parfait, lime syrup, mango sorbet  
(V,D,G,E,SD)*

### A SELECTION OF PUDDINGS TO SHARE

ENJOY A TASTE OF ALL OF THE DAFFODIL'S PUDDINGS

(G, E, D)

- £15.00 -

### ICE CREAMS & SORBETS

- Three scoops for £5.00 -

#### ICE CREAM

*Vanilla, Chocolate, Peanut butter, Gingerbread  
(E, D)*

#### SORBET

*Raspberry, Lemon, Mango, Crème Fraiche*

### ARTISAN CHEESES

- A choice of three cheeses £8.50 or five cheeses £10.00 -

#### PERL LAS

*a wonderful Welsh blue cheese with a unique flavour,  
delicate and gently salty with spicy blue overtones.  
(Cow's milk, pasteurised) (V)*

#### RAGSTONE

*a delicious ripened, English goats cheese log that is  
mellow with a creamy lemony texture.  
(Goat's milk, unpasteurised)*

#### GODSELLS DOUBLE GLOUCESTER

*this award winning cheese is matured for at least 5 months.  
It has a firm, flaky texture and a rich clean flavour.  
(Cow's milk, pasteurised) (V)*

#### OLD WINCHESTER

*a nutty hard cheese, matured for 18 months or longer.  
the texture is dense and similar to Parmesan.  
(Cow's milk, pasteurised) (v)*

#### WIGMORE

*a subtle, delicate Brie style cheese. It is  
exceptionally smooth and creamy.  
(Sheep's milk, unpasteurised) (V)*

*All our cheeses are served with biscuits, celery,  
grapes and fruit chutney (C, G, L, D, N,S, D)*

#### 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

THE DAFFODIL