

*Sunday Lunch at*  
**THE DAFFODIL**



# Sunday Lunch

## COCKTAILS (all £7)

**BLOODY MARY**  
Absolut vodka, house spice mix,  
tomato juice & celery

**BUCKS FIZZ**  
House Champagne  
& fresh orange juice

**ENGLISH GARDEN**  
Hendricks gin, cucumber,  
elderflower & soda

## STARTERS

### SOUP OF THE DAY

*Please ask about allergens*

**TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ**  
Fresh chives, truffle oil  
*V E D G Sd*

**SHREDDED DUCK LEG CONFIT & WATERMELON**  
Pomegranate, chilli, mint, honey, soy & ginger dressing  
*Sd S Gr*

**HEIRLOOM TOMATO & ENGLISH STRAWBERRIES**  
Candied walnuts, basil, white balsamic, olive oil  
*V Vg N Sd*

**HOME SMOKED SALMON**  
Capers, parsley, shallots, lemon, sourdough bread  
*F G Sd*



## ROASTS of the DAY

**ROAST ANGUS BEEF**  
Yorkshire pudding, horseradish, gravy  
*D G Sd*

**THYME ROAST CHICKEN BREAST**  
Pigs in blankets, bread sauce, gravy  
*D G Sd*

**SLOW ROAST PORK BELLY**  
Crackling, apple sauce, gravy  
*D Sd*

**ROAST FISH OF THE DAY**  
*Please ask for details*

**VEGETABLE TART OF THE DAY**  
*Please ask for details*

All roasts are served with roast potatoes,  
seasonal greens & roast vegetables



## MAINS

**STEAK FRITES**  
Skinny fries, peppercorn sauce  
*D Sd*

**GRILLED SALMON CHIMICHURRI**  
Burnt lemon, smoked tomato, wild rocket,  
new potatoes  
*F D E Sd*

**ROAST COD LOIN POLONAISE**  
Cauliflower purée, broccoli, fried capers,  
toasted almonds  
*F D G E Sd N*

**GREEN VEGETABLE 'ORZOTTO'**  
Poached egg hollandaise, wild mushrooms  
on sourdough toast  
*D V E G Sd N*

**DUKKAH CRUSTED AUBERGINE  
& CURRY ROAST CAULIFLOWER**  
Pomegranate, chickpea, raisin & quinoa salad  
*Vg V P N Se*



## PUDDINGS

**PINEAPPLE CARPACCIO**  
Kiwi fruit, passion fruit, coconut sorbet  
*Vg V*

**CRÈME BRÛLÉE**  
Almond puff pastry straw  
*V D E G N*

**PRALINE & STEM GINGER BOMBE**  
Raspberries, warm chocolate sauce  
*V E D N*

**WARM CHOCOLATE BROWNIE**  
Marshmallow, honeycomb, vanilla ice cream  
*V D E Ns*  
*Please allow 15 minutes*

**ARTISAN CHEESES**  
Served with biscuits, celery, grapes & fruit chutney  
*Please ask for allergens.*  
*Add a glass of port (£4 supplement)*

## BOTTOMLESS PROSECCO, WHITE & RED WINE

TWO COURSES £29.95 // THREE COURSES £33.95  
*Sunday Lunch includes unlimited wine & prosecco for two hours while you dine*

### 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*

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