BAR MENU

NIBBLES

Dry Roasted Nuts (VE)	Focaccia & Whipped Ricotta (VEO)	Truffle & Rosemary Crisps (VE)	Nocellara Olives (VE)
4	7	4	6

SMALL PLATES

Chicken Caesar Milanese: charred gem, crisp pancetta, pecorino.	10
Lobscouse: pickled red cabbage, sourdough.	14
Fish & Chips: pea puree, tartare sauce. (GF)	9.5
Daffodil Fried Fish: prawns, calamari, haddock, courgette, aioli, lemon. (GF)	10.5
Daffodil Board: selection of cheeses and meats, figs, focaccia, crackers & tomato chutney.	12.5
Beetroot Salmon Gravlax: capers, pickled shallots whipped ricotta, rye sourdough.	11
Figs & Whipped Ricotta: pistachio, rocket, chilli molasses. (V)(GF)	9
White Bean Hummus: rose harissa, za'atar, flatbread. (VE)	9
Truffle Mac & Cheese: herb crumb. (V)	9
Baked Chèvre Goat Cheese: pear, walnut and honey. (V)(GF)	9
Black Pudding & Cumberland Bon Bons: pickled walnut ketchup.	8.5
Roasted Baby Beets: whipped tofu, chilli molasses. (VE)(GF)	9

SANDWICHES *All sandwiches served on focaccia* (GFO)

Turkey and stuffing, gravy mayonnaise, crispy onion.	12
Peppered steak in rich gravy, tobacco onions and gouda cheese.	12
Buratta, san marzanos, rocket, balsamic, fresh basil. (V)	11
Harissa pulled mushrooms, hummus, rocket, lime aioli. (VE)	12

SIDES

Fries (VE)	Truffle & Parmesan Fries (V)	Triple Cooked Chips (VE)	Caesar Salad (V)
4.5	6	4.5	5

All our food is fresh and may contain allergens. Please ask your server for more information. A discretionary service charge of 10% is added to all tables

M.V. "OVERCHURCH."

SHIP Nº 1304.

GENERAL ARRANGEMENT & CAPACITIES

SCALE - 1/8 = 1 FOOT

DAFFODIL

62 CANNING DOCK LIVERPOOL 99

24

PROMENADE DECK

PRINCIPAL DIMENSIONS

L.B.P.	142'- 9
LENGTH O.A.	152 - 6 67
BREADTH MLD	39 - 0
DEPTH MLD	12 - 6