

STARTERS

Black Pudding Bon Bons
*Black pudding & Cumberland Bon
 Bons, pickled walnut ketchup*

Salmon Gravalax (GFO)
*Salmon, beetroot, capers, pickled
 shallots whipped ricotta & rye
 sourdough.*

Glazed Fig & Ricotta (V)(GF)
*Glazed figs, whipped ricotta,
 pistachio, rocket, chilli & molasses
 dressing*

Roast Baby Beets (VE)(GF)
*Molasses & balsamic roasted baby beetroot,
 whipped tofu & crispy chilli dressing*

CHILDREN'S
ROAST

£12

Chicken Roast or Seed Roast (VE)
A Soft Drink & Ice Cream

*A complete children's menu is available upon request.
 Please ask your server.*



ROAST

*Served with: beef tallow roasted potatoes (VEO),
 celeriac puree, honey roasted baby carrots and
 parsnips, braised red cabbage, tenderstem, crisp
 Yorkshire pudding, red wine jus.*

Strip Loin Beef

TWO COURSE

£34

THREE COURSE

£40

Roast Lamb Rump

TWO COURSE

£32

THREE COURSE

£38

Pan Roasted Chicken Supreme

TWO COURSE

£30

THREE COURSE

£36

Seed Roast (VE)

TWO COURSE

£28

THREE COURSE

£34

ADDITIONAL MEAT:

Chicken +£3 · Lamb +£5 · Beef +£6

DESSERTS

Chocolate Brownie (V)(GF)
*White chocolate crumb, raspberry
 sorbet*

Sticky Toffee Pudding (VEO)(GF)
*Butterscotch sauce, vanilla ice
 cream*

Lemon Tart (V)
*Lemon curd, sweet pastry, fluffy
 Italian meringue*

Farm Ice Cream (V)
*3 scoops - ask for rotational flavours of
 the week from local farm suppliers*

Basque Cheesecake (V)
Vanilla toasted plums

Cheese Board (V)
*British cheese board, quince jam,
 crackers
 + £2*

EXTRAS

Cauliflower Cheese
 £6

Pigs in Blankets
 £6

Beef Tallow Roast Potatoes
 £4

Seasonal Greens
 £3

Sage & Sausage Stuffing
 £3

Herb Roasted Potatoes
 £3.5

Red Wine Jus
 £2

Vegan Gravy
 £1.5

MAIN DECK

DAFFODIL

RESTAURANT

