

STARTERS

ARTISAN BREAD (V) £5

baked foccacia, poppy seed & rye sourdough, roasted garlic & herb butter or cold pressed rapeseed oil & balsamic

BEEF TARTARE (GF) £14

crispy rosti, smoked oyster emulsion, pecorino

CRAB CRUMPET £14

homemade crumpet, dressed cornish crab, pickled orange fennel, saffron aioli

ROAST BABY BEETS (GF)(VE) £12

molasses & balsamic roasted baby beetroot, whipped tofu, crispy chilli dressing

BURRATA & FIG (V) £12

bot & sour figs, fig jam, pistachio crumb

HAM HOCK TERRINE (GF) £12

BBQ leek, quince jam, pickled mustard seeds

MAINS

STONE BASS (GF) £26

celeriac puree, celeriac sautee, sea herbs, kashmiri chilli butter

BEEF SHORT RIB (GF) £28

pressed short rib, bourguignon sauce, aligot mash

SQUASH & GORGONZOLA TAGLIATELLE (V) £20

winter squash, gorgonzola espuma, lovage dust

HONEY ROAST CHICKEN SUPREME (GF) £25

truffled watercress puree, cauliflower mushroom, pickled mustard jus

LOBSTER SPAGHETTI CHITARRA £28

lobster bisque, kashmiri chilli, fennel, sea herbs

SAUCES

Red wine jus
£3

Onion & Blue Cheese
£4

Peppercorn Sauce
£4

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Refined selections, perfect to begin your dining experience or to complement any main course.

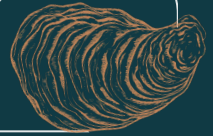
OYSTERS

Seasonal Oysters

classic mignonette or crispy chilli dressing (GF)

6 - £20

12 - £40

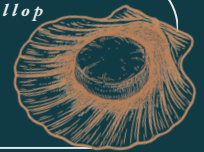


SCALLOP

Baked Scallop

café de paris butter or herb butter (GF)

£5 each



GRILL

DAFFODIL BURGER £18

daffodil burger sauce, pickles, lettuce, garstang cheddar, potato brioche served with fries

DAFFODIL DELUXE BURGER £21

guanciale, provolone cheese, caramelised onion, truffle mayo, potato brioche served with fries

AGED BEEF STEAKS

café de paris butter, confit tomato, king oyster mushroom (GF)

Choose your cut:

10oz Sirloin - £30

10oz Ribeye - £35

6oz Fillet - £40

SURF AND TURF (GF) £45

6oz fillet steak, butter-poached lobster tail, café de paris butter, confit tomato, king oyster mushroom

SIDES

Triple cooked chips (GF)(VE) £4.5

Radichio & pecorino salad (GF)(V) £4

Crispy potato rosti & pecorino (GF)(V) £4.5

Buttered seasonal greens (GF)(V) £4.5

Green leaf salad (GF)(VE) £3.5

Truffle & parmesan fries (GF)(V) £6

SWEETS

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

£8

Basque Cheesecake ^(V)*Star anise toasted plums*

£8

Sticky Toffee Pudding ^{(VE)(GF)}*Butterscotch sauce, vanilla ice cream*

£8

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

£8

Cheese Board ^(V)*Luxury British cheese board, quince**jam, crackers*

£10

COFFEE

Single Espresso	2.5
Double Espresso	3
Americano	3.5
Short Black	3.5
Flat White	3.5

Macchiato	3.5
Cortado	3.5
Cappuccino	3.5
Latte	3.5