

STARTERS

ARTISAN BREAD (V) £6

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

BEEF CARPACCIO (GF) £14

*XO sauce, Thai basil crema, bitter leaves*

TORCHED MACKEREL (GF) £12

*labneh, jalapeño emulsion, pickled pear and radish*

LAMB BELLY RAREBIT SKEWER £12

*leek emulsion, pickled leeks, crispy leeks*

BEETROOT TART (VE) £12

*beetroot tartare, beetroot espuma, black truffle, pecan brittle*

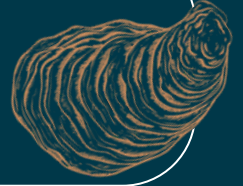
OYSTER

Seasonal Oysters

*classic mignonette or  
crispy chilli dressing (GF)*

6 - £22

12 - £44

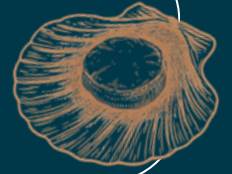


SCALLOP

Baked Scallop

*café de paris butter or  
herb butter (GF)*

£6 each



MAINS

BLACK TRUFFLE GUINEA FOWL (GF) £25

*confit leg, watercress purée, mustard seed jus*

BEEF SHORT RIB (GF) £28

*pressed short rib, bourguignon sauce, aligot mash*

CELERIAC TERRINE (VE) £22

*cauliflower purée, torched cauliflower, leek jus, celeriac crisp*

POACHED COD (GF) £26

*glazed spilman asparagus, spring green fricassée, sauce véronique, fish skin crackle*

LOBSTER & SCALLOP CHITARRA £28

*sea greens & fennel, kashmiri butter, lobster bisque*

LAMB RACK £32

*leek bread & butter pudding, lardo & turnip, lamb demi-glace, lamb fat crumble*

GRILL

GRILL WEEKLY SPECIAL

*ask your server for this week's grill special*

AGED BEEF STEAKS (GF)

*san marzano tomato, king oyster mushroom, onion rings & café de paris butter*

Choose your cut:

10oz Sirloin

£30

10oz Ribeye

£35

6/8 oz Fillet

£40

SURF AND TURF (GF) £48

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

DAFFODIL BURGER £18

*daffodil burger sauce, tomato, pickles, lettuce, garstang cheddar, potato brioche & fries*

DELUXE BURGER £21

*guanciale, provolone cheese, caramelised onion, truffle mayo, potato brioche & fries*

DAFFODIL CHICKEN BURGER £18

*buttermilk chicken burger, pickles, fresh slaw, jalapeño aioli & fries*

SAUCES

Red Wine Jus  
£3

Onion & Blue Cheese  
£4

Peppercorn  
£4

SIDES

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

Triple cooked chips (GF)(VE) £4.5

Radicchio & pecorino salad (GF)(V) £4

Buttered seasonal vegetables (GF)(V) £5.5

Green leaf salad (GF)(VE) £3.5

Truffle & parmesan fries (GF)(V) £6

## SWEETS

STICKY TOFFEE PUDDING (VEO)(GF)*butterscotch sauce, vanilla ice cream*

£8

CHOCOLATE BROWNIE (V)(GF)*white chocolate crumb, pistachio ice cream*

£8

RHUBARB & CUSTARD TART (V)*rhubarb gel, brûléed custard*

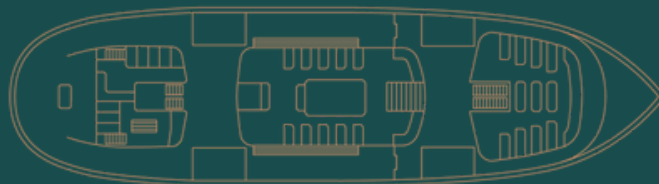
£8

CEREAL MILK PANNA COTTA (GF)*hazel brittle, honeycomb, raspberry powder*

£8

CHEESE BOARD (V)*luxury British cheese board, quince jam, crackers*

£10



## HOT DRINKS

SINGLE ESPRESSO	£3	MACCHIATO	£4.5
DOUBLE ESPRESSO	£3.5	CORTADO	£4.5
AMERICANO	£4	CAPPUCCINO	£4.5
SHORT BLACK	£3.75	LATTE	£4.5
FLAT WHITE	£4.5	HOT CHOCOLATE	£4.5

PLEASE ASK YOUR SERVER FOR OUR SELECTION OF TEAS

*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.*