



DAFFODIL

DINING ROOM

STARTERS

- SPICED FISHCAKES
shaved fennel & dill salad, caper mayonnaise £8.95
- GOAT'S CHEESE & CARAMELISED ONION TART
herb salad, beetroot crisps £8.50
- CONFIT DUCK ROULADE
fig chutney, artisan bread £9.95
- SEARED SCALLOPS
squash purée, salted almonds, pork & sage croquette £14.95
- FRESHLY PREPARED SOUP
warm crusty bread £6.95
- SMOKED & POACHED SCOTTISH SALMON
pickled vegetables, freshly baked bread £10.50
- LOBSTER & VINE TOMATO RISOTTO
mascarpone cheese, extra virgin olive oil £12.50

THE MAIN EVENT

- DRY-AGED BEEF FILLET£28.00
short-rib bon-bon, mashed potato, grilled mushroom, crisp pancetta, Bordelaise sauce
- ROAST RUMP OF LAMB£19.50
potato gnocchi, buttered greens, squash, lamb jus
- WHOLE GRILLED TIGER PRAWNS£21.00
French fries, house salad, saffron mayonnaise
- SEARED SEA BREAM FILLET£19.50
creamed potatoes, sauce vierge, buttered samphire
- CRISPY BRAISED PORK BELLY£18.50
salaraise potatoes, savoy cabbage, Bury black pudding
- SEARED SHETLAND SALMON£18.50
smoked bacon & herb crushed potatoes, dill butter sauce
- ROAST FREE-RANGE CHICKEN BREAST£17.95
fondant potato, baby leeks, mushroom ravioli
- WILD MUSHROOM RISOTTO£15.95
pecorino, truffle oil
- ROAST SQUASH, FETA & RED PEPPER FETTUCCINE£15.95
wild rocket, extra virgin olive oil

SMALL PLATES

- POACHED SCOTTISH SALMON & SOURDOUGH CROÛTES
 - SALT & PEPPER SQUID
saffron aioli
 - PORK & SAGE CROQUETTES
mustard mayonnaise
 - ROAST BABY CHORIZO
 - OLIVES, FETA & SUN-BLUSHED TOMATO
 - ARTISAN BREAD
herb butter
- £4.75 EACH

TASTING TABLE

for the enjoyment of the whole party

ARTISAN BREAD & NIBBLES

AMUSE-BOUCHE

SEARED SCALLOPS

squash purée, salted almonds, pork & sage croquette

CONFIT DUCK ROULADE

fig chutney, sourdough croûtes

SEARED SEA BREAM FILLET

creamed potatoes, sauce vierge, buttered samphire

DRY-AGED BEEF FILLET

short-rib bon-bon, mashed potatoes, grilled mushroom, crisp pancetta, Bordelaise sauce

RHUBARB & CUSTARD TRIFLE

rhubarb gel

SNOWDONIA BLACK BOMBER

chutney, bread

FARRER'S COFFEE

macaroon

£65

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FROM THE DAFFODIL GRILL

All of our steaks are char-grilled.

Our beef is dry-aged on the bone for a minimum of 28 days. We take great care in the procurement of our steaks and taste them daily to ensure that only the best quality are selected.

300G CENTRE CUT SIRLOIN

£28

300G THICK CUT RIB-EYE

£28

225G PRIME CUT FILLET

£35

All steaks are served with either:

triple-cooked chips, mushrooms, grilled tomato, onion rings

OR

skinny fries, house salad with honey & mustard dressing

Add a sauce for £2.50

POMMERY MUSTARD • PINK PEPPERCORN • BLUE CHEESE

DAFFODIL BURGER £14.95

8oz steak burger, sesame bun, triple-cooked chips, chilli ketchup, Little Gem lettuce, tomato, coleslaw

CHICKEN BURGER £14.95

char-grilled corn-fed chicken breast, sesame bun, triple-cooked chips, chilli ketchup, Little Gem lettuce, tomato, coleslaw

Add a topping for £1.50 each

MATURE CHEDDAR • BLUE CHEESE • GRILLED STREAKY BACON
FRIED FREE-RANGE EGG

FOR TWO TO SHARE

please pre-order to guarantee availability

SEAFOOD PLATTER

Whole grilled sea bream, grilled tiger prawns, spiced fishcakes, shaved fennel & dill salad, French fries, caper mayonnaise

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CHAR-GRILLED 1.2KG TOMAHAWK STEAK

herb butter, pepper sauce, triple-cooked chips, mushrooms, grilled tomato, house salad

£75

SIDES

SKINNY FRIES
harrisa mayonnaise

TRIPLE-COOKED CHIPS

CAESAR SALAD

HERITAGE CARROTS
maple & pancetta

HOUSE SALAD
honey & mustard dressing

SEASONAL VEGETABLES
herb butter

£3.00 EACH

If you have any queries regarding food allergens, feel free to discuss with a member of our team.

