

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

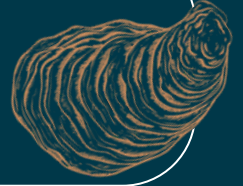
OYSTER

Seasonal Oysters

*classic mignonette or
crispy chilli dressing (GF)*

6 - £22

12 - £44

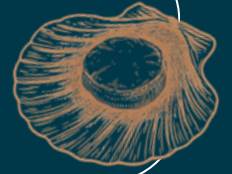


SCALLOP

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 (M)(GF)*white chocolate crumb, pistachio ice cream*

£8

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

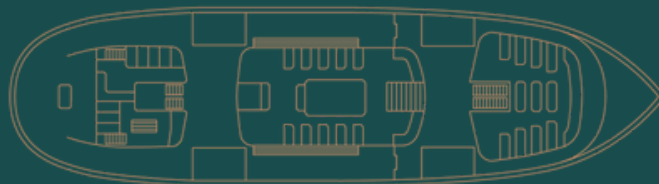
£8

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

£8

CHEESE BOARD (M)*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.*

B A R M E N U

N I B B L E S

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

S M A L L P L A T E S

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. (VE)(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

S A N D W I C H E S *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

S I D E S

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



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*

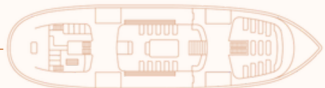
Charred Spilman Asparagus (VE)(GF)

*Molasses & balsamic charred spilman asparagus,
whipped tofu & crispy chilli dressing*

CHILDREN'S
ROAST

*Chicken Roast or Seed Roast
A Soft Drink & Ice Cream (VE)
£12*

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



ROAST

Served with: beef tallow roasted potatoes (VEO),
cauliflower purée, 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

EXTRAS

Cauliflower Cheese

£6

Pigs in Blankets

£6

Beef Tallow Roast Potatoes

£4

Seasonal Vegetables

£3

Sage & Sausage Stuffing

£3

Herb Roasted Potatoes

£3.5

Red Wine Jus

£2

Vegan Gravy

£1.5

DESSERTS

Chocolate Brownie (V)(GF)

*White chocolate crumb, pistachio
ice cream*

Sticky Toffee Pudding (VEO)(GF)

*Butterscotch sauce, vanilla ice
cream*

Rhubarb & Custard Tart (V)

Rhubarb gel, brûléed custard

Farm Ice Cream (V)

*3 scoops - ask for rotational flavours of
the week from local farm suppliers*

Cereal Milk Panna Cotta (GF)

*Hazel brittle, honeycomb, raspberry
powder*

Cheese Board (V)

*British cheese board, quince jam,
crackers
+ £2*