



DAFFODIL

DINING ROOM

STARTERS

HAM HOCK & MUSTARD "SANDWICH" <i>tomato, relish, poached egg, potato chips</i>	£9.50
CHICKEN, CHORIZO & RED PEPPER RISOTTO	£9.50
GOAT'S CHEESE & CARAMELISED ONION TART <i>herb salad, pickled beets</i>	£8.95
SMOKED SCOTTISH SALMON <i>Arbroath smokie scotch egg, fine herbs, curry mayo</i>	£11
SEARED HAND-DIVIDED SCALLOPS <i>crispy chicken wing, cauliflower puree, serrano crisp</i>	£14.95
FRESHLY PREPARED SOUP <i>warm crusty bread</i>	£7.50

TO SHARE

CHAR-GRILLED 1.2KG TOMAHAWK STEAK
with herb butter, pepper sauce, triple-cooked chips, mushrooms, char-grilled tomato, house salad

£75

TASTING TABLE

Enjoy the Daffodil's tasting menu, creatively designed by our Chef with the seasons in mind.

5 COURSES

£35 pp

ADD WINE / DRINKS FLIGHT

£25 pp

Please see our full Tasting Table Menu for details.

MAINS

ROAST FILLET OF BEEF <i>short-rib bon bon, creamed potatoes, baby onions, parsnip and pancetta</i>	£28
ROASTED CORN-FED CHICKEN <i>gnocchi, wild mushrooms, charred leeks, cauliflower, chicken jus</i>	£18.95
FILLET OF SEA BREAM <i>spring onion and coriander mash, tender stem broccoli, toasted peanut, chilli and soy dressing</i>	£19.50
SEARED SHETLAND SALMON <i>chorizo, peas, Lyonnaise potatoes, chive butter sauce</i>	£17.50
HOMEMADE GNOCCHI <i>asparagus, wild mushrooms, ricotta, confit garlic</i>	£16
ROAST LAMB RUMP <i>polenta chips, sweet potato puree, greens, semi dried tomato, lamb jus</i>	£20
ROAST SQUASH RISOTTO <i>red pepper marmalade, feta, pea</i>	£16

SMALL PLATES

SALT & PEPPER SQUID <i>spring onion, chilli and soy</i>	£5
FRESH FRIED TORTILLA <i>sun-blushed tomato hummus</i>	£4
CUMBRIAN CHIPOLATAS <i>tossed in marmalade</i>	£4
OLIVES, FETA & SUN-BLUSHED TOMATO	£5
TOASTED SOURDOUGH <i>olive butter</i>	£4

3 FOR £11.50

FROM THE DAFFODIL GRILL

All of our steaks are char-grilled.

Our beef is dry aged for a minimum of 28 days. We take great care in the procurement of our beef and often know which breed and farm it has come from. We taste them daily to ensure that only the best quality steaks are selected.

225G PRIME FILLET

£35

300G THICK CUT RIB EYE

£28

Add a sauce for £2.50

PEPPERCORN • POMMERY MUSTARD • BLUE CHEESE

Add king prawns in garlic butter £5

DAFFODIL BURGER £15.95

8oz steak burger, sesame bun, triple-cooked chips, chilli ketchup, little gem lettuce, beef tomato, coleslaw

CHICKEN BURGER £15.95

Char-grilled corn-fed chicken breast, sesame bun, triple-cooked chips, chilli ketchup, little gem lettuce, beef tomato, coleslaw

Add toppings for £1.50 each

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

SIDES

SKINNY FRIES <i>harissa mayo</i>
TRIPLE-COOKED CHIPS
CAESAR SALAD
HERITAGE CARROTS <i>maple syrup, pancetta</i>
HOUSE SALAD <i>honey and mustard dressing</i>
SEASONAL VEGETABLES <i>herb butter</i>

£3 EACH

DESSERTS | £7.50

DARK CHOCOLATE GANACHE <i>candied pastry, raspberries, honeycomb ice cream</i>
RHUBARB & CUSTARD CRUMBLE TART <i>ginger ice cream</i>
STRAWBERRY & CREAM CHEESECAKE <i>meringue, lime sorbet, basil</i>
STICKY TOFFEE PUDDING <i>caramel sauce, vanilla ice cream</i>
WARM CHOCOLATE FONDANT <i>Baileys ice cream, toasted pistachios</i>
SELECTION OF FARMHOUSE CHEESE <i>chutney, walnut bread, wafers</i>£9.50

