



DAFFODIL
DINING ROOM

STARTERS

SEARED HAND-DIVED SCALLOPS • £15
pressed ham hock, assiette of peas

CORN-FED CHICKEN • £12
*wild mushroom & tarragon open lasagne,
herb salad, baby vegetables*

TUNA CARPACCIO • £12
*soy, honey & ginger, sesame tuilles,
compressed watermelon*

GRILLED GOAT'S CHEESE • £10
*beetroot & toasted walnuts, gem salad,
parmesan meringue*

ENGLISH ASPARAGUS VELOUTE • £9
homemade rye bread, herb butter

MAINS

CARAMELISED SALT-AGED
GOOSNARGH DUCK BREAST • £27
leg confit, aromatic carrots, fondant potato, port jus

SEARED HALIBUT LOIN • £32
*lobster tortellini, creamed potatoes,
tomato, chive & roast garlic dressing*

ROAST DRY-AGED BEEF FILLET • £28
*horseradish mashed potato, black pudding bon-bon,
cauliflower, summer cabbage, brandy sauce*

POTATO GNOCCHI • £20
*char-grilled asparagus, shaved pecorino,
garden vegetables, herb hollandaise sauce*

WILD SEA TROUT • £24
vine tomato & basil risotto, samphire, salsa verde

SIDES || £4

PARMESAN & PAPRIKA FRIES • CAESAR SALAD
TRIPLE-COOKED CHIPS • SEASONAL VEGETABLES

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	300G THICK CUT RIB EYE	300G AGED RUMP
£37	£32	£25

Served with triple-cooked chips, mushrooms, tomato.

Add a sauce • £3

PEPPERCORN • POMMERY MUSTARD • BLUE CHEESE

Add king prawns in garlic butter • £5

Add wild mushrooms in garlic butter • £4

TO SHARE

1.2KG TOMAHAWK STEAK • £75
*grilled mushrooms & tomatoes, triple-cooked chips,
house salad, garlic & parsley butter, peppercorn sauce*

SEAFOOD PLATTER • £100
*whole native lobster, king prawns cooked with spring
onion & coriander, seared hand-dived scallops,
6 Colchester oysters, house salad, French fries,
cocktail sauce, hollandaise sauce*

Add Royal Beluga Caviar 30G • £125

DAFFODIL STEAK BOARD • £90
*300G dry-aged rib eye, 250G beef fillet,
300G marinated rump steak, garlic & parsley butter,
grilled mushrooms & tomatoes, triple-cooked chips,
house salad, trio of sauces*

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