



DAFFODIL
HOTEL & SPA

TO START

ISLE OF WIGHT HERITAGE TOMATO | £10
aged burrata, 12 year aged balsamic vinegar, sourdough crisps

SMOKED SCOTTISH SALMON | £10
dill crème fraiche, pickled shallots, sourdough

PRESSED CUMBRIAN HAM TERRINE | £10
assiette of garden pea, brioche toast

HOMEMADE SOUP OF THE DAY | £8
warm bread

THE MAIN EVENT

ROAST RUMP OF LAMB | £20
creamed potatoes, peas, broad beans, asparagus, lamb jus

SEARED SHETLAND SALMON | £18
buttery mashed potato, samphire, summer vegetable pottage

POTATO GNOCCHI | £16
with roast summer squash, courgette, tomato, soft herbs

ROAST BREAST OF CORN-FED CHICKEN | £18
potato gnocchi, wild mushrooms, baby carrots, mustard sauce

TO FINISH

DARK CHOCOLATE & SALTED CARAMEL TART | £8
Baileys ice cream

VANILLA PANACOTTA | £8
strawberry juice, meringue, basil

POACHED PEACH | £8
raspberry crème patisserie, caramelised pastry, vanilla ice cream

SELECTION OF CUMRBIAN CHEESE | £9
chutney, biscuits