

## FIZZ & WINE

### CHAMPAGNE AND PROSECCO

NV FAVOLA, PROSECCO DOC, VENETO  
ITALY, 11%, £6.00 (125ML) // £30.00 (BOTTLE)

NV CHAMPAGNE BERNARD REMY, BRUT CARTE BLANCHE  
FRANCE, 12%, £8.50 (125ML) // £45.00 (BOTTLE)

NV CHAMPAGNE LAURENT PERRIER, BRUT  
FRANCE, 12%, £12.00 (125ML) // £65.00 (BOTTLE) // £140.00 (MAGNUM)

NV CHAMPAGNE BOLLINGER, SPECIAL CUVÉE  
FRANCE, 12%, £75.00 (BOTTLE)

NV CHAMPAGNE LAURENT PERRIER, CUVÉE ROSÉ,  
FRANCE, 12%, £14.00 (125ML) // £80.00 (BOTTLE) // £180.00 (MAGNUM)

DOM PERIGNON  
FRANCE, 12.5%, £250.00 (BOTTLE)

NV CHAMPAGNE KRUG, BRUT  
FRANCE, 12%, £350.00 (BOTTLE)

CHAMPAGNE LOUIS ROEDERER, CRISTAL  
FRANCE, 12%, £375.00 (BOTTLE)

### ROSE

CHÂTEAU DE CAMPUGET, 1753' SYRAH VERMENTINO ROSE  
(GLASS STOPPER), COSTIÈRES DE NÎMES, RHÔNE, FRANCE,  
13%  
£4.70 (125ML) // £14.00 (375ML) // £28.00 (BOTTLE)  
*This is a fruity but serious Rosé showing bright berried fruit.*

DOMAINE TABORDET, SANCERRE ROSE  
LOIRE, FRANCE 12.5%  
£6.50 (125ML) // £19.50 (375ML) // £38.00 (BOTTLE)  
*Fruity palate with a hint of minerality and an elegant long finish.*

### DESSERT

CARLO PELLEGRINO, PASSITO DI PANTELLERIA HALVES  
SICILY, ITALY 15%, £9.50 (75ML) // £28.00 (BOTTLE)  
*Vibrant notes of apricot and oranges with a fresh orange peel*

QUADY, ELYSIUM BLACK MUSCAT HALVES  
CALIFORNIA, USA 15%, £10.50 (75ML) // £31.00 (BOTTLE)  
*Luscious sweet oranges and apricots on the palate with bittersweet orange marmalade notes which balance well with the zesty citric acidity.*

CHÂTEAU DE SUDUIRAUT, CASTELNAU DE SUDUIRAUNT  
SAUTERNES HALVES  
BORDEAUX, FRANCE 13.5%,  
£12.50 (75ML) // £34.50 (BOTTLE)  
*Rich and voluptuous with almonds, honey and sweet candied fruits.*

PELEE ISLAND, VIDAL ICEWINE  
ONTARIO, CANADA 8.5%, £12.50 (75ML) // £36.00 (BOTTLE)  
*Smooth with rich, concentrated aromas of apricots and peaches and notes of orange zest, dried apricot and fig.*

TIERRA ANTICA, SAUVIGNON BLANC  
VALLE CENTRAL CHILE 13%  
£4.00 (125ML) // £11.50 (375ML) // £21.00 (BOTTLE)  
*A clean and fruity wine.*

GÉRARD BERTRAND, TERROIR PICPOUL DE PINET  
LANGUEDOC-ROUSSILLON, FRANCE 12.5%  
£4.20 (125ML) // £12.00 (375ML) // £23.00 (BOTTLE)  
*Rich with zesty citrus fruit.*

SACCHETTO, PINOT GRIGIO VENEZIE GIULIA  
VENETO, ITALY 12%  
£4.50 (125ML) // £11.50 (375ML) // £22.50 (BOTTLE)  
*Light and refreshing dry wine.*

OLIFANTSBERG, CHENIN BLANC  
WESTERN CAPE, SOUTH AFRICA 13% , £23.00 (BOTTLE)  
*Ripe tropical fruits combined with honey and spicy apple notes.*

FEUDI DI SAN GREGORIO, ALBENTE FALANGHINA  
CAMPANIA, ITALY 12.5%, £24.00 (BOTTLE)  
*A wine with fresh, intense peach and melon.*

CHÉREAU CARRÉ, MUSCADET DE SÈVRE ET MAINE SUR LIE  
CHÂTEAU DE CHASSELOIR, LOIRE, FRANCE 12%  
£26.50 (BOTTLE)  
*Clean tasting with crisp acidity and a bright, fresh minerality.*

TIERRA ANTICA, MERLOT  
VALLE CENTRAL, CHILE, 12.5%  
£4.00 (125ML) // £11.50 (375ML) // £21.00 (BOTTLE)  
*Red and black fruit aromas such as cherries and blackberry.*

CARMEN PINOT NOIR VALLE CENTRAL, CHILE 14.5%  
£4.20 (125ML) // £12.00 (375ML) // £23.00 (BOTTLE)  
*Ripe cherry and raspberry fruit mingled with spice and vanilla.*

DOMAINE DES POURTHIE, CABERNET SAUVIGNON  
VIN DE PAYS D'OC, LANGUEDOC-ROUSSILLON, FRANCE  
12.5%, £24.00 (BOTTLE)  
*A delicious Cabernet showing coffee and bell pepper flavours.*

BERTON VINEYARD, THE BLACK SHIRAZ  
SOUTH EAST AUSTRALIA 14.5%, £25.00  
*A rich wine bursting with blackberry & plum.*

DOMAINE ANDRÉ BRUNEL,  
CÔTES DU RHÔNE \*EST OUEST,  
RHÔNE, FRANCE 13.5%  
£4.50 (125ML) // £13.50 (375ML) // £25.50 (BOTTLE)  
*Delicious spicy with a lovely balance.*

SANTO ISIDRO DE PEGÕES, TOURIGA  
NACIONAL RESERVA  
PENÍNSULA DE SETÚBAL, PORTUGAL 14.5%,  
£27.00 (BOTTLE)  
*Flavours of black cherry with herbs, vanilla.*

### WHITE

KOSTER WOLF, FLONHEIMER ROTHENPFAD RIESLING  
KABINETT RHEINHESSEN, GERMANY 11%  
£5.00 (125ML) // £14.00 (375ML) // £27.50 (BOTTLE)  
*Floral Riesling aromas combined with juicy apricots.*

SWARTLAND WINERY, LIMITED RELEASE VIOGNIER  
WESTERN CAPE, SOUTH AFRICA 13%  
£5.20 (125ML) // £14.50 (375ML) // £28.50 (BOTTLE)  
*Aromas of orange and peach.*

BISHOP'S LEAP, BISHOPS LEAP SAUVIGNON BLANC  
SOUTHERN ISLAND, NEW ZEALAND 13%  
£5.50 (125ML) // £16.00 (375ML) // £30.00 (BOTTLE)  
*Gooseberry and stone fruit flavours.*

DOMAINE GÉRARD MILLET, SANCERRE  
LOIRE, FRANCE 12.5%, £38.00 (BOTTLE)  
*Vibrant Sauvignon notes of grapefruit and lemon.*

DOPFF AU MOULIN, GEWURZTRAMINER RESERVE  
ALSACE, FRANCE 13%, £33.00 (BOTTLE)  
*A generous character of lychee and roses.*

GAIA WINES, WILD FERMENT ASSYRTIKO  
AEGEAN ISLANDS, GREECE 13%  
£5.50 (125ML) // £16.50 (375ML) // £33.00 (BOTTLE)  
*Layering of complexity with oak wreathed with minerality.*

MICHELE CHIARLO, GAVI DI GAVI 'ROVERETO'  
PIEDMONT, ITALY, 12.5%  
£40.00 (BOTTLE)  
*With hints of grapefruit and white flowers.*

DOMAINE FERRAND, POUILLY FUISSÉ  
BURGUNDY, FRANCE 13.5%, £45.00 (BOTTLE)  
*Fresh yellow plum flavours and a buttery finish.*

DOMAINE JEAN GOULLEY, CHABLIS IER CRU MONTMANS  
BURGUNDY, FRANCE 12.5%  
£7.80 (125ML) // £23.50 (375ML) // £46.00 (BOTTLE)  
*An intense mineral nose followed by fresh vibrant fruit.*

FEUDI DI SAN GREGORIO, CUTIZZI GRECO DI TUFO  
ITALY, 13%, £65.00 (MAGNUM)  
*Vibrant wine with classic pear and green plum fruit.*

DOMAINE RENÉ MONNIER, PULIGNY  
MONTRACHET VILLAGES  
BURGUNDY, FRANCE 13%  
£12.00 (125ML) // £35.00 (375ML) // £68.50 (BOTTLE)  
*Complemented by hazelnuts and brioche, classic and elegant.*

FAR NIENTE, CHARDONNAY  
CALIFORNIA, USA 14.5%, £95.00 (BOTTLE)  
*Aromas of citrus blossom, honeydew melon and pear*

### RED

ONDARRE, RIOJA RESERVA  
RIOJA, SPAIN, 14%  
£4.60 (125ML) // £14.00 (375ML) // £27.50 (BOTTLE) // £60.00 (MAGNUM)  
*Leather and spice of traditionally made Rioja.*

CHATEAU DE GRAND PRÉ, FLEURIE  
BEAUJOLAIS, FRANCE 13%, £29.00  
*Very elegant and velvety wine with a floral bouquet of violet.*

CARPINETO, DOGAJOLO ROSSO MAGNUMS  
TUSCANY, ITALY 13.5%  
£5.50 (125ML) // £15.50 (375ML) // £30.00 (BOTTLE)  
£65.00 (MAGNUM) // £120.00 (DOUBLE MAGNUM)  
*Full and soft with fruity and spicy aromas.*

ANDELUNA, 1300 MALBEC  
MENDOZA, ARGENTINA 14%  
£5.20 (125ML) // £14.50 (375ML) // £28.00 (BOTTLE)  
*Enticing aroma of new bread with spicy minerality.*

SWARTLAND WINERY, BUSH VINES PINOTAGE  
WESTERN CAPE, SOUTH AFRICA 14%, £32.00 (BOTTLE)  
*Intriguing earthy and savoury aromas.*

OVEJA NEGRA, SINGLE VINEYARD CARIGNAN  
MAULE VALLEY, CHILE 13.5%  
£5.50 (125ml) // £17.00 (375ml) // £33.00 (Bottle)  
*Structured, ripe tannins and a long finish.*

CHÂTEAU LES HAUTES TUILERIES, LANDE DE POMEROL  
BORDEAUX, FRANCE 12.5% , £43.00 (BOTTLE)  
*Medium bodied right bank Bordeaux with cedar oak notes.*

LOCKWOOD VINEYARD, MONTEREY PINOT NOIR  
CALIFORNIA, USA 13.5%, £45.00 (BOTTLE)  
*Rich, ruby red in colour with the aromas of dark cherry, strawberry and cinnamon spice.*

DOMAINE DE LA SOLITUDE, CHÂTEAUNEUF-DU-PAPE  
RHÔNE, FRANCE 14.5%  
£7.50 (125ML) // £22.50(375ML) // £45.00 (BOTTLE) // £98.00 (MAGNUM)  
*Ripe morello cherries complemented by vanilla and spice.*

DOMAINE RENÉ MONNIER, POMMARD 'LES VIGNOTS'  
BURGUNDY, FRANCE 13%, £69.00 (BOTTLE)  
*Textured and quite weighty, this wine has bright red fruit on the palate.*

CA'RUGATE, AMARONE  
VENETO ITALY 14.5%, £80.00 (BOTTLE)  
*Ripe blueberries and cherries, enhanced with a hint of spicy oak.*

CHATEAU LEOVILLE BARTON,  
RESERVE DE LEOVILLE BARTON,  
BORDEAUX, FRANCE 13%, £80.00 (BOTTLE)  
*Very expressive nose of forest berries with hints of cedar, coffee and vanilla.*

THE DAFFODIL

## SEASONAL BELINI £6.50

A blend of seasonal fruits topped with prosecco

## A P É R I T I F

## CALL ME OLD FASHIONED £6.00

A twist on the classic old fashioned...brandy, bitters and sugar

### S T A R T E R S

SHELLFISH BISQUE <i>fresh lobster, cheddar cheese straw</i> (C, F, D, E, G, SD)	£8.50
TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ <i>cheese and chive sauce, truffle oil</i> (V, E, D, G, SD)	£8.50
BEETROOT ROAST, RAW & PICKLED <i>burrata, orange, basil, candied walnut, white balsamic</i> (V, SD, N, D)	£7.95
FARMHOUSE TERRINE <i>apple ketchup, black pudding fritters, sourdough toast</i> (D, E, G, SD)	£8.50
ROAST BEEF CARPACCIO <i>beetroot and frisée salad, parmesan, truffle mayonnaise</i> (E, D, SD)	£8.50
TUNA TARTARE <i>wasabi avocado, tempura oyster, avruga caviar, wanton crisps</i> (F, G, C, E)	£12.50
SCALLOPS <i>cauliflower, sultanas, lemon purée, almonds, capers, dill oil</i> (MO, D, SD, N)	£12.50

### F I S H

FISH OF THE DAY <i>please ask about allergens</i>	'market price'
PAN FRIED FILLET OF SEA BASS <i>potato gnocchi, sprouting broccoli, sea vegetables, shrimp &amp; clam butter</i> (F, D, C, SD)	£17.95
ROAST MONKFISH WRAPPED IN PARMA HAM <i>glazed beef cheek, saffron 'speltotto' baked onion, parsley purée</i> (F, D, SD, G)	£18.95
LOBSTER SPAGHETTI <i>burnt lemon, smoked tomato, garlic parsley butter, lobster bisque</i> (C, E, G, D, SD, GR)	£22.50

#### ALLERGEN KEY

(c) Crustaceans (ce) Celery (d) Dairy (e) Eggs (f) Fish (p) Peanuts (g) Gluten (l) Lupin  
(n) Nuts (mo) Molluscs (mu) Mustard (s) Soya (sd) Sulphur Dioxide  
(se) Sesame Seeds (v) Vegetarian (vg) Vegan (gr) Garlic

### M E A T

ENGLISH CALF'S LIVER & BACON <i>braised lettuce, creamy mash, fried sage, melted onions</i> (D, SD)	£16.95
PORK BELLY, CRACKLING & BLACK PUDDING ROLL <i>glazed apple, onion purée, roast carrots, cider gravy</i> (G, D, E, SD)	£18.95
ROAST GUINEA FOWL BREAST & BALLANTINE OF LEG <i>potato and truffle terrine, shallots, leeks, oyster mushroom</i> (D, E, SD)	£18.95
PEPPER CRUSTED FILLET STEAK AU POIVRE <i>smoked tomato, chips, peppercorn sauce</i> (D, SD)	£28.50

### V E G E T A R I A N & V E G A N

DUKKAH CRUSTED GRILLED AUBERGINE <i>chickpeas, sweet potato, red peppers, tomato and harissa sauce</i> (VG, V, SD, N, SE)	£15.00
HAND ROLLED POTATO GNOCCHI <i>sprouting broccoli, roast carrots, oyster mushroom, sage butter</i> (V, D, E, G)	£15.00
VEGETABLE KEDGEREE <i>basmati rice, soft boiled egg, toasted almonds, curry sauce</i> (V, E, D, SD, N)	£15.00

### S A L A D S

BANG-BANG CHICKEN <i>peanuts, chilli, shredded vegetables, sesame seeds</i> (N, P, SE, SD)	£7.95/£13.95
CAESAR <i>white anchovy, parmesan, soft boiled egg, croutons</i> (F, E, G, MU, D, SD)	£7.95/£13.95
QUINOA & SEEDS <i>raw vegetables, pomegranate, citrus mustard dressing</i> (VG, V, SE, MU, SD)	£7.95/£12.95

### T H E J O S P E R G R I L L

SIMPLY GRILLED SALMON <i>burnt lemon, smoked tomato, parsley potatoes, béarnaise sauce</i> (F, D, E, SD)	£16.50
SPATCHCOCK POUSSIN <i>burnt lemon, smoked tomato, watercress, chips, chimichurri</i> (SD)	£17.95
GRILLED FRESH LOBSTER FROM OUR SEAWATER TANK <i>burnt lemon, smoked tomato, watercress, chips, garlic parsley butter</i> (C, D, GR)	HALF £22.50 / WHOLE £45.00

### S T E A K S

Our dry aged prime cuts of beef are carefully sourced from our artisan suppliers  
All our steaks are served with chips, smoked tomato and one of our steak sauces

RIB EYE STEAK	10oz/283g	£25.00
SIRLOIN STEAK	10oz/283g	£26.00
CHATEAUBRIAND <i>for two to share</i>	18oz / 510g	£62.00

#### STEAK SAUCES £1.50 each

Béarnaise / Peppercorn / Stilton / Garlic parsley butter / Chimichurri

#### EXTRAS

½ Grilled lobster £15.00 / Fried Egg £1.50 / Grilled Bacon £3.50 / Melted Onions £3.50

### S I D E S

CHIPS (v)	£3.50	NEW POTATOES IN MINT BUTTER (V, D)	£3.50
CREAMY MASH POTATO (V, D)	£3.50	GREEN BEANS, SHALLOTS & GARLIC (V, D, E)	£3.50
TRUFFLE & PARMESAN CHIPS (D)	£4.50	CARROTS, HONEY & GINGER GLAZED (V, D)	£3.50
DAUPHINOISE POTATOES (V, D, GR)	£4.50	SPINACH, BUTTERED OR STEAMED (V, D)	£3.50
ONION RINGS & GARLIC MAYO (V, G, E)	£3.50	WILD ROCKET SALAD & SHAVED PARMESAN (D)	£4.50
HOME SMOKED TOMATOES IN BALSAMIC VINEGAR	£3.50	GRILLED FLAT MUSHROOMS IN GARLIC BUTTER (V, D)	£3.50