



DIGESTIFS & DESSERT WINE

DESSERT WINE

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.*

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.*

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.*

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.*

P O R T

QUINTA DE BALDIAS
19.5%, £7.50 (75ML) // £16.00 (375ML) // £30.00 (BOTTLE)
*Organic Fine Ruby Port from the Douro Region. Balanced and elegant, fruity with delicate hints
of red berries and integrated tannins.*

COGNAC, BRANDY & ARMANAC

Extensive range available on request, including Calvados Boulard, Janneau Armagnac, Martell and Remy Martin.

DESSERT COCKTAILS

all £9.00

RHUBARB FLIP
*Here's a twist on the classic rhubarb & custard dessert. A
blend of Chase rhubarb vodka shaken with our home made
vanilla syrup, double cream and a whole egg.*

MILLIONAIRE
*Served in a chilled martini glass, this cocktail combines our
homemade caramel infused Havana rum with cacao brun
liqueur, double cream & a touch of sugar.*

WHITE RUSSIAN
*Simply Absolut vodka, half & half mix & Kahlua coffee liqueur
& served on the rocks. This classic cocktail
has stood the test of time.*

BLOOD ORANGE BUCK
*A gin twist on the classic buck utilising our own blend of
rosemary infused Plymouth gin, blood orange juice & Fever
Tree ginger ale for a touch of spice.*

THE DAFFODIL





P U D D I N G S

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RHUBARB CRUMBLE / £6.50
warm vanilla custard (D, E, G, V)

LEMON & POPPYSEED CAKE / £6.50
lemon curd, candied lemon, marshmallow (D, E, G, N, V)

BLOOD ORANGE POSSET, JELLY & FOAM / £6.50
rosemary shortbread (D, E, G, V)

TONKA BEAN CREME BRULEE / £6.50
almond puff pastry straws (D, E, V, G, N)

DARK CHOCOLATE MILLIONAIRES TART / £8.50
white chocolate and cardamom ice cream (D,E,G,V)

Sharing Puddings

A SELECTION OF DAFFODIL PUDDINGS
(G, E, D, SD, N)
- £15.00 -

APPLE TART TATIN
Crème fraiche sorbet, caramel sauce
please allow 20 mins (G, D)
- £15.00 -

I C E C R E A M S & S O R B E T S

- Three scoops for £5.00 -

ICE CREAM
vanilla / dark chocolate / white chocolate & cardamom
(E, D)

SORBET
raspberry / lemon / crème fraiche

A R T I S A N C H E E S E S

- A choice of three cheeses £8.50 or five cheeses £10.00 -
- Served with biscuits, celery, grapes and fruit chutney -

RAGSTONE
A delicious ripened, English goats cheese log that is
mellow with a creamy lemony texture.
(Goat's milk, unpasteurised)

GODSELLS DOUBLE GLOUCESTER
This award winning cheese is matured for at least 5 months.
It has a firm, flaky texture and a rich clean flavour.
(Cow's milk, pasteurised) (V)

COLSTON BASSET STILTON
Handmade blue cheese with an intensely rich, smooth and
creamy texture, the flavour is well balanced, sweet
(Cow's milk, pasteurised) (V)

MONTGOMERY MATURE CHEDDAR
Handmade traditional cheese from Somerset,
and is matured for 12 months and has deep rich nutty flavour
(Cow's milk, unpasteurised)

TUNWORTH
British handmade Camembert with a soft white rind, it has a
rich and earthy mushroom fragrance, and a long lasting sweet
and nutty flavour (Cow's milk, pasteurised)

All our cheeses are served with biscuits, celery,
grapes and fruit chutney (C, G, L, D, N, S, D)

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

THE DAFFODIL