



# 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.*

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.*

## 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.*

### WHITE RUSSIAN

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

### 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.*

### 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.*

### 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

THE DAFFODIL





# P U D D I N G S

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**PINEAPPLE & MANGO CARPACCIO**  
kiwi fruit, pomegranate, coconut sorbet (VG, V, SD)

£7.95

**MELTING CHOCOLATE FONDANT**  
marshmallow, honeycomb, peanut butter  
ice cream (V, G, D, E, N, P) please allow 15 mins

£8.00

**TONKA BEAN CRÈME BRÛLÉE**  
almond puff pastry straw (D, E, V, G, N)

£6.95

**LEMON & RASPBERRY POSSET**  
candied lemon, pistachio crumb,  
ginger shortbread (V, D, G, N)

£6.95

**STRAWBERRY MILLE FEUILLE**  
strawberry and elderflower sorbet (V, G, E, D)

£8.00

*Sharing Puddings*  
please allow 20 mins

A SELECTION OF DAFFODIL PUDDINGS  
(please ask for allergens)  
- £15.00 -

APPLE TART TATIN  
vanilla ice cream, caramel sauce  
(V, G, D)  
- £15.00 -

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

- THREE SCOOPS for £6.00 -

### ICE CREAM

vanilla / chocolate / peanut butter

### SORBET

raspberry / coconut / strawberry & elderflower sorbet

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

A CHOICE OF THREE CHEESES £8.50 or FIVE CHEESES £12.00  
(Our selection of cheeses changes daily so please ask for today's range and allergens)  
Served with biscuits, celery, grapes and fruit chutney

## P O R T

### BARROS OLD TAWNY

19.5%, £7.50 (75ml) // £16.00 (375ml) // £30.00 (bottle)

a soft silky texture with aromas of dried fruits gently balanced by light vanilla and chocolate notes

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