

THE DAFFODIL

TO START

	Small / Large		Small / Large
Red Bean Minestrone Soup parmesan crouste, homemade focaccia	£3.95	Devon Crab Mousse tomato and avocado tian	£5.95
Dublin Bay Prawn & Crayfish Cocktail	£6.50	Roasted Fig & Goats Cheese Tartlet with dressed garden leaves	£6.50
Omelette Arnold Bennett	£5.95	Moules Mariniere	£6.25 / £12.50
Seared Breast of Wood Pigeon with stilton creamed mushrooms	£6.50	Aromatic Crispy Duck Salad plum and hoi sin dressing, Chinese leaves	£6.95 / £13.50
Kedgerree Fishcake with curry mayonnaise and mango chutney	£6.50 / £12.50	Seared Scallops cauliflower puree, artisan pancetta, rocket salad	£9.25
Gloucester Old Spot Terrine leek wrapped, with rhubarb compote	£6.50	Portobello Mushroom Risotto	£5.95 / £11.75
Breakfast Salad Smoked black pudding, cherry tomato, crisp bacon, poached egg	£6.95 / £13.50	Trio of Potted Salmon with herb & garlic toast	£5.95

MAIN COURSES

Monkish Tail wrapped in Parma Ham mushroom and parmesan fettuccini, garlic fine beans	£15.50	Slow Roasted Pork Belly & Pan Roast Cutlet braised shallots, apple and celeriac mash	£14.95
Butternut Squash Thai Red Curry jasmine rice and onion bhaji	£13.50	Onion Tart Tatin baby spinach, pomme pai, port and stilton sauce	£12.95
Guinea Fowl & Grain Mustard Pie sautéed purple sprouting, creamy mash	£14.95	Cornfed Chicken Supreme herb mousse stuffing, creamed mash, chorizo and white bean cassoulet	£15.95
Roasted Fillet of Pollock herb potatoes, baby spinach, fennel sauce	£14.50	Fillet of Sea Bass smoked salmon rosti, crème fraîche, dill courgette noodles	£16.50
Slow braised Lamb Shank Puy lentils, artisan pancetta, boulangere potatoes	£16.50	Seared Calves Liver braised savoy cabbage, ham hock, blue cheese dumplings	£16.95
Gloucestershire Sirloin Steak au Poivre hand cut chips, roasted vine tomatoes	£18.95	Roast Gressingham Duck Breast Koffman cabbage, baby onions, and honey glazed salsify	£16.95

SIDES

Thyme Roasted New Potatoes	£2.95	Spinach – buttered or steamed	£2.95	To share:	
Fine Green Beans	£2.95	Dressed Green Leaf Salad	£2.95	Gratin Dauphinoise	£3.50
Seasonal Vegetables	£2.95	French Fries	£2.95	Cauliflower Mornay	£3.50
Garlic Mash	£2.95	Mixed Salad	£2.95		

The 'Dailies'

Our fixed price menu introducing new and seasonal dishes

Available every lunchtime and Monday to Friday early evening until 7.30pm

Two Courses £13.50

Three Courses £15.50

Please see table card for details

THE DAFFODIL DISCOVERY MENU

for two to share

Assiette of Daffodil Hors d'Oeuvres

Chateaubriand with Red Wine Jus and Mustard Béarnaise
with roasted vegetables and Gratin Dauphinoise

Bitesize Selection of Daffodil Desserts

Coffee & Petit Fours

£35 per head

**LIVE
JAZZ**
every Monday Night

In addition to our a la carte menu try our sumptuous 3 course 'Chef's Choice' menu at £22.50 whilst enjoying live music every Monday night

Please note that all dishes are cooked to order and subject to availability.
Some of our dishes may contain nuts and gluten, if you have any allergies please tell a member of the waiting team.

All prices include VAT at 15%

THE DAFFODIL

THE END

Lemon Tart with crème fraîche and raspberry compote	£5.95	Marbled Trio of Chocolate Terrine with Pistachio Anglaise	£5.95
Trio of Crème Brûlée	£5.95	Sticky Toffee Pudding with banoffee ice cream	£5.95
Vanilla Bean and Crème Fraîche Pannacotta with poached rhubarb	£5.95	Selection of Ices & Sorbets	£5.95
Mille Feuille of Raspberry Mousse & Cocoa Meringue	£5.95	Homemade Vanilla Ice Cream with dark chocolate or thick butterscotch sauce	£5.95
Bramley Apple baked Cheesecake with pecan nut and caramel sauce	£5.95	The Daffodil Bitesize Selection – for two	£14.50

Cheese Plate:

North Cerney Pyramid, Godminster Cheddar, Devon Blue, St Eadburgha, Wigmore,
3 Cheeses £6.95 5 Cheeses £9.95

DESSERT WINES

Domaine de Coyeux 2003 Muscat de Beaumes de Venise	Glass (75ml) £3.50	1/2 Bottle (375ml) £14.95
---	-----------------------	------------------------------

Orange peel & honeyed citrus fruit. The sweetness is beautifully balanced by refreshing acidity. Perfect with set custards & fresh fruit based puddings. A very sweet one.

Chateau Briatte 2002 Sauternes	Glass (75ml) £4.50	1/2 Bottle (375ml) £19.50
--------------------------------	-----------------------	------------------------------

Very sweet wine with a pronounced Caramel crème quality, with sweetpeach, pineapple & citrus fruit. The perfect choice for Crème Brûlée. Versatile with cheese.
Alternatively...as an aperitif.

FORTIFIED WINES

PORT (75ml)	
Taylors Late Bottled Vintage 2001	£4.50
Warres Quinta da Cavadinha 1995	£7.50
Cockburn's Light Dry White Port	£4.50

SHERRIES (75ml)	
Tio Pepe Dry	£2.50
Harveys Amontillado Medium Dry	£2.50
Harveys Bristol Cream	£2.50

DIGESTIFS

Courvoisier	£4.50
H by Hine Cognac	£5.00
Remy Martin V.S.O.P	£6.50
Thomas HINE Rare V.S.O.P	£6.00
Remy Martin XO Decanter	£13.95
Janneau, Grand Armagnac V.S.O.P	£6.50
Pays d'Auge, Calvados Anee V.S.O.P	£5.00
Amaretto	£4.50
Baileys	£4.50
Benedictine D.O.M	£4.50

AFTER DINNER COCKTAILS

Chocolate Nut Martini Frangelico, Wyborowa & Crème de Cacao Brown	£7.00
Tuaca Alexander Tuaca, Cointreau, Crème de Cacao Brown, Cream, Nutmeg	£7.00
Brandy Alexander H By Hine Cognac, Crème de Cacao Brown, cream & Nutmeg	£7.00
Chocolate Kiss Kahlua, Baileys, Tia Maria, Frangelico, Crème de Cacao Brown, Cream	£7.00
The Italian Job Tuaca, Amaretto, Cranberry Juice topped up with Montepulciano wine	£7.50

Please note that all spirits at The Daffodil are served in 50ml measures

HOT DRINKS

Filter Coffee	£2.25	Teas:	
Cappuccino	£2.50	English Breakfast, Earl Grey, Assam, Darjeeling	£1.95
Espresso	£1.95	Fruit & Flower Teas: Camomile, Peppermint, Echinacea & Raspberry, or Lemon & Ginger	£1.95
Double Espresso	£2.95	Hot Chocolate	£2.50
Caffe Latte	£2.50	Liqueur Coffee:	
Mocha Coffee	£2.50	Irish, Calypso, Baileys, Amaretto, Cointreau	£4.50
Decaffeinated available for all			

A discretionary 10% service charge will be added to your bill – should you feel the service has not been up to scratch please ask for it to be removed.
If the service has been great please feel free to add a little more!