

CURTAIN RAISERS

Negroni
Bombay Sapphire, Sweet Vermouth, Campari
£7.50

Winter Fizz
Sloe Gin with Prosecco Frizzante
£6.50

6 O'Clock Gin Martini
6 O'Clock Gin, Noilly Pratt, Orange Bitters
£7.00

SCREEN 1

Soup of the Day homemade bread	£4.50
Pan Seared Scallops Jerusalem artichoke purée and chorizo	£10.50
Homemade Salmon and Pollock Fishcake wilted spinach, hollandaise sauce	£6.95
Venison and Beetroot Carpaccio rocket and parmesan salad	£7.95
Twice baked Double Gloucester Soufflé chive and truffle oil dressing	£6.95
Daffodil Winter Salad balsamic red onion, roasted artichoke, beetroot and blue cheese	£6.95
Warm Goats Cheese and Roasted Fig Tart	£5.95
Smoked Duck Breast, Blood Orange and Pomegranate Salad	£6.95
Dublin Bay Prawn and Crayfish Cocktail	£6.95
Eggs Benedict with Shropshire Black Ham	£5.95

SCREEN 2

MEAT & FISH

Seared Madgett's Farm Duck Breast braised red cabbage, roasted apples and sultana jus	£16.95
Steak and Kidney Pudding suet pastry, oxtail gravy	£14.95
Baked Fillet of Cod puy lentils and ham hock	£15.95
Fillet Steak au Poivre Swiss rösti, wilted spinach	£23.95
Beer Battered Fish and Chips hand cut chips, pea purée and tartare sauce	£13.95
Pan Roasted Sea Bass Fillet red pepper, caper and smoked paprika sauce, parmentier potatoes	£16.50

OPEN FIRE JOSPER GRILL

Roasted Lamb Chump charred ratatouille, fondant potato	£17.50
Charred Calves Liver creamy mash, bacon and shallot jus	£15.95
Fish of the Day – whatever the days catch brings	market price
Gloucestershire Reared Beef Steaks all are served with truffle chips, watercress salad, roasted tomatoes and your choice of red wine jus, green peppercorn sauce or béarnaise sauce	
10 oz Angus Rump	£16.95
10 oz Angus Rib Eye	£21.50
24 oz Prime Rib of Beef (bone in) - to share	£45.00

VEGETABLES & SALADS

Porcini Mushroom and Cacao Risotto	£13.95
Roasted Beetroot and Red Onion Tart Tatin chive vinaigrette	£13.95
Daffodil Winter Salad balsamic red onion, roasted artichoke, beetroot and blue cheese	£12.95

THE 'DAILIES'

2 Courses £13.50 3 Courses £15.50
available every lunchtime & early evening until 7.30pm

Jerusalem Artichoke Soup - homemade bread
Salmon Rillettes - caper berries and chargrilled toast
Seared Pigeon Breast - chicory, blood orange and walnut salad
~
Josper Grilled Mackerel Fillets - roast beetroot & crushed new potatoes
Leek & Chestnut Risotto
Slow Cooked Pork Belly - celeriac remoulade, buttered curly kale
~
Rhubarb, White Chocolate & Hazelnut Trifle
Seville Orange Marmalade Ice Cream
Warm Gingerbread & Poached Pear

THE DISCOVERY

for two to share

Chef's Amuse Bouche
Assiette of Hors d'Oeuvres
Charcoal Grilled Chateaubriand
dauphinoise potato, roasted winter vegetables, garlic sautéed mushrooms
or
Today's Market Fish
whatever the day's catch brings
Daffodil Dessert Tasting Plate
or
English Cheeseboard
tomato and apple chutney, cracotti biscuits
Coffee & Petit Fours
£45 per person

SUPPORTING EXTRAS

Hand Cut Chips	£3.00	Garden Vegetable	£3.00	Charred Ratatouille	£3.00
Truffle Chips	£3.50	Gratin Dauphinoise (to share)	£5.00	Honey and Thyme Roasted Parsnips	£3.00
Roasted New Potatoes	£3.00	Spinach – buttered or steamed	£3.50	Buttered Savoy Cabbage and Chestnuts	£3.00
Sautéed Mushrooms with Garlic and Pancetta	£3.50	Rocket and Parmesan Salad	£3.00	Braised Red Cabbage	£3.00

Please note that we source locally wherever possible and that all dishes are cooked to order and subject to availability.
Please advise us of any dietary requirements or allergies. Some dishes may contain traces of nuts.

All prices include VAT at 20%

THE END

HOMEMADE ICES

£1.50 per scoop

Selection of Sorbets & Ice Creams

Pear and Cider, Dark Chocolate, Passion Fruit, Lemon Curd, Rocket Coffee, Vanilla, Salted Caramel

PUDDINGS

Green Apple Iced Parfait date fruit cake and blackberry compote	£5.95
Warm Chocolate Fondant salted caramel ice cream (<i>allow 10 mins</i>)	£5.95
Glazed Lemon Tart raspberry compote crème fraîche	£5.95
Spiced Fruit Sticky Toffee Pudding banoffee ice cream	£5.95
Duo of Crème Brûlée langue du chat	£5.95
Coconut Rice Pudding passion fruit sorbet	£5.95
Seville Orange Marmalade Tart coffee ice cream	£5.95
Dark Chocolate Pave orange jelly, pistachio wafer	£5.95
Bite-size Pudding Plate Chef's selection of desserts to share	£13.95

BRITISH ARTISAN CHEESES

quince chutney, cracotti biscuits 1 cheese £6.50 ~ 3 cheeses £8.50

Westcombe Cheddar ~ Richard & Tom Calver, Westcombe Dairy, Somerset

A truly artisan cheese made with raw cow's milk from their herd grazing on Somerset pastures within a mile of the dairy. Animal rennet is used and the finished cheese is clothbound and left to mature for up to 14 months.

Kilree ~ Helen Finnegan, Knockdrinna Farm, Co. Kilkenny, Ireland

This supple-textured, washed-rind goats' milk is named after a nearby Celtic stone cross and was very recently crowned supreme champion at the 2011 British Cheese Awards.

Single Gloucester ~ Jonathan Crump, Standish Park.

Award winning and protected cheese made exclusively using milk from Jonathan's rare breed Gloucester Cattle.

This creamy, piquant cheese is the half sister to his better known Double Gloucester which we use in our infamous twice baked soufflé starter.

Stichelton ~ Joe Schneider, Stichelton Dairy, Sherwood Forest

Joe has revived the original Stilton-making tradition producing this delicious unpasteurised cow's milk British classic at his Nottinghamshire farm. Unable to call it stilton he quickly settled for the original and ancient name for the town of Stilton. Stichelton is creamy, rich and nutty, with a gentle blue tang.

DESSERT WINE

	50ml Glass	1/2 Bottle
70. Muscat de Beaumes de Venise 2004 Domaine de Coyeux, France	£3.00	£18.50
71. Château Briatte, Sauternes 2006 Cuvee Special, Bordeaux, France	£3.50	£22.50
72. Tokaji Aszú, 5 Puttonyos 2007 Royal Tokaji Company Blue Label ~ Hungary	£5.00	

COFFEE

Made from 100% Arabica beans and roasted locally for us by Rocket Coffee to ensure a smooth, rich and well rounded blend.

Filter Coffee £2.25

Cappuccino £2.50 ~ **Caffé Latte** £2.50 ~ **Americano** £2.50 ~ **Macchiato** £2.50 ~ **Mocha Coffee** £2.50

Espresso sml £2.00 / lge £2.50

LIQUEUR COFFEES

Irish ~ Italian ~ Calypso ~ Baileys ~ Cointreau

£6.00

LOOSE LEAF TEA

Hand picked collection of fairly traded and organic loose leaf teas from Lahloo ~ £2.50 per pot

Breakfast ~ perfectly balanced, gutsy and refined with a hint of malt and honey

Earl Grey ~ Aromatic Himalayan Darjeeling mixed with rich, tippy Assam give this tea bundles of flavour.

Guricha Green Tea ~ exceptionally golden-green Japanese tea with curly leaves. Grown using water from Ureshino's hot springs.

Lemon Verbena ~ wonderfully rich herbal infusion bursting with a refreshing lemony aroma and taste.

Dragon Pearls ~ a delicate and refreshing china mountain green tea. The tips infused with pure jasmine blooms.

THE DAFFODIL

18-20 Suffolk Parade, Cheltenham, Gloucestershire GL50 2AE
Reservations: 01242 700 055 eat@thedaffodil.com www.thedaffodil.com

A discretionary 10% service charge will be added to your bill.