



DAFFODIL
DINING ROOM

STARTERS

SOUSED MACKEREL FILLET • £13
baby potato & samphire salad, saffron aioli

PAN SEARED HALIBUT • £15
wild mushroom fricassee, asparagus, serrano ham

ASPARAGUS & GARDEN PEA TARTLET • £13
parmesan crisp, poached egg, black truffle

FRESHLY PREPARED SOUP & CRUSTY BREAD • £9

CORNFED CHICKEN & SMOKED BACON TERRINE • £12
toasted brioche, green tomato chutney, quail egg

GOATS' CHEESE & DAFFODIL HONEY BON BON • £13
heritage tomato, balsamic, black olives, basil

MAINS

ROAST ENGLISH LAMB LOIN • £30
confit belly, dauphinoise, aubergine, purple sprouting broccoli, lamb jus

PAN SEARED SEA TROUT • £28
potato gnocchi, cauliflower, chive butter sauce, keta caviar

PRESSED PORK BELLY • £26
leek creamed potato, black pudding croquette, baby carrot, spinach, wholegrain mustard sauce

ROAST STONEBASS FILLET • £29
mussel & spring vegetable potage, fennel slaw, herb oil

BAHARAT SPICED CAULIFLOWER • £24
bulger wheat, chimichurri, crispy kale, pomegranate

FRESH STROZZAPRETI PASTA • £23
butternut squash, pinenuts, sage, red pepper, grana Levante

CORNFED CHICKEN BREAST • £26
chorizo ravioli, creamed savoy cabbage, butternut squash, chicken jus

FROM THE DAFFODIL GRILL

All of our steaks are char-grilled.

Our beef is dry aged for a minimum of 28 days. We take great care in the procurement of our beef and often know which breed and farm it has come from. We taste them daily to ensure that only the best quality steaks are selected.

250G CENTRE CUT FILLET	•••••	300G 28-DAY AGED SIRLOIN
£40	•••••	£36

*served with chunky chips, flat cap mushroom
grilled vine tomato.*

Add a sauce • £4

PEPPERCORN & BRANDY • CREAMY WHOLEGRAIN
MUSTARD • GARLIC & PARSLEY BUTTER

SIDES • £4

• SKINNY FRIES • CAESAR SALAD • TRIPLE-COOKED CHIPS
• CHANTENAY CARROTS & SMOKED BACON • CHEDDAR
MASHED POTATOES •

TO SHARE

1.2KG DRY-AGED TOMAHAWK STEAK • £90
*chunky chips, flat cap mushroom, grilled vine tomato, duo of
sauces; peppercorn & brandy, creamy wholegrain mustard*

Guests dining on a Dinner, Bed & Breakfast rate have an allocation of £35 per person.

If you have any queries regarding food allergens, feel free to discuss with a member of our team.