

Sunday Lunch at
THE DAFFODIL

Sunday Lunch

COCKTAILS (all £7)

BLOODY MARY
Absolut vodka, house spice mix,
tomato juice & celery

BUCKS FIZZ
House Champagne
& fresh orange juice

ENGLISH GARDEN
Hendricks gin, cucumber,
elderflower & soda

STARTERS

SOUP OF THE DAY

Please ask about allergens

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ
Fresh chives, truffle oil
V E D G Sd

SHREDDED DUCK LEG CONFIT & WATERMELON
Pomegranate, chilli, mint, honey, soy & ginger dressing
Sd S Gr

HEIRLOOM TOMATO & ENGLISH STRAWBERRIES
Candied walnuts, basil, white balsamic, olive oil
V Vg N Sd

HOME SMOKED SALMON
Capers, parsley, shallots, lemon, sourdough bread
F G Sd

ROASTS of the DAY

ROAST ANGUS BEEF
Yorkshire pudding, horseradish, gravy
D G Sd

THYME ROAST CHICKEN BREAST
Pigs in blankets, bread sauce, gravy
D G Sd

SLOW ROAST PORK BELLY
Crackling, apple sauce, gravy
D Sd

ROAST FISH OF THE DAY
Please ask for details

VEGETABLE TART OF THE DAY
Please ask for details

All roasts are served with roast potatoes,
seasonal greens & roast vegetables

MAINS

STEAK FRITES
Skinny fries, peppercorn sauce
D Sd

GRILLED SALMON CHIMICHURRI
Burnt lemon, smoked tomato, wild rocket,
new potatoes
F D E Sd

ROAST COD LOIN POLONAISE
Cauliflower purée, broccoli, fried capers,
toasted almonds
F D G E Sd N

GREEN VEGETABLE 'ORZOTTO'
Poached egg hollandaise, wild mushrooms
on sourdough toast
D V E G Sd N

**DUKKAH CRUSTED AUBERGINE
& CURRY ROAST CAULIFLOWER**
Pomegranate, chickpea, raisin & quinoa salad
Vg V P N Se

PUDDINGS

PINEAPPLE CARPACCIO
Kiwi fruit, passion fruit, coconut sorbet
Vg V

CRÈME BRÛLÉE
Almond puff pastry straw
V D E G N

PRALINE & STEM GINGER BOMBE
Raspberries, warm chocolate sauce
V E D N

WARM CHOCOLATE BROWNIE
Marshmallow, honeycomb, vanilla ice cream
V D E Ns
Please allow 15 minutes

ARTISAN CHEESES
Served with biscuits, celery, grapes & fruit chutney
Please ask for allergens.
Add a glass of port (£4 supplement)

BOTTOMLESS PROSECCO, WHITE & RED WINE

TWO COURSES £29.95 // THREE COURSES £33.95

Sunday Lunch includes unlimited wine & prosecco for two hours while you dine

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

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