

CURTAIN RAISERS

Mini Pear Mojito

Muddled Williams Pears, Ginger Syrup, Mint,
Lime Juice, Havana Club Añejo Blanco Rum
£6.00

Autumn Fizz

Prosecco Frizzante, Lillet Blanc,
fresh Bramley apple juice
£6.00

Blackberry-tini

Homemade Blackberry Liqueur,
Beefeater Gin, Lemon Juice
£6.00

SCREEN 1

Soup of the Day homemade bread	£4.95
Cornish Crab served out of the shell mayonnaise, lemon, grilled bruschetta	£10.50
Eggs Benedict Shropshire black ham	£5.95 / £10.00
Brown & Forest Smoked Salmon capers, lemon, buttered artisan bread	£8.95
Twice Baked Double Gloucester Soufflé English truffle oil	£6.95
Carlingford Rock Oysters shallot vinegar, lemon, tabasco sauce	£1.75 each
Chicory Pear, and Welsh Blue Cheese Salad honey & walnut vinaigrette	£6.95
Salmon & Pollock Fish Cake buttered spinach, hollandaise sauce	£6.95 / £12.50
Terrine of Chicken Confit, Duck Liver & Ham Hock raisin purée, toasted brioche	£8.50
Pan Fried Scallops crisp pork belly, crackling, pumpkin, ceps, truffle honey	£10.95

SCREEN 2

MEAT & FISH

Market Fish – today's catch	market price
Brookfield Farm Calves Liver cooked over the fire, bacon, grilled mushrooms, lyonnaise onions	£15.95
Monkfish Scampi minted peas, hand cut chips, tartare sauce	£13.95
Day Boat Hake garlic snails, bacon, roast fennel, new potatoes, red wine	£15.50
Madgett's Farm Duck Breast savoy cabbage, celeriac purée, endive tart, sherry vinegar	£17.95
Roast Rump of Lamb aged feta, tomato & chickpea couscous, salsa verde	£17.50
Fillet Steak au Poivre roasted tomatoes, hand cut chips	£24.00
Yellow Fin Tuna Steak cooked over the fire, bang-bang salad, spiced peanut & chilli dressing	£16.50
Whole Monkfish for 2 to share grilled on the bone over hot coals, garlic, chilli and thyme, buttered spinach and new potatoes	£34.50

FINE CUTS OVER REAL FIRE

Our beef is free range and sourced from some of the best producers and farms in and around the Cotswold's.
All cuts are hung and dry aged on the bone for between 28-35 days.

British White Sirloin (10oz) 280gm	Hill View Farm, Gretton, Gloucestershire	£22.00
Devon Ruby Red Rib Eye (10oz) 280gm	Langford, Gloucestershire	£22.50
South Devon Rib on the bone (25oz) 700gm	for two to share	£48.50

Our steaks are all served with roast tomatoes & hand cut chips and accompanied by a choice of :
Béarnaise Sauce ~ Garlic & Parsley Butter ~ Green Peppercorn Sauce

VEGETARIAN

Chicory Pear, and Welsh Blue Cheese Salad honey & walnut vinaigrette	£10.50
Goat's Cheese & Spinach Wellington jospier grilled ratatouille	£12.50
Grilled Vegetable Brochettes tomato couscous, salsa verde, aged balsamic	£12.50

THE 'DAILIES'

2 Courses £13.50 3 Courses £15.50

available every lunchtime & early evening until 7.30pm

Cold Roast Beef - watercress salad, horseradish cream

Herring Roes on Toast - capers, parsley, lemon

Grilled Mushrooms - aged balsamic, wild rocket

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Slow Cooked Pork Belly - savoy cabbage, mustard mash

Fillet of Pollock - curried rice, boiled egg, chive cream

Glazed Goats Cheese Tart - spinach, tomato fondue

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Chocolate Cup - white chocolate mousse

Butterscotch Cheesecake - crème anglaise

Apple & Raisin Crumble - vanilla ice cream

THE DISCOVERY

for two to share

Carlingford Lough Rock Oysters
shallot vinegar

—
Tom's Tasting Starter Selection

—
Sorbet

Whole Day Boat Monkfish, cooked on the bone over the fire
olive oil, garlic and chilli, thyme, buttered spinach, new potatoes

or

Jospier Grilled Longhorn Prime Rib of Beef cooked on the bone
roast tomatoes, hand cut chips, onion rings, and any choice of steak sauces

—
A Taste of Daffodil Desserts

or

British Artisan Cheese Board
celery, chutney, cracotti biscuits, walnut bread

—
Coffee & Daffodil Chocolates

£49.50 per person

SUPPORTING EXTRAS

Hand Cut Chips	£3.00	Dauphinoise Potatoes (for 2)	£5.00	Market Vegetables	£3.00
Truffle Chips	£4.00	Onion Rings	£3.00	Rocket & Parmesan Salad	£3.50
Buttered New Potatoes	£3.00	Mushrooms with Garlic Butter	£3.00	Tomato & Red Onion Salad	£3.50
		Buttered or Steamed Spinach	£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 ICE CREAMS

Sorbets - Raspberry, Mango, Milk

Ice Cream - Vanilla, Strawberry, Honeycomb, Roasted Almond

£1.50 per scoop

DESSERTS

Crème Brulee honey madeleine

£5.95

Mango Baked Alaska passion fruit sauce

£5.95

Popcorn Pannacotta salted caramel, dark chocolate fudge

£5.95

Blackberry Parfait sugared walnuts, caramelised apple purée

£5.95

Warm Chocolate Fondant cherry jelly, roast almond ice cream

£5.95

Sticky Toffee Pudding honeycomb ice cream, caramel sauce

£5.95

DESSERT FOR TWO TO SHARE

Bite-size Dessert Plate Chef's selection for two to share

£14.00

CHEESE

British Artisan Cheese celery, chutney, walnut bread, cracotti biscuits

1 cheese £6.50 ~ 3 cheeses £8.50

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.

Berkswell ~ Linda Dutch & the Fletcher Family, Ram Hall nr Berkswell, West Midlands

A hard ewes milk cheese originally developed from a Caerphilly cheese recipe. It is hand-made at Ram Hall in Berkswell, Warwickshire and has a rich, full flavour with a lingering buttery flavour.

Perl Las ~ Caws Canarth Dairy, Camarthenshire

This organic Caerphilly cow's milk cheese has a deliciously creamy aftertaste. A delicate, salty flavour when young, becoming golden in colour and stronger in taste as it matures. Perl Las translates from Welsh as 'blue pearl'.

White Nancy ~ Whitelake Cheeses, Glastonbury, Somerset

A sweet and creamy goat's cheese with a white, bloomy rind, crafted by Pete 'the cheese' Humphries together with his 600 strong herd of goats near Glastonbury Tor.

Wigmore ~ Anne & Andy Wigmore, Risely, Berkshire

This unpasteurised sheeps milk cheese has a heavenly soft paste and delicate creamy taste. Wigmore has won multiple Gold Awards at the British Cheese Awards and is made using vegetarian rennet and matures beautifully.

DESSERT WINE

70. Eradus 'Sticky Mickey' Sauvignon Blanc 2009 Awatere Valley, Marlborough, New Zealand

75ml Glass

£5.00

1/2 Bottle

£25.00

71. Lustau Solera Reserva SAN EMILIO Pedro Ximénez Jerez, Spain

£5.50

72. Sauternes 2006 Château Briatte, Cuvee Special, Bordeaux, France

£6.00

£28.00

COFFEE

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.

HEAD CHEF ~ TOM RAINS

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.

If you feel the service has not been up to scratch, please let us know and it will be removed. If our service has been wonderful, please feel free to leave a little more!