

Dining Room

EVENING 6PM-9PM

SMALL PLATES

Olives, sun blushed tomatoes, barrel aged feta	£7
Red pepper houmous, fried tortillas, smoked paprika	£7
Parmesan, garlic & onion focaccia, balsamic, olive oil	£8

STARTERS

Highland Game & Smoked Bacon Terrine Celeriac remoulade, plum gel, brioche toast	£15
Wild Mushroom Risotto Vegetarian parmesan, truffle, rocket	£14
Port of Lancaster Smoked Salmon Pickles, horseradish cream cheese, blinis	£14
Freshly Prepared Soup Toasted focaccia	£12
Moules Mariniere Fresh mussels, cooked with garlic, white wine, cream & parsley, served with toasted focaccia	£14
BBQ Sweet Potato Feta, pinenuts, pesto, rocket	£13
Salt & Pepper Squid Squash coconut and coriander purée	£13

MAINS

Pork Belly & Black Pudding Roulade Creamed potatoes, pickled cabbage, apple puree, cider jus	£28
Roast Perthshire Venison Loin Parsnip, caramelised red onion, fondant potato, bramble jus	£36
Pan Roasted Salmon Fillet Crushed potatoes, mussel & clam broth, herb oil	£28
Sauteed Potato Gnocchi Wild mushrooms, cauliflower, truffle, parmesan	£26
Miso Roast Cauliflower Kale, toasted sesame & spring onion dressing	£26
Roast Corn-fed Chicken Breast Wild mushroom risotto, piccolo parsnips	£28

CLASSICS

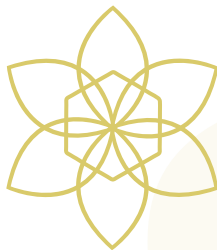
Moules Mariniere Fresh mussels, cooked with, garlic, white wine, cream & parsley, served with French fries	£22
Beer Battered Haddock Chunky chips, tartare sauce, mushy peas, lemon	£22
Panko Chicken Caesar Salad Baby gem, parmesan brioche croutons, Caesar dressing, pancetta	£12/£22
Daffodil Bacon Cheeseburger Homemade sesame bun, skinny fries, Frenchy's mustard mayo, beer battered onion rings	£22

GRILL

Steak Au Poivre - 250grm Onglet Steak Crusted with black peppercorns, skinny fries, house salad, pepper sauce	£30
225grm Aged Beef Fillet Chunky triple cooked chips, grilled tomato, flat cap mushroom, caramelised shallot	£40
250grm Dry Aged Sirloin Chunky triple cooked chips, grilled tomato, flat cap mushroom, caramelised shallot	£38
Add Sauce or Butter Pepper & Brandy Sauce / Wholegrain Mustard / Garlic & Parsley Butter	£4 each

SIDES

Beer Battered Onion Rings	£5
House Salad	£5
Rocket & Parmesan Salad	£5
Seasonal Vegetables	£5
Cauliflower Cheese	£5
Chantenay Carrots with Bacon & Maple	£5
Skinny Fries, Harissa Mayo	£5
Chunky Triple Cooked Chips	£5



DAFFODIL

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

Most of our guests now prefer to pay via debit or credit card including a service charge for great service. To make this easier we have added an automatic service charge - we've made it a default 10% and you can change it to any level you wish including no service charge. Our teams have always shared service charge - every penny you might want to give is shared equally by our teams. There is no administration cost or anything retained by the company; what you may give is guaranteed to go 100% to our team. Service charge is entirely optional, if you would like us to remove it, you need only ask.