

THE DAFFODIL

T•A•S•T•I•N•G M•E•N•U

Executive Chef
T O M R A I N S

Wine Pairing by General Manager
C O N N O R M O R R I S S E Y

£60 PER PERSON

Additional wine flight
£40 PER PERSON

SHELLFISH BISQUE

Fresh lobster, cheese straw (C, D, E, F, G, SD)

CRISP PIG'S HEAD

Sweet chilli jam, crackling, root vegetable slaw (G, E, D)
(Laurent Perrier Rose Champagne 125ml)

ROAST SCALLOPS

Minted peas, broad beans, crisp pancetta, ham hock
(SD, Mo, D)
(Dom. J. Goulley, Chablis 1er Cru 125ml)

APPLE - APPLE - APPLE

Sorbet, granita, foam (SD)

HAKE

Mussels, chorizo, samphire, saffron and fennel broth
(F, Mo, D, F, C, G)
(Gaia Wines, Wild Ferment Assyrtiko 125ml)

CREEDY CARVER DUCK

Roast breast, confit duck leg, chicory, beans, dauphinoise,
red wine sauce (D, SD)
(Dom. De La Solitude, Chateauneuf-du-pape 125ml)

STRAWBERRY MILLE-FEUILLE

Vanilla custard, strawberry sorbet (D, G)
(Chateau De Suduiraut, Sauternes 75ml)

COFFEE OR TEA

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