



DAFFODIL

DINING ROOM

STARTERS

CITRUS & GIN CURED SALMON • £12
beetroot gel, pickled vegetables, brioche croutons, herb oil

GOAT'S CHEESE BON BON • £12
heritage tomato salad, black olive filo shards, tapenade

FRESHLY PREPARED SOUP & CRUSTY BREAD • £8

CONFIT DUCK ROULADE • £12
fig chutney, sourdough, aged balsamic

CHAR-GRILLED WHOLE KING PRAWNS • £15
garlic, chilli & spring onions, Romano flat bread

CHICKEN LIVER PARFAIT • £10
toasted granola, Daffodil honey, sourdough croutes

MAINS

BRAISED CUMBRIAN LAMB SHOULDER • £28
butternut squash, sprouting broccoli, tomatoes, basil oil, red wine jus

PAN-SEARED STONEBASS • £29
potato gnocchi, globe artichoke, mussels, fish veloute, herb oil

ROAST BREAST OF CORN-FED CHICKEN • £24
charred sweetcorn, cauliflower puree, fondant potato, cavolo nero, mustard sauce

RARE SEARED TUNA LOIN • £25
new potatoes, cherry tomatoes, fine beans, poached egg, olives, lemon dressing

WILD MUSHROOM & TRUFFLE RISOTTO • £22
sautéed mushrooms, Italian cheese, virgin olive oil

RAS-EL-HANOUT ROASTED CAULIFLOWER • £22
quinoa salad, cavolo nero, pomegranate dressing

SIDES || £4

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

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 • £40
300G 28-DAY AGED SIRLOIN • £36

Served with chunky chips, flat cap mushroom, grilled vine tomato.

Add a sauce • £4

PEPPERCORN & BRANDY • BÉARNAISE •

WILD MUSHROOM & DIJON MUSTARD

Add king prawns in garlic & herb butter • £7.50

DAFFODIL BURGER • £20
double beef burger, bacon, cheddar, homemade toasted bun, skin on fries, beer battered onion rings, house slaw

TO SHARE

1.2KG DRY-AGED TOMAHAWK STEAK • £80
chunky chips, flat cap mushroom, grilled vine tomato, trio of sauces; peppercorn & brandy, Béarnaise, wild mushroom & dijon mustard

WHOLE ROAST RACK OF CUMBRIAN LAMB • £80
dauphinoise potatoes, petit pois à la française, grilled asparagus, lamb jus

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.