

DAFFODIL MULLIGAN

SAMPLE MENU

CHEF'S CHOICE
To be taken by the table
3 or 5 courses with
a welcome drink
£25 or £40PP

RAW BAR, SNACKS & SMALL PLATES

Bentley's Bread and in-house Butter	2	Crab, Chilli, Basil & Coriander	10.75
Rossmore Rock Oysters	2.75pp	Lamb Sweetbread Kebab, Harissa & Yoghurt	8
Colchester Rock Oysters	2.9pp	Salt Chilli Chicken, Cucumber Pickles	8
Beef Tartare, Oyster Cream	10	Mangalitza Hash & Clarence Court Hen Egg	8
Iberico Bellotta Ham, Melon & Ginger	14	Pig Cheek, Tamarind & Brown Crab	7.50
Smoked Cod Roe, Seaweed	6	Courgette, Ricotta & Salsa Verde	6.50
		Whipped Chicken Livers, Goose Fat Toast	9

WOOD OVEN & GRILL

Tipperary Hereford Prime Sirloin (300g), Smoked Chipotle Bearnaise	32	Wood Oven Roasted Native Lobster, Homemade Cavan Kimchi	Half 28 Whole 50
Hannan's Sugar Pit Pork, Swiss Chard Gochujang & Smoked Tomato	23	Ember-Baked Gurnard, Bitter Leaves & Anchoiade	17
Roasted Lamb Rump Warm Hummus, Chimichurri & Aubergine	19	Prawn Goan Curry, Ginger & Mango Salsa	12/18
Spatchcock Chicken, Wild Mushroom, Tarragon Butter & Lardo	40	PLEASE ASK WHAT'S ON OUR BLACKBOARD SPECIALS	

SIDES

Mushy Peas	4	Mash, Bone Marrow Crumb	4	Chips	4
Panzanella Salad	5	Mixed Garden Leaf Salad	4		
		Cavolo Nero, Chilli & Garlic	5		



PLEASE SCAN TO
VIEW OUR WINE LIST

Please advise your server of any dietaries or allergies.
Game dishes may contain lead shot.
Our butter and cheese is made from raw milk.

COVID - We have put safety measures in place to keep our community safe.
Visit our website to view our changes.



NHS Requirement
PLEASE REGISTER HERE