

**CHEF'S SPECIAL £20**

**Forerib Of Beef & Bone Marrow Cheeseburger On Our In-House Brioche Bun  
Served with Chips & a Pint**

 **Daffy's Set Lunch Menu, Chef's Selection of** **2 Plates - 19.5**  
**3 Plates - 25**

**SMALL PLATES**

<b>In-House, Ember Baked Bread, Aioli (v)</b>	5
<b>Hereford Beef Tartare, Shallot, Caper &amp; 5% Cured Egg Yolk</b>	13.5
<b>Seabass Ceviche, Charred Green Tomato, Tequila, Jalapeno, Yuzu</b> 	13
<b>Lime Cured Grey Mullet, Caper &amp; Raisin Purée, Pickled Jalapeno</b>	12.8
<b>Ember Warm Sea Bream Sashimi, Pickled Daikon, Wasabi, Jalapeno &amp; Lime</b>	13
<b>Soused Mackerel, Granny Smith, Chickory, Horseradish &amp; Orange</b>	12.5
<b>Cauliflower Bhaji, Smoked Pineapple &amp; Cashew Cream (v)</b> 	11
<b>Soft Egg, Asparagus, Broad Beans &amp; Wild Garlic (v)</b> 	8.5
<b>Pea Fregola, Ricotta &amp; Lemon Pangrattato (v)</b> 	11.9
<b>Tempura Soft Shell Crab, Chipotle &amp; Lime Yoghurt, Cucumber &amp; Mango</b>	18
<b>Salt Chilli Fried Chicken, Cucumber, Mustard &amp; Chilli Pickles</b> 	14.3
<b>Mangalitza Croquette &amp; Gribiche</b> 	11.5
<b>Seared Hand Dived Scallops, Mushroom Dashi &amp; Pickled Shimeji</b>	18.5
<b>Scampi &amp; Chips, Avocado, Beer Batter Scratchings</b>	12.5
<b>Braised Octopus, Toasted Focaccia &amp; Sauce Vierge</b>	16
<b>Lamb Sweetbread, Brown Butter, Salsify Purée &amp; Caramel</b>	15
<b>Smoked Cassoulet, Lyonnaise Onions, Morteau Sausage, Fried Egg</b>	15

**LARGE PLATES**

<b>Harissa Cauliflower, Spiced Buttermilk, Hummus, Pomegranate &amp; Dukkah (v)</b>	17
<b>Hake Fillet, Asparagus, Brown Citrus Butter, Sage &amp; Caper</b>	29.5
<b>Devon Cod, Heirloom Tomato, Courgette &amp; Yesterday's Bread</b>	29.5
<b>Braised Lamb Shoulder, Ewe's Curd, Black Garlic &amp; Baby Gem</b>	28.5
<b>Soy &amp; Sesame Glazed Duck, Sweet 'n' Sour Cabbage, Prawn Spring Roll &amp; Plum Jam</b>	29.5
<b>Sugar Pit Pork, Puy Lentils, Charred Hispi Cabbage &amp; Garlic Purée</b>	30
<b>Tipperary Hereford Prime Sirloin, Beef Tongue, Caper &amp; Horseradish</b>	33.5
<b>Suckling Pig (To Share), Crispy Pig Ears &amp; Smoked Pear</b>	MP
<b>800Gr Wood Fired Sirloin (To Share) - Add Smoked Bone Marrow +£9 -</b>	£10 per 100g

**Tenderstem Broccoli, Chilli & Garlic** 7.5**Chips** 5.5**Jersey Royals, Caper & Olive** 7**Bitter Leaves & Shallots** 5.5**Mash, Liquor & Beef Fat Crumb** 6**Quinoa, Pomegranate, Lemon & Tahini** 6

\* Set Menu Valid Tuesday to Friday, Lunch Only, 2 or 3 small plates to choose from our daily chef's selection, available for Parties up to 6 guests.  
Set menu not available in conjunction with any other offer.

Please advise your server of any dietaries or allergies. Game dishes may contain led shot. Our butter and cheese is made from raw milk.  
A discretionary service charge of 12.5% will be added to your bill.