

aphrodisiacs

CARLINGFORD OYSTER 3 JEAN PAUL DEVILLE 9.9 (125ml) / 50 (btl)
mignonette, lemon brut, champagne, france

pre

NOCELLARA OLIVES **V** (gf) 4
SOURDOUGH, whey butter **V**** 4.5
PICKLES **V** (gf) 5
HUMMUS, aleppo chilli oil, fresh pitta **V** 6.5

inka

OYSTER MUSHROOMS, teriyaki, sriracha mayo **V** (gf) 7.9
LAMB SKEWERS, schezwan, cumin (gf) 4.9
SUMAC CHICKEN, red cabbage, date syrup 8.9
GRILLED OCTOPUS, new potatoes, saffron aioli, pimento (gf) 14.5
PICANHA STEAK, kimchi butter (gf) 24

vegetables

KOHLRABI, julienne bruno superstraccia, almond, harissa, orange **V** (gf, nuts) 8.9
HISPI CABBAGE, vegan miso butter **V** (gf) 6
CELERIAC, watercress, lentils, hazelnut **V** (nuts) 9.5
BRAISED BUTTER BEANS, beef tomato, sourdough, herb oil **V** 9
BEETROOT, goats cheese, stone fruit, pecan **V**** (gf, nuts) 10.5

plates

FRIED CHICKEN, smoked chilli mayo 8
CHEESEBURGER, american cheese, burger sauce, onion, pickles 12
SALMON TARTARE, black rice, ginger dressing (gf) 12
BAKED SEA BREAM, harissa, rose (gf) 26

sides

HAND-CUT FRIES, aioli **V** (gf) 4.5
HOUSE SALAD, butterhead, cucumber, shallot, french dressing **V** (gf) 5
GREEN BEANS, mustard dressing, sumac **V** (gf) 5

dessert

SPICED DATE PUDDING butterscotch, ice cream **V** 6.5
KEY LIME PIE rye biscuit, meringue **V** 6.9
CHOCOLATE MOUSSE sea salt, olive oil **V** 7

V vegetarian
V vegan
** can be made vegan
(gf) indicates non gluten containing ingredients

All tables are subject to discretionary 10% service charge
Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.

We are committed to sourcing as much produce from the North West as possible. With a focus on high welfare and sustainability.
Our meat comes from Cumbria, our fresh produce is sourced from farms across the region, supporting local growers.



DAISY

COCKTAIL BAR

◇◇◇◇ DOWNSTAIRS ◇◇◇◇

THURSDAY
17:00 - LATE

FRIDAY + SATURDAY
16:00 - LATE

SUNDAY
15:00 - LATE