



## sharpeners

PEACH ENZONI 9.5

villa ascenti peach gin, campari,  
green grape, lemon

HEY MILA! 8.9

pet nat, intellego wines  
(swartland, south africa, 2022 - 125ml)

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## 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 (gf) 8.9

GRILLED OCTOPUS, new potatoes, saffron aioli, pimento 14.5

WHOLE GRILLED SEA BREAM, rose harissa, lime (gf) 26

## vegetables

KOHLRABI, julienne bruno superstraccia, almond, harissa, orange (V) (nuts) 8.9

HISPI CABBAGE, vegan miso butter (V) (gf) 6

CELERIAC, watercress, lentils, hazelnut, mint (V) (nuts) 9.5

BRAISED BUTTER BEANS, beef tomato, sourdough, herb oil (V) 9

BETROOT, goats cheese, stone fruit, pecan (V)\*\* (gf, nuts) 10.5

## plates

FRIED CHICKEN, smoked chilli mayo (gf) 8

CHEESEBURGER, american cheese, burger sauce, onion, pickles 12

SALMON TARTARE, black rice, ginger dressing (gf) 12

PICANHA STEAK, kimchi butter (gf) 24

## 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

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## dessert

SPICED DATE PUDDING, butterscotch, ice cream (V) (gf, nuts) 6.9

KEY LIME PIE, rye biscuit, meringue (V) 6.9

CHOCOLATE MOUSSE, sea salt, olive oil (V) 7

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