



DAISY TASKER

MAIN MENU

WHILE YOU WAIT

Smoked almonds VE GF	£3.50
Mixed olives VE GF	£3.50
Sesame houmous, flat bread V	£4.00
Parma ham, aged balsamic & sourdough*	£3.50

STARTERS

Soup of the day, sourdough* VE	£6.00
Asparagus, broad beans, feta, hens egg & spiced granola*	£8.00
Chicken wings, korma, yogurt, peanuts & coriander GF	£6.50
Basil mousse, heritage tomatoes, mozzarella & black olive GF	£7.25
Hot smoked salmon, keta caviar, avocado & wasabi GF	£9.50

MAINS

Lamb loin & confit belly, smoked potato puree, tender stem & sauce reform GF	£26.00
Dundee 71 brewing battered haddock, chunky chips, crushed peas & tartare sauce	£17.50
Courgette spaghetti, sun blushed tomato, bbq peppers & salsify VE GF	£15.00
Hake, spinach, summer vegetables & chicken consommé GF	£17.50
Cauliflower & white truffle macaroni, garlic bread & salad V	£14.50
Chicken breast, leg & egg, celeriac & spring onion GF	£17.00

SALADS

Caesar Salad, baby gem lettuce, Caesar dressing, croutons & vegetarian parmesan*	£10.50
+ Add a chicken breast £4.50	
Goats' Cheese Salad, mixed salad, summer vegetables & lemon vinaigrette GF	£12.50

Our menu description does not include a full description of ingredients,
please ask of our allergen's matrix for any allergens or intolerances

GF Gluten-free **VE** Vegan **V** Vegetarian | * - Dish can be adapted to be **GF**

STEAKS & BURGERS

STEAKS

All our steaks are 28 days dry aged sourced locally. Served with chunky chips, flat cap mushroom and cherry vine tomatoes.

8oz Fillet, very tender & lean cut with very little fat GF	£34.50
8oz Sirloin, lean cut & full of flavour GF	£25.50

BURGERS

All burgers are made to our own recipe, served in a brioche bun, homemade onion rings, gem lettuce, tomato, house ketchup and salad garnish.

+ Add chips to any burger for £2.50

Cheese & bacon burger, 6oz steak burger, Emmental cheese & bacon*	£15.00
Goats' cheese burger, 6oz steak burger, goats' cheese & red onion chutney*	£15.50
Lamb & mint burger, 6oz lamb & mint burger, mint mayonnaise & feta*	£15.50
Chicken burger, chicken breast & Emmental cheese*	£15.00
+Add bacon £1.25	
Vegan B12 burger, beetroot bun & vegan cheese	£18.00

SIDES

Chunky chips GF	£3.50	Garlic bread	£3.50
Smoked potato puree	£3.50	Peppercorn sauce GF	£2.00
Tender stem broccoli & almond	£4.00	Red wine sauce GF	£2.00
Mixed side salad	£3.00	Garlic & herb butter GF	£2.00
Caesar salad	£3.50		

DESSERTS

Chocolate & orange fondant, baked white chocolate & orange sorbet V	£6.50
Eton mess, strawberry, meringue, black pepper & basil V GF	£6.25
Praline chocolate & coconut tart, vegan vanilla ice cream VE GF	£6.00
Pineapple carpaccio, coconut, rum, chillies & lime sorbet VE GF	£6.00
Selection of Clarkes ice cream, vanilla, chocolate & strawberry GF	£5.50

TO FINISH

Dark chocolate ganache & strawberry pâte de fruit	£5.50 with any coffee
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