



DAPHNE'S

GLUTEN-FREE DINNER MENU

STARTERS

Angus Beef Carpaccio With Rocket and Parmesan	46
Grilled Octopus with Cherry Tomatoes, Peppers and Olives	39
Fish Carpaccio of the Day and Tuna Tartare	42
Endive, Baked Goats' Cheese & Roasted Beets with Balsamic Walnut Dressing	44

HOMEMADE PASTA & RISOTTO

Saffron Risotto with Braised Veal	45	67
Spaghetti with Lobster		79
Spaghetti With Shredded Spicy Crab	43	66

MAIN COURSE

Catch of the Day with Fondant Potatoes, Wilted Greens and Saffron Sauce	79
Caribbean Lobster with Garlic Broccoli, Sweet Potato Chips & Spicy Mayo	123
Sea Bass in Salt Crust with Buttered Ratté Potatoes & Tartar Sauce	102
Seared King Scallops with Pancetta, Fried Polenta and Spinach	86
Blackened Dorado with Fried Corn Meal and Spicy Lentil Salsa	78
Beef Tenderloin with Truffled Polenta and a Red Wine and Mushroom Reduction	89
Welsh Lamb Chops with Lyonnaise Potatoes and Asparagus	82
Yellowfin Tuna with Spicy Chickpeas and Peperonata	78

SIDE ORDERS

Local Tomato and Cucumber Salad	14
Mashed Potato	13
Mixed Green Salad	14
Green Beans with Shallots	14
Spinach with Parmesan	14
Steamed Asparagus	16
Garlic and Chili Kale	15
Spiced Quinoa	16
Warm Beetroot Salad	15

DESSERTS

Iced Berries with Hot White Chocolate Sauce	28
Rum Crème Brûlée with Banana Flambé	26
Espresso Affogato	28
Selection of Ice Creams	26
Selection of Sorbet	24

Some dishes may contain nuts

VAT is included

A discretionary 10% Service Charge will be added to your bill
For tables of 8 or more people a 15% Service Charge is applied
SMOKING IS NOT PERMITTED IN THE RESTAURANT