

Effeuiller la Marguerite

THE PEELING OF THE DAISY

*He loves me
He loves me not*

A game of French origin, in which one seeks to determine not just if, but how, the object of their desire returns their affection.

*He loves me a little
He loves me a lot*

Traditionally played by plucking the petals of a Daisy whilst reciting the rhyme; the line spoken when the final petal is plucked divines the truer statement.

*He loves me passionately,
He loves me madly
He loves me not at all.*

Our menu is a nod to this French game and the sentiments are embodied by each drink in turn.

He loves me...





Marguerite (Daisy)

El Tequileño Reposado, Cointreau,
Lavender, Lime, Citric, Agave

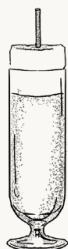
11



Un Peu (A little)

Chardonnay, Bergamot, Peach,
Citric, Mezcal Rinse

9.5



Beaucoup (A lot)

Tanqueray, Yuzu Sake, Cream, Orange
Blossom Water, Lime, Vanilla, Soda

12

(THE PEELING OF THE DAISY)



Passionnément (Passionately)

Champagne, Wild Strawberry
Vermouth, Chocolate

13



A La Folie (To Madness)

Eight Lands Gin, Poppy Seed Liqueur,
Elderflower, Vanilla, Cava

12



Pas du Tout (Not at all)

Strawberry Yoghurt Washed Banhez
Mezcal, El Tequileño Platinum,
Rhubarb, Coconut

12

Daisy Signatures

*An eclectic mix of Daisy originals
both past and present, the Signatures
showcase our bartenders' artistry.*

--

BEN'S CHOICE



Champagne Cocktail

Bourgoin Cognac, Bitters,
Sugar, Champagne

14

*The classic became popular in the United States
during the Prohibition era, when Champagne was
one of the few alcoholic beverages still legal.*

*Demerara sugar soaked in bitters and Bourgoin
Cognac - a vanilla, citrus led V.S.O.P from a
family-run artisan producer in France.
Topped with Champagne to finish.*



DAISY
SIGNATURES

Lilt By Any
Other Name

Plantation Pineapple Rum,
Grapefruit, Mango, Pet Nat

13

Long Beach

Takamaka Coconut Rum, El Tequileño
Reposado, Hand Pressed Pineapple,
Burnt Sugar Syrup, Espelette

10.5

Akira Lane

Suntory Toki Whisky, Plum Sake,
Peach, Orgeat, Lemon

12

Orchard Gimlet

Tanqueray 10, Le Verger Orchard
Liqueur, Pineau des Charentes,
Lime Cordial

10.5

Rapscallion

Talisker 10, Pedro Ximenez, Bitters,
Absinthe, Lemon Oil

12

Please inform your server of any allergy or dietary requirements
when ordering. All prices are inclusive of VAT.
10% discretionary service charge will be added to your bill

Daisy Classics

Favourites, with a dash of Daisy allure. We've taken some of the most well-loved classics and added a little je ne sais quoi.

--

JOE'S CHOICE



Buttered Paloma

Buttered El Tequileño Tequila,
Yuzu Sake, Fino Sherry, Vetiver,
Grapefruit, Co2

11

We take salted butter and fat wash the tequila for 24 hours to give it extra mouthfeel. Paired with yuzu instead of traditional lime and charging the entire drink with CO2 makes for a bigger, bolder Paloma. We think it's better.



DAISY CLASSICS

*If you'd prefer the OG version of the classic -
please let us know.*

White Peach
Old Fashioned

Bulleit 10, Bulleit Rye, RinQuinQuin
Peach Aperitif, White Peach
11

Bellini

Villa Ascenti Peach Gin,
White Peach, Cava
10

Joe's
Espresso Martini

Fanny Fougerat Petite Ciguë Cognac,
Mr Blacks Coffee Liqueur, Espresso,
Lemon Zest
11.5

Daisy Negroni

Tanqueray 10, Rose Vermouth,
Plum Sake, Campari
10

Tonka Bean
French Martini

Ketel One Vodka, Tonka Bean,
Chambord, Pineapple, Saline
10.5

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Daisy Martinis

Martinis made the way we like to drink them. If you'd like any other variation let us know we'd be more than happy to Mary J. Blige.

--

ELLEN'S CHOICE



Naked Martini

Sub-Zero No.3 Gin, Fanny Fougerat
Pineau des Charentes, Lemon Oil,
Olives. *(Limited to 2 per customer)*

19

Based on Salvatore Calabrese's 1985 attempt to make the coldest and driest martini possible.

We rinse the glass with a regional aperitif from Western France made by one of our favourite cognac producers and fill the glass with ice cold No.3 Gin - no dilution whatsoever.



DAISY
MARTINIS

Flame of Love Martini

Eight Lands Vodka, Tio Pepe Fino
Sherry, Burnt Orange Oil

11

Blossom Martini

Ki No Bi Gin, Fino Sherry, Yuzu,
Orchid, Vetiver

13

Perello Dirty Martini

No.3 Gin, Belsazar Dry, Perello
Gordal Olives, Brine, Lemon Oil

12

Gibson Martini

No.3 Gin, Lillet Blanc,
Pickled Onion

12

Tequila Martini

El Tequileño Reposado,
Cinzano, Lavender

12

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Wine

125ml Btl

SPARKLING

Domino de Tharsys, Pago de Tharsys Macabeo & Paralleda 2019, Spain, Penedes	6.7	32
VDF Pet Nat, Château Tour des Gendres South-West France	-	40
Hey Mila Pet Nat, Intellego Wines Swartland, South Africa	8.9	50
Jean Paul Deville Brut, Champagne, France	9.9	55
Col 2021, Tillingham, Sussex - England	-	60
Perrier Jouët Brut	-	70
Perrier Jouët Belle Epoque Brut		220

WHITE

Samurai, Free Run Juice Chardonnay 2020, Australia, South Australia	5.6	28
Gran Cerdo, The Wine Love Tempranillo 2018, Spain, Rioja,	5.8	29
Henri Clos, Sauvignon Blanc 2020, New Zealand, Marlborough	6.3	35
Lo Petit Fantet d'Hippolyte Blanc Grenache & Marsanne & Rousanne 2020, France, Laungedoc	-	35
Big Salt, Ovum Wines Oregon, USA	-	42
Skin Contact Pinot Gris Traverse Wines, East Sussex - England	-	55
Venerdi P. Bianco, Vigneti Tardis Campania - Italy	-	55

	125ml	Btl
RO S É / O R A N G E		
Reserve de Gassac Grenache, Syrah & Carignan 2020, Languedoc, FR	5.8	29
Plaisance Rose, Chateau Plaisance Gamey & Syrah & Carignan 2020, Languedoc, FR	-	38
Château St. Cyrgues Salamandre Orange, Nîmes, France	8	40
Rose, Tillingham Sussex, England	-	50
Roza, Burja Estate Pinot Gris 2021, Vipava, Slovenia	-	48
Jumpin Juice Orange Yarra Valley - Australia	-	48
Pepin Orange, Achillee, Alsace - France	-	52
R E D		
Samurai, Free Run Juice Shiraz 2019, Australia, South Australia	5.6	28
Gran Cerdo, The Wine Love Tempranillo 2018, Spain, Rioja	5.8	29
Cecchin, Family Cecchin Malbec, Argentina, Mendoza	7.8	40
Hunny Bunny, Judith Beck Blaufrankisch, Zweigelt, Austria, Burgenland	-	42
Garnacha Tinto, Bodegas Aroa Navarra - North-East Spain	-	36
Kedungu Red Blend, Intellego Wines Swartland - South Africa	-	40
Cuvée du Chat VDF, Chateau Cambon Beaujolais - France	-	46
Kindeli Nelson Tinto, Alex Craighead Wines Nelson - New Zealand	-	50

Spirits

25ml

50ml

GIN

Tanqueray	4.5	9
Hendricks	5	10
No.3	5.5	11
Eight Lands	5	10
Roku	5	10
Applewood Coral	6	12
Ki No Bi	7	14
Monkey 47	7	14
Villa Ascenti Rosa (Peach)	5.5	11

VODKA

Ketel One	4.5	9
Eight Lands Vodka	5	10
Nikka Coffey Grain	5	10
Grey Goose	5.5	11
Mary White	5.5	11
Black Cow	6	12
Virtuous Raspberry	5	10

AGAVE

El Tequileño Reposado	4.5	9
El Tequileño Platinum	6	12
Banhez Ensemble Mezcal	5	10
El Cabrón Mezcal	5.5	11
Fortaleza Blanco Tequila	8	16
Tiempo Reposado Cristalino	6	12
Don Julio 1942 Tequila	14	28
Clase Azul Reposado Tequila	17	34
Patron XO Café	20	40

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	25ml	50ml
RUM		
Takamaka Rum Blanc	4.5	9
Diabliesse Clementine Spiced Rum	5	10
Diplomatico Reserva Exclusiva	6.5	13
Wray & Nephew Overproof	4.5	9
Kraken Spiced	5	10
Appleton Estate 12 Rare	6	12
WHISK(E)Y		
Lagavulin 16	8	16
Nikka From the Barrel	7.5	15
Macallan Double Cask Gold	7	14
Macallan Sherry Oak	7.5	15
Laphroaig 10	7.5	15
Bulleit Bourbon	4.5	9
Jameson	4.5	9
COGNAC		
Fanny Fougerat Petit Ciguë V.S.O.P	6	12
Fanny Fougerat Iris Poivré XO	10	20
Bourgoin Cognac V.S.O.P	6	12
Rémy Martin XO	16	32
OTHER		
Luxardo Amaretto	4	8
Amaro Montenegro	4.5	9
Fernet Branca	4.5	9
Akashi-Tai Shiraume Umesu	3.5	7
Akashi-Tai Ginjo Yuzushu	3.5	7

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0% ABV

0% ABV COCKTAILS

Café Anglais

Tanqueray 0%, 1883 White Peach, Citric
Acid, Rose & Orange Blossom Soda
7.5

Verjus Spritz

Seedlip Grove 42, Verjus,
1883 White Peach, Soda
7.5

SOFTS

Real Kombucha Dry Dragon (750ml) - 28
Coca Cola / Diet Coke - 3
Coconut Water - 3.2
Acqua Panna (Still Water 500ml) - 3.5
San Pellegrino (Sparkling Water 500ml) - 3.5

(FEVER TREE 200ml)

Indian Tonic - 3
Light Tonic - 3
Lemonade - 3
Ginger Beer - 3
Ginger Ale - 3

(all £1.50 with spirits)

DRAUGHT BEER

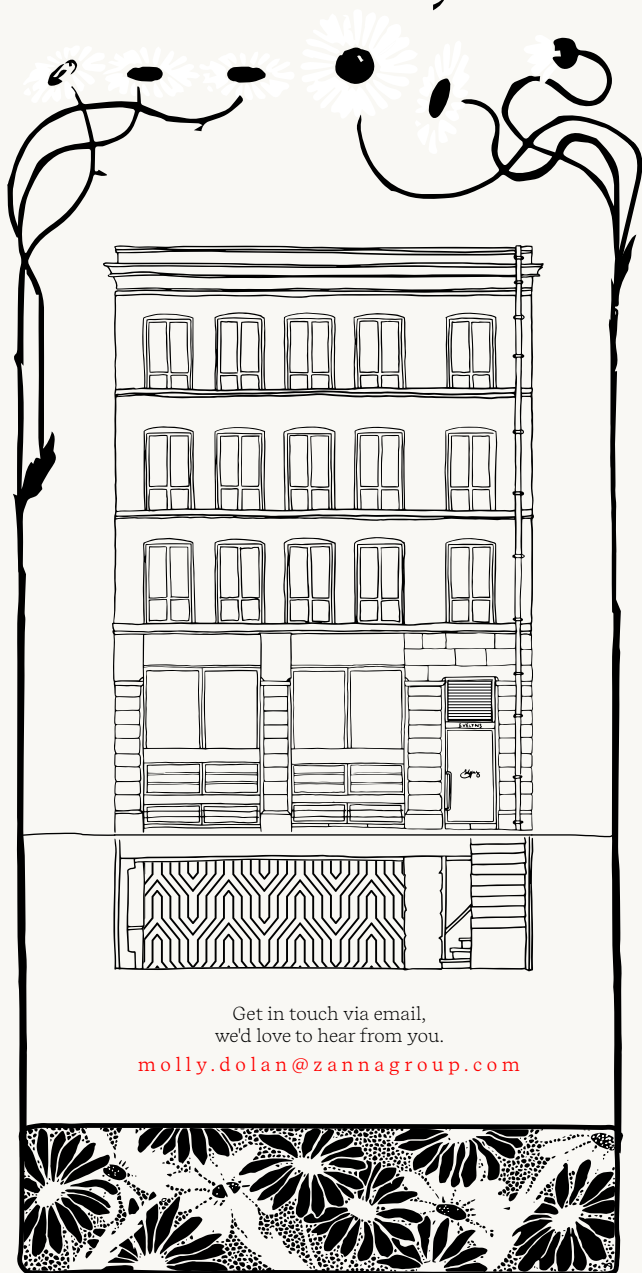
Asahi (Schooner) 5.2% - 3.8

BOTTLES

Peroni Red (330ml) 4.7% - 4.6
Noam Berlin Lager (340ml) 5.2% - 8
Beavertown Neck Oil (330ml) 4.3% - 5
Aspalls Cider (330ml) 5.5% - 5.5

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Host Your Event At The Daisy



Get in touch via email,
we'd love to hear from you.

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