

#### Grazers.

Chargrilled Teifi Halloumi (v, gf)
Alex Gooch Sourdough (ve)
Mixed Olives (ve, gf)
Caws Cenarth & Chorizo (gf)
Pork Belly Bites (gf)
<b>Padrón Peppers</b> (ve, gf)
<b>Daffodil Mezze</b> (ve)

#### Starters.

Antipasti Selection (gfo)	
Chorizo Scotch Egg	9.25

<b>King Scallops</b> (gf)	12.45 baby

Welsh Rarebit Croquettes (v)	
Surf & Turf Skewers (gf)	
<b>Gwynt y Ddraig Mussels</b> (gfo)	<del>)</del> 5

A colourful mix of tomatoes tossed in chimichurri and served

on toasted Alex Gooch sourdough

### Sides.

<b>Triple-Cooked Chips</b> (ve, gf)
Welsh Cheese & Onion Cake (v)
<b>Tenderstem</b> ® <b>Broccoli</b> (veo, gf)
Crushed Baby Potatoes (v, gf)
<b>Baked Leek Gratin</b> (v)
<b>Buttery Leeks</b> (v, veo, gf)

#### Mains.

leek & parmesan risotto & finished with Dylan's leek oil
Welsh Lamb Rack (gf)
Pancetta & Parmesan Chicken
Welsh Lamb Cawl (gfo)
Pan-Seared Duck Breast (gf)
Baked Sea Bream (gf)

Slow Roast Pork Belly with Apple (gf) ............ 21.95 Served with new potatoes, spinach, pork crackling and a

Kale & Apple Salad (v, gf) ...... 15.95 With Pant-Ys-Gawn goats cheese, pumpkin seeds and a

Stuffed Butternut Squash (ve) ......15.95 Stuffed with herby cannellini beans, vegan sausage & tomato sauce. With new potatoes & Tenderstem® broccoli

wholegrain mustard & tarragon cream sauce

honey, cider and cinnamon dressing

#### Steaks.

Our beef steaks are locally sourced from Welsh cattle. Served with a baked portobello mushroom, roasted cherry vine tomatoes, watercress & triple-cooked chips

<b>7oz Fillet</b> (gf)	30.95
8oz Sirloin (gf)	
<b>8oz Rump</b> (gf)	
Juicy Marbles® Fillet (ve)	
Plant-based thick-cut fillet	19.93

Add a sauce: Peppercorn (gf) / Chimichurri (gf, ve) / Soubise (gf) / Shirgar Welsh Garlic Butter (gf, v) +2.95

#### Desserts.

Sticky Toffee Pudding (v)	7.95
With caramel sauce & Madagascan vanilla ice cream	

Bakewell Tart Crème Brûlée	
With cherry jam & toasted almonds	

#### Pistachio White Chocolate Cheesecake (v) .. 7.95 Topped with milk chocolate

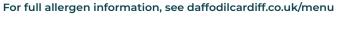
Welsh Sorbet Selection (ve, gf)	6.95
Mario's mango sorbet, coconut sorbet & passionfruit co	oulis

Red Velvet Brownie (v)	. 7.95
With white chocolate ice cream	

Weish Cheese Board (V) 10.95
Caws Cenarth black sheep cheese, Caws Cenarth Perl Las
blue cheese, Caws Cenarth mature cheese with leeks &
Don't Va Cours goats about Convad with a calcution of

Pant-Ys-Gawn goats cheese. Served with a selection of Cradoc's oat cakes, grapes, celery & pear chutney

Dietary Key (v) - vegetarian / (ve) - vegan / (veo) - vegan on request(gf) - gluten free / (gfo) - gluten free on request (gfo\*) - gluten free bread contains egg.













## A Taste of Wales.

At **Daffodil**, we are passionate about celebrating the best of Welsh produce, using high-quality, locally-sourced ingredients to create modern dishes with a Welsh twist. Each item on our menu reflects our dedication to flavour and craftsmanship, from the Caws Teifi cheese of Ceredigion and award-winning Carmarthen Ham to Pant-Ys-Gawn goats cheese from Blaenavon and Bydafau woodland honey from Gwernogle.

We work with trusted local suppliers, including Rib & Oyster for our meat and poultry and Alex Gooch for artisan bread. All of our fruit and vegetables are hand-picked from Sullivan's Greengrocers at Cardiff Market, and the rest of our produce comes from renowned Welsh foodservice supplier Castell Howell, ensuring every dish is packed with the vibrant flavours of

We invite you to taste our commitment to Welsh tradition and culinary excellence in every bite.



Scan for allergen & dietary information. daffodilcardiff.co.uk/menu

# A La Carte Menu.

"If one daffodil is worth a thousand pleasures, then one is too few" - William Wordsworth



**Wales National War Memorial** - by Eutuxia Ntzereme

### Allergies & Intolerances

If you have an allergy or intolerance, please let us know before ordering. Our allergen guide lists all 14 of the most common allergens for each dish on our menu. We have strict procedures in place for preparing orders, however due to the busy nature of our kitchens, we cannot always guarantee that dishes are totally free from allergens. Please see our allergen guide below for more information or ask your server.

www.daffodilcardiff.co.uk



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