

Grazers.

Chargrilled Teifi Halloumi (v, gf)	4.95
Organic Welsh halloumi with a carrot salad	
Alex Gooch Sourdough (ve)	4.25
With balsamic vinegar & extra virgin olive oil	
Mixed Olives (ve, gf)	3.95
With chilli-infused olive oil & garlic	
Caws Cenarth & Chorizo (gf)	5.25
Welsh black sheep cheese with chorizo & Bydafau woodland honey	
Pork Belly Bites (gf)	5.25
With Bydafau woodland honey, sesame & soy glaze	
Padrón Peppers (ve, gf)	5.25
With smoked paprika & Halen Môn sea salt	
Daffodil Mezze (ve)	15.95
<i>For 2-3 to share, or for 1 as a main. Tomato salad, olives, pickled red cabbage, padrón peppers, minted cucumber & carrot salad. With houmous, pitta & Pembrokehire Gold chilli oil. (add Halloumi +3.00 / Chicken +4.00)</i>	

Starters.

Antipasti Selection (gfo)	10.95
<i>Ideal for two to share.</i> Mint & lemon cannellini beans, chorizo, semi-dried tomatoes, Caws Cenarth black sheep cheese, Carmarthen ham, salami, olives & Alex Gooch sourdough	
Chorizo Scotch Egg	9.25
Soft boiled egg, wrapped in chorizo & pork sausage meat, breaded in panko. Served with apple chutney	
King Scallops (gf)	12.45
With Penderyn whiskey butter, crispy Carmarthen ham & baby spinach	
Welsh Rarebit Croquettes (v)	7.25
Our traditional rarebit recipe, breaded in panko and served with spiced pear chutney	
Surf & Turf Skewers (gf)	10.95
Chargrilled Welsh rump steak & tiger prawns with garlic butter	
Gwynt y Ddraig Mussels (gfo)	9.95 / 15.95
<i>Enjoy as a starter or a main.</i> Fresh mussels in Gwynt y Ddraig Welsh cider, finished with cream, leeks, wholegrain mustard & smoked pancetta. Served with Alex Gooch sourdough	
Heirloom Tomato Bruschetta (ve, gfo*)	7.25
A colourful mix of tomatoes tossed in chimichurri and served on toasted Alex Gooch sourdough	

Sides.

Triple-Cooked Chips (ve, gf)	4.95
With rosemary Halen Môn sea salt	
Welsh Cheese & Onion Cake (v)	4.95
Layers of sliced potato with onion, leek, Shirgar butter & Dragon cheddar cheese	
Tenderstem® Broccoli (veo, gf)	4.95
Drizzled in Pembrokeshire Gold chilli rapeseed oil	
Crushed Baby Potatoes (v, gf)	4.25
With garlic butter	
Baked Leek Gratin (v)	4.45
Leeks in béchamel sauce, topped with panko & Caws Teifi oak smoked cheese	
Buttery Leeks (v, veo, gf)	3.95
With savoy cabbage, peas & Shirgar Welsh butter	

Mains.

Monkfish Risotto (gf)	21.95
Baked monkfish wrapped in Carmarthen ham, served on a leek & parmesan risotto & finished with Dylan's leek oil	
Welsh Lamb Rack (gf)	27.95
With silverskin onions, asparagus & smoked pancetta. Served with new potatoes, veal jus & soubise sauce	
Pancetta & Parmesan Chicken	19.95
Roast chicken breast in a confit garlic, pancetta & rosemary parmesan cream sauce. Served with new potatoes	
Welsh Lamb Cawl (gfo)	15.95
A traditional Welsh stew of lamb, carrot, swede, potato & leek. Served with Alex Gooch sourdough & Dragon cheddar	
Pan-Seared Duck Breast (gf)	20.95
With roasted heritage beetroot, tenderstem® broccoli, fondant potatoes & cherry port jus	
Baked Sea Bream (gf)	18.95
With grilled aubergine, courgette & peppers. Served with a thyme & hazelnut pesto	
Slow Roast Pork Belly with Apple (gf)	21.95
Served with new potatoes, spinach, pork crackling and a wholegrain mustard & tarragon cream sauce	
Kale & Apple Salad (v, gf)	15.95
With Pant-Ys-Gawn goats cheese, pumpkin seeds and a honey, cider and cinnamon dressing	
Stuffed Butternut Squash (ve)	15.95
Stuffed with herby cannellini beans, vegan sausage & tomato sauce. With new potatoes & Tenderstem® broccoli	

Steaks.

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

7oz Fillet (gf)	30.95
8oz Sirloin (gf)	25.95
8oz Rump (gf)	19.95
Juicy Marbles® Fillet (ve)	19.95
Plant-based thick-cut fillet	

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 (v)	7.95
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 coulis	
Red Velvet Brownie (v)	7.95
With white chocolate ice cream	
Welsh Cheese Board (v)	10.95
Caws Cenarth black sheep cheese, Caws Cenarth Perl Las blue cheese, Caws Cenarth mature cheese with leeks & 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.

For full allergen information, see daffodilcardiff.co.uk/menu



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 Wales.

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

À 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