

Brunch & Lunch

Brunch.

Ham Hock Hash (gf)	11.25
Crispy triple-cooked fried potatoes, red onion & free-range fried egg. Served with our breakfast gravy	

Smashed Avocado (v, veo, gfo*) 8.95
With cherry tomatoes, chilli, lime, coriander & a poached
free-range egg. On Alex Gooch toasted sourdough

Bacon, Cockles & Laverbread (gfo) 9.25
Pan-fried smoked back bacon lardons, with fresh Gower
cockles, laverbread & Alex Gooch sourdough

Cannellini Bean Shakshuka (v, gf)	10.45
2 free-range eggs baked in a rich tomato sauce with peppers & cumin [add ham (gf) / chorizo (gf) +2.00]	

Wild Mushroom & Rosti (v) 9.45
Pan-fried wild mushrooms & baby spinach served on our
potato rostis *[add ham +2.00]*

Full Welsh Breakfast	14.95
2 pork & leek sausages, 2 rashers smoked back bacon, portobello mushroom, roasted cherry vine tomatoes, potato rosti, laverbread, baked beans & a fried or poached egg. Served with toasted Alex Gooch sourdough	

Plant-Based Full Welsh Breakfast (ve)	13.95
2 meat-free sausages, portobello mushroom, roasted cherry vine tomatoes, laverbread & baked beans. Served with toasted Alex Gooch sourdough	

Steak & Eggs (gf)	14.95
Chargrilled minute steak served with roasted cherry tomatoes, 2 fried free range eggs & crispy triple-cooked diced potatoes	

Breakfast Rolls.

Served in a lightly toasted pretzel bun.

Smoked Back Bacon (gfo)	4.95
Pork & Leek Sausage	5.45
Bacon, Sausage & Egg	6.95
Plant-Based Sausage (ve)	5.45
<i>[add a fried egg +1.25] (v, gf)</i>	

Sandwiches.

**Choose from Alex Gooch organic rustic white or seeded
malthouse sourdough.** Served with our handmade
vegetable crisps. (Upgrade to triple-cooked chips +3.00)

Croque Monsieur 10.25
Carmarthen ham, Caws Teifi oak smoked cheese, Dijon
mustard and béchamel sauce *[add a fried egg to make it a
Croque Madame +1.25]*

Mushroom Rarebit Toastie (v) 9.45
Pan-fried wild mushrooms, tarragon & Welsh rarebit
[add egg to make it a Buck Rarebit +1.25]

Chargrilled Steak	12.25
4oz Welsh sirloin steak with garlic butter, Tomorosso cherry tomatoes & rocket	

Juicy Marbles Chimichurri Steak (ve) 12.25
Juicy Marbles® thick-cut fillet slices, chimichurri & rocket

Daffodil Club 10.25
Triple stacked sandwich with chargrilled chicken breast,
baby gem lettuce, tomato, smoked bacon & mayonnaise

Tiger Prawn, Avocado & Tomato 11.25
Tiger prawns, sliced avocado, Tomorosso tomatoes & baby
gem lettuce in a Marie Rose sauce

Salami & Ham	9.45
Carmarthen ham, Milano salami, rocket & tomato	

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
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)

Starters.

Antipasti Selection 10.95
Ideal for 2 to share. 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

Welsh Rarebit Croquettes (v) 7.25
Our traditional rarebit recipe, breaded in panko and served with
spiced pear chutney

Heirloom Tomato Bruschetta (ve, gfo*) 7.25
A colourful mix of tomatoes tossed in chimichurri and served
on toasted Alex Gooch sourdough

Mains.

Welsh Lamb Cawl (gfo) 15.95
A traditional Welsh stew of lamb, carrot, swede, potato & leek. Served with Alex Gooch sourdough & Dragon cheddar

Baked Sea Bream (gf)	20.95
With grilled aubergine, courgette & peppers. Served with a thyme & hazelnut pesto	

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

Pancetta & Parmesan Chicken 19.95
Roast chicken breast in a confit garlic, pancetta & rosemary
parmesan cream sauce. Served with new potatoes

6oz Welsh Beef Burger 14.95
With caramelised onion, rocket, tomato & Welsh rarebit.
Served in a pretzel bun with triple-cooked chips & red slaw

Sides.

Triple-Cooked Chips (ve, gf) 4.95
With rosemary Halen Môn sea salt

Tenderstem® Broccoli (veo, gf) 4.95
Drizzled in Pembrokeshire Gold chilli rapeseed oil

Crushed Baby Potatoes (gf)	4.25
With parmesan & herb butter	

Baked Leek Gratin (v) 4.45
Leeks in béchamel sauce, topped with panko & Caws Teifi
oak smoked cheese

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.

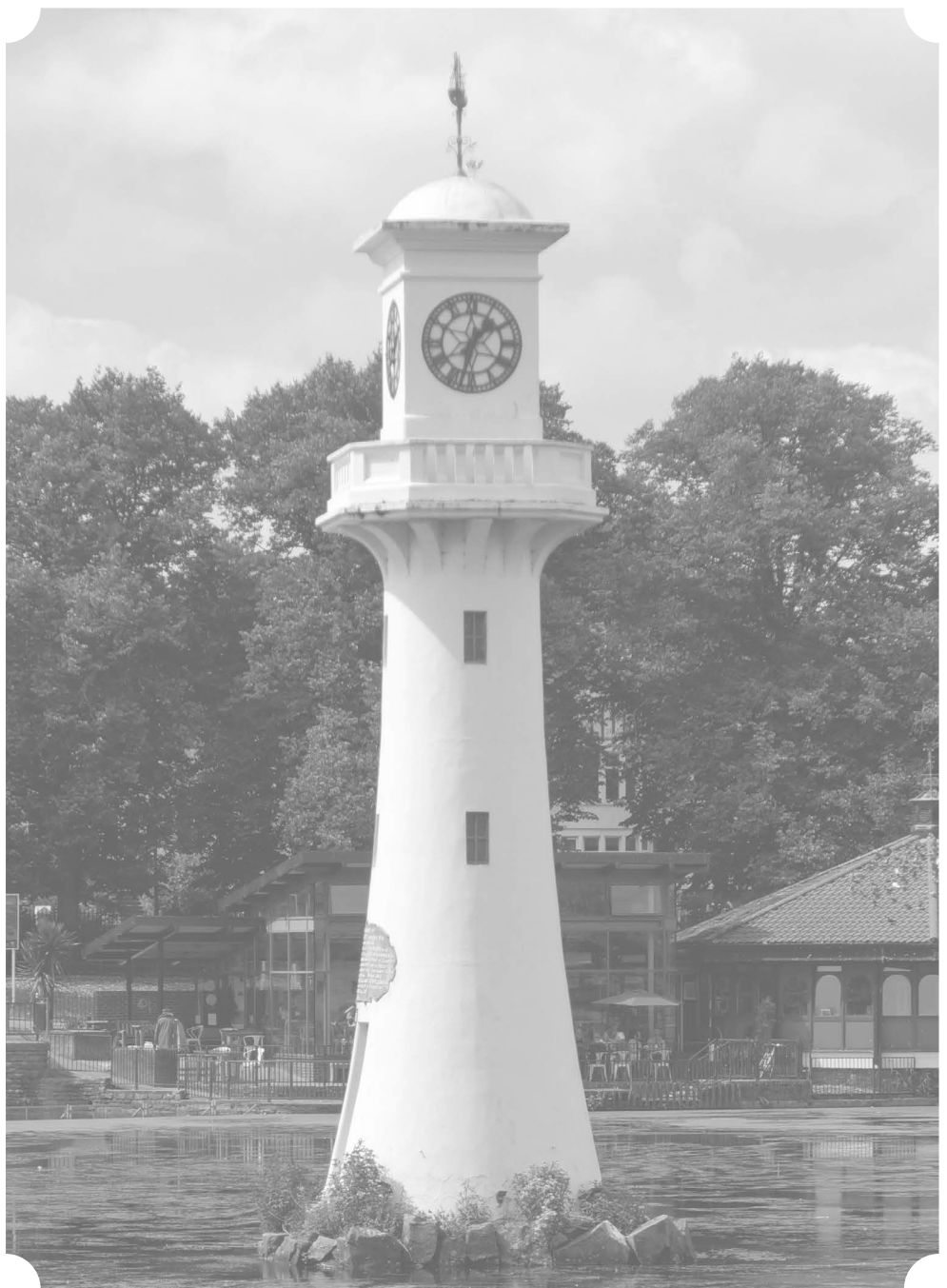
We invite you to taste our commitment to Welsh tradition and culinary excellence in every bite.



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

Brunch Menu.

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



• Roath Park Lighthouse - by Darryl Chen

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