

Brunch & Lunch. Served Mon-Sat until 3pm.

Kids Welsh Breakfast 6.95
Sausage, bacon, fried egg, baked beans,
potato rosti & toasted sourdough

Vegan Breakfast (ve) 6.95
Vegan sausage, baked beans, baked mush-
room, cherry tomatoes & toasted sourdough

Croque Monsieur 5.95
Carmarthen ham, Caws Teifi smoked cheese
& béchamel. Served with vegetable crisps

Houmous & Carrot (ve, gfo*) 5.45
Carrot salad with our house houmous &
salad leaves. Served with vegetable crisps

Mains.

Sausage, Egg & Chips 6.95
2 pork & leek sausages, 1 free-range fried
egg, our triple-cooked chips & baked beans
or garden peas

Plant-Based Sausages (ve) 5.95
2 vegan sausages, our triple-cooked chips &
baked beans or garden peas

Welsh Minute Steak (gf) 7.95
Chargrilled minute steak with triple-cooked
chips & garden peas

Chicken Nuggets 6.95
Served with our triple-cooked chips & baked
beans or garden peas

Breaded Fish Fingers 6.95
Served with our triple-cooked chips & baked
beans or garden peas

Welsh Lamb Cawl (gfo) 6.95
A traditional Welsh stew of lamb, carrot,
swede, potato & leek. With Alex Gooch
sourdough & Dragon cheddar

Sunday Roasts.

Roast Meats (gfo) 8.95
Choose from beef, lamb, chicken or pork
Served with crispy duck fat roast potatoes,
seasonal vegetables & gravy

Vegan Wellington (ve) 8.95
Mushroom & sage wellington in shortcrust
pastry. Served with crispy roast potatoes,
seasonal vegetables & gravy

Desserts.

Red Velvet Brownie (v) 4.45
With white chocolate ice cream

Ice Cream & Sorbets 4.45
Choose 2 scoops of: vanilla (v, gf) / white
chocolate (v, gf) ice cream or mango (ve,gf) /
coconut (ve, gf) sorbet

Soft Drinks. (½ pint)

Pepsi Max (ve) 2.00
Diet Pepsi (v) 2.00
Lemonade (ve) 2.00

Orange Juice (ve) 2.00
Pineapple Juice (ve) 2.00
Cranberry Juice (ve) 2.00

Dietary Key (v) - vegetarian / (ve) - vegan / (veo) - vegan on request /

(gf) - gluten free / (gfo) - gluten free on request / (gfo*) - gluten free on request, however our gluten free bread
contains egg, making this dish unsuitable for vegans.

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



daffodil

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

Children's Menu.

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



• William Burgess' Bute Park Animals - by Manu Schwebdener

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