

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) 4.25
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 10.25
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	

King Scallops (gf)	11.95
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 (gfo)	10.95
Chargrilled Welsh rump skewers, tiger prawns & garlic butter	

Gwynt y Ddraig Mussels (gf) 9.95/15.95
*Enjoy as a starter or main. 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 (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	

Buttery Leeks (v, veo, gf) 3.95
With savoy cabbage, peas & Shirgar Welsh butter

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) 18.95
With grilled aubergine, courgette & peppers. Served with a
thyme & hazelnut pesto

Monkfish Risotto (gf)	21.95
Baked monkfish wrapped in Carmarthen ham served on a leek & parmesan risotto, finished with Dylan's leek oil	

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

Sunday Roasts.

Served family style, with crispy duck fat roast potatoes, baked leek gratin with Caws Teifi oak smoked cheese, seasonal vegetables & bottomless gravy

Leg of Welsh Lamb (gfo)	19.95
Tender roasted leg of lamb, studded with garlic & rosemary, served with a sausage meat & apricot stuffing	

Roast Welsh Sirloin of Beef (gfo)	21.45
Cuts of succulent slow-roasted Welsh beef. Served with a Yorkshire pudding	

Half Roast Chicken (gfo) 19.95
With sage & onion sausage meat stuffing. Served with a
crisp, golden pig in blanket

Welsh Pork Loin (gfo) 19.95
With crisp pork crackling, sage & onion sausage meat stuffing and caramelised apple sauce

Mushroom & Sage Wellington (ve) 18.95
 Wrapped in golden shortcrust pastry, served with vegan
 roast potatoes, seasonal vegetables & bottomless gravy

Extras:
 Yorkshire Pudding (v) +1.00 / Sage & Onion Sausage Meat
 Stuffing +1.50 / Pigs in Blankets +4.95 / Roast
 Potatoes (qf, veo) +3.95 / One Additional Meat (qf) +5.95

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 our allergen guide, the Daffodil blog & more

Sunday Menu.

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



• Pierhead Building - by Callum Blacoe

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