

À La Carte

Grazers.

- Chargrilled Teifi Halloumi** V NG 4.95
Organic Welsh halloumi with a carrot salad.
- Alex Gooch Sourdough** V VE 4.25
With balsamic vinegar + extra virgin olive oil.
- Mixed Olives** V VE NG 3.95
With chilli-infused extra virgin olive oil.
- Caws Cenarth & Chorizo** NG 5.50
Welsh black sheep cheese with chorizo + Bydafau woodland honey.
- Pork Belly Bites** NG 5.50
With Bydafau woodland honey, sesame + soy glaze.
- Welsh Rarebit Toast** V 5.50
Our traditional rarebit recipe made with Dragon Cheddar cheese, wholegrain mustard & stout served on sourdough.

Starters.

- Chorizo Scotch Egg** 9.85
Welsh soft boiled egg, wrapped in chorizo + pork sausage meat, breaded in panko. Served with apple chutney.
- Welsh Rarebit Croquettes** V 7.45
Our traditional rarebit recipe, breaded in panko + served with spiced pear chutney.
- Roasted Pepper Bruschetta** V VE NG 8.45
With cannellini bean purée & chimichurri on toasted sourdough.
- King Scallops** NG 14.95
With Penderyn whiskey butter, crispy Carmarthen ham & Dylan's pickled samphire.
- Hot Crab Laverbread Dip** 13.95
Serves 2 Dragon Cheddar cheese, cream cheese, crab meat & Worcestershire sauce, finished with a pinch of Halen Môn smoked sea salt. Served with chilli & ginger Cradoc's crackers.
- The Welsh Mezze** V 18.95
Serves 2 Rarebit hummus, whipped Caerphilly cheese and beetroot & dill dip. With chargrilled peppers, asparagus & baby leeks, carrot sticks, sourdough crostini & Cradoc's crackers.
- Antipasti Selection** NG 14.95
Serves 2 Mint & Pembrokeshire Gold lemon oil cannellini beans, chorizo, semi-dried tomatoes, Caws Cenarth black sheep cheese, Carmarthen ham, salami, olives + Alex Gooch sourdough.

Sides.

- Triple-Cooked Chips** V VE NG 5.25
With rosemary Halen Môn sea salt.
- Welsh Cheese & Onion Cake** V NG 4.95
Layers of sliced potato with onion, leek, Shirgar butter + Dragon cheddar cheese.
- Chargrilled Tenderstem® Broccoli** VEO NG 4.95
Drizzled in Pembrokeshire Gold chilli rapeseed oil.
- Chargrilled Baby Leeks** V 5.25
Served with whipped Caerphilly cheese.

Mains.

- Welsh Lamb Rack** NG 29.95
With silverskin onions, asparagus + smoked pancetta. Served with new potatoes, veal jus + soubise sauce.
- Pancetta & Parmesan Chicken** NG 20.45
Roasted chicken breast in a confit garlic, pancetta + rosemary parmesan cream sauce. Served with new potatoes.
- Welsh Lamb Cawl** NG 16.25
A traditional Welsh stew of lamb, carrot, swede, potato + leek. Served with Alex Gooch sourdough + Dragon cheddar.
- Baked Sea Bream** NG 19.25
With grilled aubergine, courgette + peppers. Served with thyme + hazelnut pesto.
- 8oz Sirloin Steak** NG 25.95
Served with baked portobello mushroom, roasted vine tomatoes + triple-cooked chips.
Sauces +2.95 Peppercorn NG / Chimichurri NG VE
- Juicy Marbles Thick-Cut Fillet** V VE NG 20.25
Tender plant-based steak served with baked portobello mushroom, roasted vine tomatoes + triple-cooked chips.
Sauces +2.95 Chimichurri NG VE
- Welsh Lamb Burger** 18.95
With Caws Cenarth Organic smoked Caerphilly cheese, apple & mint chutney, served in a lightly toasted Alex Gooch bun.
- Asparagus Risotto** V VE NG 18.45
With peas & Pembrokeshire Gold lemon infused rapeseed oil. Topped with a minted breadcrumb gratin.
- Baked Cod & Chips** 20.95
Baked cod fillet with a battered pea fritter, our famous triple-cooked chips & laverbread tartare sauce.
- Desserts.**
- Sticky Toffee Pudding** V 8.25
With caramel sauce + Madagascar vanilla ice cream.
- Hensol Castle Strawberry Gin Brûlée** V 8.25
Served with macerated strawberries and an Aberffraw shortbread biscuit.
- Welsh Sorbet Selection** V VE NG 6.95
Mango + coconut sorbets with passionfruit coulis.
- Lemon Meringue Cheesecake** V 8.25
With crispy meringue, Dylan's lemon curd + gingernut & almond biscuit base.
- Welsh Cake Bread & Butter Pudding** V 8.25
Slices of Welsh cake with rich dark chocolate, baked in a vanilla custard.
- Welsh Cheese Board** V 11.95
Caws Cenarth black sheep, Perl Las blue, smoked Caerphilly + Pant-Ys-Gawn goat's cheese. With Cradoc's oat cakes, grapes, celery + pear chutney.

V Vegetarian / VE Vegan / VEO Vegan on Request / NG Non-Gluten
NG Non-Gluten on Request. [Non-gluten dishes made to a gluten-free recipe in a kitchen which handles gluten.]





À La Carte 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.



• The Pierhead Building, Cardiff Bay by D.K.Ta.

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 for more information or ask your server.

www.DaffodilCardiff.co.uk



Scan For Allergen & Dietary Info.
DaffodilCardiff.co.uk/menu

