

Brunch.

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Ham Hock Hash ^{NG} 11.50
Crispy triple-cooked fried potatoes, red onion + free-range fried egg. With our breakfast gravy.

Smashed Avocado ^{V VEO NGO} 9.25
On toasted Alex Gooch sourdough. With tomato, chilli, lime, coriander + poached free-range egg.

Bacon, Cockles & Laverbread ^{NGO} 9.25
Pan-fried smoked bacon lardons, Gower cockles, laverbread, leek + toasted Alex Gooch sourdough.

Full Welsh Breakfast 14.95
2 pork + leek sausages, 2 rashers smoked back bacon, portobello mushroom, cherry vine tomatoes, Glamorgan rosti, laverbread + baked fried egg. With Alex Gooch sourdough toast.

Plant-Based Welsh Breakfast ^{V VEO} 13.95
2 meat-free sausages, portobello mushroom, roasted cherry vine tomatoes, laverbread + baked beans. With Alex Gooch sourdough toast.

Steak & Eggs ^{NG} 14.95
Chargrilled Welsh minute steak with roasted cherry tomatoes, 2 free-range fried eggs + crispy triple-cooked diced potatoes.

Rarebit, Ham & Egg 10.95
Traditional Welsh rarebit with Carmarthen ham & fried free-range egg on toasted sourdough.

Grazers.

Chargrilled Teifi Halloumi ^{V NGO} 4.95
Organic Welsh halloumi with a carrot salad.

Alex Gooch Sourdough ^{V VE} 4.25
With balsamic vinegar + 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.

Antipasti Selection ^{NGO} 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.

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 NGO} 8.45
With cannellini bean purée & chimichurri on toasted sourdough.

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.

Sandwiches.

Choose Alex Gooch rustic white or seeded malthouse sourdough. With our vegetable crisps [Swap to triple-cooked chips +3.00]

Mushroom Rarebit Toastie ^V 9.95
Pan-fried wild mushrooms, tarragon + Welsh rarebit. [add egg +1.25]

Chargrilled Steak 12.95
Welsh minute steak, roasted peppers, chimichurri + rocket.

Juicy Marbles Chimichurri Steak ^{V VE} 12.55
Juicy Marbles plant-based steak, roasted peppers, chimichurri + rocket.

Daffodil Club 11.95
Triple-stacked sandwich with chargrilled chicken breast, lettuce, tomato, smoked bacon + mayo.

Salami & Ham 9.95
Carmarthen ham, Milano salami, rocket + tomato.

The Hot Welsh Cuban 12.45
Pulled pork, Carmarthen ham, pickled gherkins, mustard + Welsh rarebit.

Crab & Smoked Caerphilly Cheese 11.95
With cream cheese, laverbread & Worcestershire sauce.

Mains.

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 ^{NGO} 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.

Asparagus Risotto ^{V VE NGO} 18.45
With peas & Pembrokeshire Gold lemon infused rapeseed oil. Topped with a minted breadcrumb gratin.

Welsh Lamb Burger 18.95
With Caws Cenarth Organic smoked Caerphilly cheese, apple & mint chutney, served in a lightly toasted Alex Gooch bun.

Sides.

Triple-Cooked Chips ^{V VE NGO} 5.25
With rosemary Halen Môn sea salt.

Welsh Cheese & Onion Cake ^{V NGO} 4.95
Layers of sliced potato with onion, leek, Shirgar butter + Dragon cheddar cheese.

Chargrilled Tenderstem® Broccoli ^{VEO NGO} 4.95
Drizzled in Pembrokeshire Gold chilli rapeseed oil.

Chargrilled Baby Leeks ^V 5.25
Served with whipped Caerphilly cheese.

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





Brunch 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.



• City Hall Clock Tower by Calthum 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 for more information or ask your server.

www.DaffodilCardiff.co.uk



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

