

## Sunday.

## 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.

**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.

## Mains.

**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.

**Asparagus Risotto** V VE NG ..... 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.

## Sunday Roasts.

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

**Garlic & Rosemary Leg of Welsh Lamb** NG ..... 22.95  
With sausage meat apricot stuffing.

**Roast Welsh Sirloin of Beef** NG ..... 22.95  
Served with a Yorkshire pudding.

**Half Roast Chicken** NG ..... 21.25  
With sage + onion sausage meat stuffing + a crisp, golden pig in blanket.

**Welsh Pork Loins** NG ..... 21.25  
With crisp pork crackling, sage & onion sausage meat stuffing + caramelised apple sauce.

**Mushroom & Sage Wellington** V VE ..... 19.25  
In golden shortcrust pastry. With vegan roast potatoes, seasonal vegetables + bottomless gravy.

**Trio of Meats** ..... 27.95  
Beef, lamb + pork. With a Yorkshire pudding, sausage meat apricot stuffing + pig in blanket.

**Extras** Yorkshire Pudding +1.00 V / Stuffing +1.50 / Pigs in Blankets +4.95 / Roast Potatoes VE NG +3.95

## 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** VE NG ..... 4.95  
Drizzled in Pembrokeshire Gold chilli rapeseed oil.

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

## Desserts.

**Sticky Toffee Pudding** V ..... 8.25  
With caramel sauce + Madagascan 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 ..... 11.25  
Caws Cenarth black sheep, Perl Las blue, smoked Caerphilly + Pant-Ys-Gawn goat's cheese. With Cradoc's oat cakes, grapes, celery + pear chutney.





# Sunday 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.



• Principality Stadium 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 for more information or ask your server.

[www.DaffodilCardiff.co.uk](http://www.DaffodilCardiff.co.uk)



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

