

Set Menu

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27.95pp Mon-Fri 3-5pm

Grazers.

Chargrilled Teifi Halloumi V NG

Organic Welsh halloumi with a carrot salad.

Caws Cenarth & Chorizo NG

Welsh black sheep cheese with chorizo + Bydafau woodland honey.

Pork Belly Bites NG

With Bydafau woodland honey, sesame + soy glaze.

Welsh Rarebit Toast V

Our traditional rarebit recipe made with Dragon Cheddar cheese, wholegrain mustard & stout served on sourdough.

Houmous & Crudites V VE

Chickpea houmous with carrot sticks & Cradoc's crackers.

Mains.

Welsh Lamb Cawl NGO

A traditional Welsh stew of lamb, carrot, swede, potato + leek. Served with Alex Gooch sourdough + Dragon cheddar.

Baked Sea Bream NG

With grilled aubergine, courgette + peppers. Served with thyme + hazelnut pesto.

Welsh Lamb Burger

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

Asparagus Risotto V VE NGO

With peas & Pembrokeshire Gold lemon infused rapeseed oil. Topped with a minted breadcrumb gratin.

Desserts.

Hensol Castle Strawberry Gin Brûlée V

Served with macerated strawberries and an Aberffraw shortbread biscuit.

Welsh Sorbet Selection V VE NG

Mango + coconut sorbets with passionfruit coulis.

Lemon Meringue Cheesecake V

With crispy meringue, Dylan's lemon curd + gingernut & almond biscuit base.

Welsh Cake Bread & Butter Pudding V

Slices of Welsh cake with rich dark chocolate, baked in a vanilla custard.

V Vegetarian / VE Vegan / NGO 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.]



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 Info.
DaffodilCardiff.co.uk/menu

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• Cardiff Market, City Centre by Muhammed Fardeen Finos.

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