



VALENTINE'S DAY MENU

Starters.

Harissa Pulled Welsh Lamb (gf) 8.45
With cauliflower purée, pomegranate, crispy spiced chickpeas & tzatziki

Baked Angiddy Cheese (v, gfo) 16.95
For two to share. Studded with garlic, rosemary & chilli.
Served with Alex Gooch sourdough

Leek & Potato Soup (veo, gfo) 7.25
Topped with smoked pancetta & crispy leeks. Served with Alex Gooch sourdough

Mains.

10oz Ribeye Steak (gf) 29.95
With pan-fried wild mushrooms in a garlic & herb butter. Served with rosemary salted triple-cooked chips & watercress

Monkfish & Carmarthen Ham 22.95
Served with a parmesan & leek risotto

Pork Belly (gf) 20.95
Glazed with Bydafau woodland honey. Served with braised savoy cabbage & pancetta, potato dauphinois & wholegrain mustard sauce

Juicy Marbles Thick-Cut Fillet (ve, gf) 18.95
With baked portobello mushroom, vine tomatoes, watercress & rosemary salted triple-cooked chips

Desserts

Crème Brûlée (v) 8.25
White chocolate & raspberry crème brûlée

Lemon Cheesecake (v) 7.95
With a meringue topping

Dessert Sharer (v) 13.95
Cream filled profiteroles, lemon posset, chocolate brownie pieces with chocolate & toffee sauces and fresh fruit

Strawberry & Prosecco Sorbet (ve, gf) 6.95
With fresh berries & raspberry coulis

Dietary Key

(v) - vegetarian / (ve) - vegan / (veo) - vegan on request
(gf) - gluten free / (gfo) - gluten free on request



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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



Scan for our allergen guide, the Daffodil blog & more