



BRUNCH & LUNCH

Served until 3pm Monday-Saturday.

Brunch.

Ham Hock Hash NG 11.25
Crispy triple-cooked fried potatoes, red onion + free-range fried egg. With our breakfast gravy.

Smashed Avocado V VEO NGO 8.95
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 + toasted Alex Gooch sourdough.

Full Welsh Breakfast 14.95
2 pork + leek sausages, 2 rashers smoked back bacon, portobello mushroom, roasted cherry vine tomatoes, potato rosti, laverbread, beans + fried / poached 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 minute steak with roasted cherry tomatoes, 2 free-range fried eggs + crispy triple-cooked diced potatoes.

Breakfast Rolls.

In a toasted pretzel bun. Add fried egg +1.25 NG V
Smoked Back Bacon NGO 4.95
Pork & Leek Sausage VEO 5.45
Bacon, Sausage & Egg 6.95

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 5.25
Welsh black sheep cheese with chorizo + Bydafau woodland honey.

Pork Belly Bites NG 5.25
With Bydafau woodland honey, sesame + soy glaze.

Sides.

Triple-Cooked Chips V VE NG 4.95
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.

Tenderstem® Broccoli VEO NG 4.95
Drizzled in Pembrokeshire Gold chilli rapeseed oil.

Baked Leek Gratin V 4.45
Leeks in béchamel sauce, topped with panko + Caws Teifi oak smoked cheese.

Sandwiches.

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

Croque Monsieur 10.25
Carmarthen ham, Caws Teifi oak smoked cheese, Dijon mustard + béchamel sauce. [add egg +1.25]

Mushroom Rarebit Toastie V 9.45
Pan-fried wild mushrooms, tarragon + Welsh rarebit. [add egg +1.25]

Chargrilled Steak 12.25
4oz Welsh sirloin steak, garlic butter, Tomorosso cherry tomatoes + rocket.

Juicy Marbles Chimichurri Steak V VE 12.25
Juicy Marbles plant-based steak, chimichurri + rocket.

Daffodil Club 10.25
Triple-stacked sandwich with chargrilled chicken breast, lettuce, tomato, smoked bacon + mayo.

Tiger Prawn, Avocado & Tomato 11.25
With baby gem lettuce + Marie Rose sauce.

Salami & Ham 9.45
Carmarthen ham, Milano salami, rocket + tomato.

Starters.

Antipasti Selection NGO 10.95
Ideal for two to share. Mint & lemon oil cannellini beans, chorizo, semi-dried tomatoes, Caws Cenarth black sheep cheese, Carmarthen ham, salami, olives + Alex Gooch sourdough.

Chorizo Scotch Egg 9.25
Soft boiled egg, wrapped in chorizo + pork sausage meat, breaded in panko. Served with apple chutney.

Welsh Rarebit Croquettes V 7.25
Our traditional rarebit recipe, breaded in panko + served with spiced pear chutney.

Honey Roasted Parsnip Soup V VEO NGO 7.45
Made with Bydafau Woodland Honey. Served with Alex Gooch seeded sourdough & parsnip crisps.

Mains.

Pancetta & Parmesan Chicken 19.95
Roasted chicken breast in a confit garlic, pancetta + rosemary parmesan cream sauce. Served with new potatoes.

Welsh Lamb Cawl NGO 15.95
A traditional Welsh stew of lamb, carrot, swede, potato + leek. Served with Alex Gooch sourdough + Dragon cheddar.

Baked Sea Bream NG 18.95
With grilled aubergine, courgette + peppers. Served with thyme + hazelnut pesto.

Stuffed Butternut Squash V VE 16.95
Stuffed with herby cannellini beans, vegan sausage + tomato sauce. With new potatoes + Tenderstem® broccoli.

6oz Welsh Beef Burger 14.95
With caramelised onion, rocket, tomato + Welsh rarebit. Served in a pretzel bun with triple-cooked chips + red slaw.



À LA CARTE

Served from 3pm Monday-Saturday.

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 5.25
Welsh black sheep cheese with chorizo + Bydafau woodland honey.
- Pork Belly Bites** NG 5.25
With Bydafau woodland honey, sesame + soy glaze.

Starters.

- Antipasti Selection** NG 10.95
Ideal for two to share. Mint & lemon oil cannellini beans, chorizo, semi-dried tomatoes, Caws Cenarth black sheep cheese, Carmarthen ham, salami, olives + Alex Gooch sourdough.
- Duck & Pistachio Rilette** 9.45
Shredded slow roasted duck with rosemary. Served with pear chutney, cornichons + toasted sourdough.
- Chorizo Scotch Egg** 9.25
Soft boiled egg, wrapped in chorizo + pork sausage meat, breaded in panko. Served with apple chutney.
- Welsh Rarebit Croquettes** V 7.25
Our traditional rarebit recipe, breaded in panko + served with spiced pear chutney.
- Honey Roasted Parsnip Soup** V VE NG 7.45
Made with Bydafau Woodland Honey. Served with Alex Gooch sourdough & parsnip crisps.
- Pig In Blanket** 8.25
Sausage meat wrapped in smoked bacon. Served with a rocket salad and a wholegrain mustard & Bydafau woodland honey glaze.

Sides.

- Triple-Cooked Chips** V VE NG 4.95
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.
- Tenderstem® Broccoli** VE NG 4.95
Drizzled in Pembrokeshire Gold chilli rapeseed oil.
- Baked Leek Gratin** V 4.45
Leeks in béchamel sauce, topped with panko + Caws Teifi oak smoked cheese.

Mains.

- Welsh Lamb Rack** NG 27.95
With silverskin onions, asparagus + smoked pancetta. Served with new potatoes, veal jus + soubise sauce.
- Pancetta & Parmesan Chicken** 19.95
Roasted chicken breast in a confit garlic, pancetta + rosemary parmesan cream sauce. Served with new potatoes.
- Welsh Lamb Cawl** NG 15.95
A traditional Welsh stew of lamb, carrot, swede, potato + leek. Served with Alex Gooch sourdough + Dragon cheddar.
- Baked Sea Bream** NG 18.95
With grilled aubergine, courgette + peppers. Served with thyme + hazelnut pesto.
- Stuffed Butternut Squash** V VE 16.95
Stuffed with herby cannellini beans, vegan sausage + tomato sauce. With new potatoes + Tenderstem® broccoli.
- Slow-Cooked Pork Belly** NG 21.95
Rolled pork belly with green beans, truffle dauphinoise + Bordelaise sauce.
- Pan-Fried Seabass Fillet** NG 19.95
With sautéed new potatoes, leeks + baby spinach in a prosecco + lobster sauce.

Steaks.

- Our beef steaks are locally sourced from Welsh cattle. Served with baked portobello mushroom, roasted vine tomatoes + triple-cooked chips.
- 7oz Fillet** NG 30.95
- 8oz Sirloin** NG 25.95
- Juicy Marbles Thick-Cut Fillet** V VE NG 19.95
- Add a Sauce** +2.95 Peppercorn NG / Chimichurri NG VE / Soubise NG V / Welsh Garlic Butter V NG

Desserts.

- Sticky Toffee Pudding** V 7.95
With caramel sauce + Madagascan vanilla ice cream.
- Winter Spiced Brûlée** NG 7.95
Set vanilla cream with star anise, cinnamon, ginger + nutmeg. With poached clementines.
- Welsh Sorbet Selection** V VE NG 6.95
Mango + coconut sorbets with passionfruit coulis.
- Red Velvet Brownie** V 7.95
With white chocolate ice cream.
- Bailey's Cheesecake** V 7.95
With a white chocolate shard.
- Welsh Cheese Board** V 10.95
Caws Cenarth black sheep cheese, Perl Las blue cheese, mature cheese w/ leeks + 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.]



SUNDAY MENU

Served from 12pm. Sunday roasts available whilst supplies last.

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 5.25
Welsh black sheep cheese with chorizo + Bydafau woodland honey.
- Pork Belly Bites** NG 5.25
With Bydafau woodland honey, sesame + soy glaze.

Starters.

- Antipasti Selection** NG 10.95
Ideal for two to share. Mint & lemon oil cannellini beans, chorizo, semi-dried tomatoes, Caws Cenarth black sheep cheese, Carmarthen ham, salami, olives + Alex Gooch sourdough.
- Duck & Pistachio Rilette** 9.45
Shredded slow roasted duck with rosemary. Served with pear chutney, cornichons + toasted sourdough.
- Chorizo Scotch Egg** 9.25
Soft boiled egg, wrapped in chorizo + pork sausage meat, breaded in panko. Served with apple chutney.
- Welsh Rarebit Croquettes** V 7.25
Our traditional rarebit recipe, breaded in panko + served with spiced pear chutney.
- Honey Roasted Parsnip Soup** V VEO NG 7.45
Made with Bydafau Woodland Honey. Served with Alex Gooch sourdough & parsnip crisps.
- Pig In Blanket** 8.25
Sausage meat wrapped in smoked bacon. Served with a rocket salad and a wholegrain mustard & Bydafau woodland honey glaze.

Mains.

- Welsh Lamb Cawl** NG 15.95
A traditional Welsh stew of lamb, carrot, swede, potato + leek. Served with Alex Gooch sourdough + Dragon cheddar.
- Baked Sea Bream** NG 18.95
With grilled aubergine, courgette + peppers. Served with thyme + hazelnut pesto.
- Stuffed Butternut Squash** V VE 15.95
Stuffed with herby cannellini beans, vegan sausage + tomato sauce. With new potatoes + Tenderstem® broccoli.
- Pan-Fried Seabass Fillet** NG 19.95
With sautéed new potatoes, leeks + baby spinach in a prosecco + lobster sauce.

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 21.95
With sausage meat apricot stuffing.
- Roast Welsh Sirloin of Beef** NG 21.95
Served with a Yorkshire pudding.
- Half Roast Chicken** NG 19.95
With sage + onion sausage meat stuffing + a crisp, golden pig in blanket.
- Pembrokeshire Turkey Breast** NG 19.95
With sage + onion sausage meat stuffing + pig in blanket.
- Mushroom & Sage Wellington** V VEO 18.95
In golden shortcrust pastry. With vegan roast potatoes, seasonal vegetables + bottomless gravy.
- Trio of Meats** 25.95
Beef, lamb + turkey. 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 VEO NG +3.95

Sides.

- Triple-Cooked Chips** V VE NG 4.95
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.
- Tenderstem® Broccoli** VEO NG 4.95
Drizzled in Pembrokeshire Gold chilli rapeseed oil.
- Baked Leek Gratin** V 4.45
Leeks in bechamel sauce, topped with panko + Caws Teifi oak smoked cheese.

Desserts.

- Sticky Toffee Pudding** V 7.95
With caramel sauce + Madagascan vanilla ice cream.
- Winter Spiced Brûlée** NG 7.95
Set vanilla cream with star anise, cinnamon, ginger + nutmeg. With poached clementines.
- Welsh Sorbet Selection** V VEO NG 6.95
Mango + coconut sorbets with passionfruit coulis.
- Red Velvet Brownie** V 7.95
With white chocolate ice cream.
- Bailey's Cheesecake** V 7.95
With a white chocolate shard.


Welsh Cheese Board V 10.95
Caws Cenarth black sheep cheese, Perl Las blue cheese, mature cheese w/ leeks + Pant-Ys-Gawn goat's cheese. With Cradoc's oat cakes, grapes, celery + pear chutney.




DESSERT MENU


Brunch & Lunch served until 3pm Monday-Saturday.


Desserts.


Sticky Toffee Pudding  7.95
With caramel sauce + Madagascan vanilla ice cream.

Winter Spiced Brûlée  7.95
Set vanilla cream with star anise, cinnamon, ginger + nutmeg. With poached clementines.

Welsh Sorbet Selection    6.95
Mango + coconut sorbets with passionfruit coulis.

Red Velvet Brownie  7.95
With white chocolate ice cream.


Bailey's Cheesecake  7.95
With a white chocolate shard.

Welsh Cheese Board  10.95
Caws Cenarth black sheep cheese, Perl Las blue cheese, mature cheese w/ leeks + Pant-Ys-Gawn goat's cheese. With Cradoc's oat cakes, grapes, celery + pear chutney.

Liqueur Coffees.

Gaelic Coffee 6.95
Drambuie, espresso + double cream.

Irish Coffee  6.95
Jameson, espresso + double cream.

French Coffee  6.95
Martell VS, espresso + double cream.

Kalypso Coffee  6.95
Tia Maria, espresso + double cream.

Hot Drinks.

Espresso 1.80/2.85

Latte 3.75

Cappuccino 3.75

Americano 3.50

Flat White 3.75

Mocha 3.75

Earl Grey Tea 3.00






English Breakfast Tea 2.85

Peppermint Tea 3.00

Flavoured Syrups +1.50

Caramel   / Hazelnut   / Vanilla  


Alt. Milks

Oat   / Almond   / Soy  



Proudly Brewing
The Croeso Collection
In Collaboration with **Fab Four Coffee.**

 Vegetarian /  Vegan /  Vegan on Request /  Non-Gluten

 Non-Gluten on Request. [Non-gluten dishes made to a gluten-free recipe in a kitchen which handles gluten.]

For full dietary information, see [DaffodilCardiff.co.uk/menu](https://daffodilcardiff.co.uk/menu)



KIDS MENU

Brunch & Lunch served until 3pm Monday-Saturday.

Brunch & Lunch.

Kids Welsh Breakfast 6.95
Sausage, bacon, fried egg, baked beans, potato rosti + toasted sourdough.

Plant-Based Breakfast V VE 6.95
Vegan sausage, baked beans, baked mushroom, cherry tomatoes + toasted sourdough.

Croque Monsieur 5.95
Carmarthen ham, Caws Teifi smoked cheese & béchamel. Served with vegetable crisps.

Houmous & Carrot Sandwich V VE 5.45
Carrot salad with our house houmous + salad leaves. Served with vegetable crisps.

Mains.

Sausage, Egg & Chips 6.95
2 pork & leek sausages, 1 free-range fried egg, our triple-cooked chips + baked beans or garden peas.

Plant-Based Sausage & Chips V VE 5.95
2 vegan sausages, our triple-cooked chips + baked beans or garden peas.

Welsh Minute Steaks NG 7.95
Chargrilled minute steak with triple-cooked chips & garden peas.

Chicken Nuggets 6.95
Served with our triple-cooked chips & baked beans or garden peas.

Breaded Fish Fingers 6.95
Served with our triple-cooked chips & baked beans or garden peas.

Welsh Lamb Cawl NG 6.95
A traditional Welsh stew of lamb, carrot, swede, potato + leek. With Alex Gooch sourdough & Dragon cheddar.

Sunday Roasts.

Roast Meats NG 8.95
Choose from beef, lamb, chicken or turkey. Served with crispy duck fat roast potatoes, seasonal vegetables + gravy.

Mushroom Wellington V VE 8.95
Wild mushroom + sage wellington in shortcrust pastry. Served with crispy vegan roast potatoes, seasonal vegetables + gravy.

Desserts.

Red Velvet Brownie V 4.45
With white chocolate ice cream.

Ice Cream & Sorbets V VE 4.45
Choose any 2 scoops of: Vanilla Ice Cream V NG /
White Chocolate Ice Cream V NG /
Mango Sorbet V VE NG / Coconut Sorbet V VE NG

V Vegetarian / VE Vegan / VE 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.]

For full dietary information, see DaffodilCardiff.co.uk/menu