



BRUNCH & LUNCH

Served until 3pm Monday-Saturday.

Brunch.

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

Smashed Avocado V VEG 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, beans + fried egg. With Alex Gooch sourdough toast.

Plant-Based Welsh Breakfast V VEG 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 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.

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 Meze 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 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 VEG NG 4.95
Drizzled in Pembrokeshire Gold chilli rapeseed oil.

Chargrilled Baby Leeks V 5.25
Served with whipped Caerphilly cheese.

V Vegetarian / VE Vegan / VEG 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.]



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 5.50
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.

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.

Mains.

- Welsh Lamb Rack** NG 29.95
With silverskin onions, asparagus + smoked pancetta. Served with new potatoes, veal jus + soubise sauce.
- 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** 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.
- 8oz Sirloin Steak** NG 25.95
Served with baked portobello mushroom, roasted vine tomatoes + triple-cooked chips.
Sauces +2.95 Peppercorn NG / Chimichurri NG VE
- Juicy Marbles Thick-Cut Fillet** V VE NG 20.25
Tender plant-based steak served with baked portobello mushroom, roasted vine tomatoes + triple-cooked chips.
Sauces +2.95 Chimichurri NG VE
- Welsh Lamb Burger** 18.95
With Caws Cenarth Organic smoked Caerphilly cheese, apple & mint chutney, served in a lightly toasted Alex Gooch bun.
- Asparagus Risotto** V VE NG 18.45
With peas & Pembrokeshire Gold lemon infused rapeseed oil. Topped with a minted breadcrumb gratin.
- Baked Cod & Chips** 20.95
Baked cod fillet with a battered pea fritter, our famous triple-cooked chips & laverbread tartare sauce.

Desserts.

- Sticky Toffee Pudding** V 8.25
With caramel sauce + Madagascar 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 11.95
Caws Cenarth black sheep, Perl Las blue, smoked Caerphilly + 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
NGO 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.
- 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 Loin** 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 + Madagascar 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.



DESSERT MENU

Brunch & Lunch served until 3pm Monday-Saturday.

Desserts.

Sticky Toffee Pudding V 8.25
With caramel sauce + Madagascar 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 11.95
Caws Cenarth black sheep, Perl Las blue, smoked Caerphilly + 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 V 6.95
Jameson, espresso + double cream.

French Coffee V 6.95
Martell VS, espresso + double cream.

Kalypso Coffee V 6.95
Tia Maria, espresso + double cream.

Hot Drinks.

Espresso 1.80/2.85

Latte 3.95

Cappuccino 3.95

Americano 3.95

Flat White 3.95

Mocha 3.95

Earl Grey Tea 3.45

English Breakfast Tea 3.25

Peppermint Tea 3.25

Flavoured Syrups +1.50

Caramel V VE / Hazelnut V VE / Vanilla V VE

Alt. Milks

Oat V VE / Almond V VE / Soy V VE

Blas Y Castell Welsh Cakes V 3.50

Traditional spiced stonebaked cakes. Pairs perfectly with a cup of tea or coffee.



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NGR 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



KIDS MENU

Brunch & Lunch served until 3pm Monday-Saturday.

Brunch & Lunch.

Served until 3pm

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.

B.L.T. Sandwich 5.95
Smoked back bacon, baby gem lettuce & tomato. Served with our vegetable crisps.

Houmous & Carrot Sandwich V VE 5.45
Carrot salad with our house houmous + salad leaves. Served with our 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 NGO 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 NGO 6.95
A traditional Welsh stew of lamb, carrot, swede, potato + leek. With Alex Gooch sourdough & Dragon cheddar.

Sunday Roasts.

Roast Meats NGO 8.95
Choose from beef, lamb, chicken or pork. 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.

Chocolate Brownie V 4.45
With vanilla ice cream.

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

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