DAF Lightbox Menu (SS 2025).pdf 1 29/04/2025 12:50

Food Menu

# Brunch & Lunch.

**Ham Hock Hash** (gf) ..... 11.25
Crispy triple-cooked fried potatoes, red onion & fried free-range egg. Served with our breakfast gravy

**Smashed Avocado** (v, veo, gfo*) ..... 8.95
With cherry tomatoes, chilli, lime, coriander & a poached free-range egg. On Alex Gooch toasted sourdough

**Bacon, Cockles & Laverbread** (gfo) ..... 9.25
Pan-fried smoked back bacon lardons, with fresh Gower cockles, laverbread & Alex Gooch sourdough

**Cannellini Bean Shakshuka** (v,gf) ..... 10.45
2 free-range eggs baked in a rich tomato sauce with peppers & cumin
*[add ham (gf) / chorizo (gf) +2.00]*

**Wild Mushroom & Rosti** (v) ..... 9.45
Pan-fried wild mushrooms & baby spinach served on our potato rostis
*[add ham +2.00]*

**Full Welsh Breakfast** ..... 14.95
2 pork & leek sausages, 2 rashers smoked back bacon, portobello mushroom, roasted cherry vine tomatoes, potato rosti, laverbread, baked beans & a fried or poached egg. Served with toasted Alex Gooch sourdough

**Plant-Based Full Welsh Breakfast** (ve) ..... 13.95
2 meat-free sausages, portobello mushroom, roasted cherry vine tomatoes, laverbread & baked beans. Served with toasted Alex Gooch sourdough

**Steak & Eggs** (gf) ..... 14.95
Chargrilled minute steak served with roasted cherry tomatoes, 2 fried free-range eggs & crispy triple-cooked diced potatoes

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

# Breakfast Rolls. **Served in a toasted pretzel bun**

**Smoked Back Bacon** (gf) ..... 4.95
**Pork & Leek Sausage** ..... 5.45
**Bacon, Sausage & Egg** ..... 6.95
**Plant-Based Sausage** (ve) ..... 5.45
*[add a fried egg +1.25] (v,gf)*

# Sandwiches.

**Choose from Alex Gooch organic rustic white or seeded malthouse sourdough.** Served with our handmade vegetable crisps (or triple-cooked chips +3.00)

**Croque Monsieur** ..... 10.25
Carmarthen ham, Caws Teifi oak smoked cheese, Dijon mustard and béchamel sauce *[add a fried egg to make it a Croque Madame +1.25]*

**Mushroom Rarebit Toastie** (v) ..... 9.45
Pan-fried wild mushrooms, tarragon & Welsh rarebit *[add fried egg +1.25]*

**Chargrilled Steak** ..... 12.25
4oz Welsh sirloin steak with garlic butter, Tomorosso tomatoes & rocket

**Juicy Marbles Chimichurri Steak** (ve) ..... 12.25
Juicy Marbles® thick-cut fillet slices, chimichurri & rocket

**Daffodil Club** ..... 10.25
Triple-stacked, with grilled chicken breast, lettuce, tomato, bacon & mayo

**Tiger Prawn & Avocado** ..... 11.25
Tiger prawns, avocado, tomatoes, baby gem lettuce & Marie Rose sauce

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

# Grazers.

**Chargrilled Teifi Halloumi** (v, gf) ..... 4.95
Organic Welsh halloumi with a carrot salad

**Alex Gooch Sourdough** (ve) ..... 4.25
With balsamic vinegar & extra virgin olive oil

**Mixed Olives** (ve, gf) ..... 3.95
With chilli-infused olive oil & garlic

**Caws Cenarth & Chorizo** (gf) ..... 4.25
Welsh black sheep cheese with chorizo & Bydafau woodland honey

**Pork Belly Bites** (gf) ..... 5.25
With Bydafau woodland honey, sesame & soy glaze

**Padrón Peppers** (ve, gf) ..... 5.25
With smoked paprika & Halen Môn sea salt

**Daffodil Mezze** (ve) ..... 15.95
*For 2-3 to share, or for 1 as a main.* Tomato salad, olives, pickled red cabbage, padrón peppers, minted cucumber & carrot salad. With houmous, pitta & Pembrokeshire Gold chilli oil. *(add Halloumi +3.00 / Chicken +4.00)*

# Starters.

**Antipasti Selection** ..... 10.25
Mint & lemon 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

**King Scallops** (gf) ..... 11.95
With Penderyn whiskey butter, crispy Carmarthen ham & baby spinach

**Welsh Rarebit Croquettes** (v) ..... 7.25
Our traditional rarebit recipe, breaded in panko and served with spiced pear chutney

**Surf & Turf Skewers** (gf) ..... 10.95
Chargrilled Welsh rump steak & tiger prawns with garlic butter

**Gwynt y Ddraig Mussels** (gfo) ..... 9.95/15.95
*Enjoy as a starter or a main.* Fresh mussels in Gwynt y Ddraig Welsh cider, finished with cream, leeks, wholegrain mustard & smoked pancetta. Served with Alex Gooch sourdough

**Heirloom Tomato Bruschetta** (ve,gfo*) ..... 7.25
A colourful mix of tomatoes tossed in chimichurri and served on toasted Alex Gooch sourdough

# Mains.

**Monkfish Risotto** (gf) ..... 21.95
Baked monkfish wrapped in Carmarthen ham, served on a leek & parmesan risotto & finished with Dylan's leek oil

**Welsh Lamb Rack** (gf) ..... 27.95
With silverskin onions, asparagus & smoked pancetta. Served with new potatoes, veal jus & soubise sauce

**Pancetta & Parmesan Chicken** ..... 18.95
Roast chicken breast in a confit garlic, pancetta & rosemary parmesan cream sauce. Served with new potatoes

**Welsh Lamb Cawl** (gfo) ..... 15.95
A traditional Welsh stew of lamb, carrot, swede, potato & leek. Served with Alex Gooch sourdough & Dragon cheddar

**Pan-Seared Duck Breast** (gf) ..... 20.95
With roasted heritage beetroot, Tenderstem® broccoli, fondant potatoes & cherry port jus

**Baked Sea Bream** (gf) ..... 18.95
With grilled aubergine, courgette & peppers. Served with a thyme & hazelnut pesto

**Kale & Apple Salad** (v, gf) ..... 15.95
With Pant-Ys-Gawn goats cheese, pumpkin seeds and a honey, cider & cinnamon dressing

**Stuffed Butternut Squash** (ve) ..... 15.95
Stuffed with herby cannellini beans, vegan sausage & tomato sauce. With new potatoes & Tenderstem® broccoli

# Steaks.

**Our beef steaks are locally sourced from Welsh cattle.**
Served with a baked portobello mushroom, vine tomatoes, watercress & triple-cooked chips

**7oz Fillet** (gf) ..... 30.95
**8oz Sirloin** (gf) ..... 25.95
**8oz Rump** (gf) ..... 19.95
**Juicy Marbles® Fillet** (ve) ..... 19.95
Plant-based thick cut fillet

# Sunday Roasts. (from 12pm every Sunday)

**Leg of Welsh Lamb** (gfo) ..... 19.95
Studded with garlic & rosemary, served with sausage meat & apricot stuffing

**Roast Welsh Sirloin of Beef** (gfo) ..... 21.45
Slow-roasted Welsh beef. Served with a Yorkshire pudding

**Half Roast Chicken** (gfo) ..... 19.95
With sage & onion sausage meat stuffing. Served with a pig in blanket

**Welsh Pork Loin** (gfo) ..... 19.95
With crisp pork crackling, sage & onion sausage meat stuffing and caramelised apple sauce

**Mushroom & Sage Wellington** (ve) ..... 18.95
Wrapped in golden shortcrust pastry, served with vegan roast potatoes, seasonal vegetables & bottomless gravy

# Children's Menu Available

**Dietary Key** (v) - vegetarian / (ve) - vegan / (veo) - vegan on request (gf) - gluten free / (gfo) - gluten free on request / (gfo*) gluten free bread contains egg.
For full allergen information, see daffodilcardiff.co.uk/menu

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