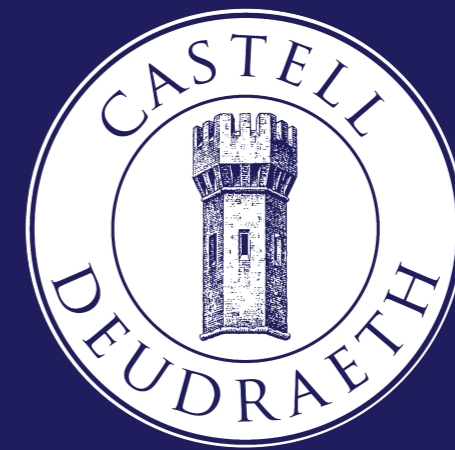




CASTELL DEUDRAETH
01766 772400



CINIO SUL
SUNDAY LUNCH

CINIO SUL - SUNDAY LUNCH

I DDECHRAU - TO START

Eog betys, crème fraîche marchruddygl, betys picl, afal gwyrdd
Beetroot cured Salmon, horseradish crème fraîche, pickled beetroot, green apple

Coes hwyaden grimp gyda sglein Miso, colslô Asiaidd, dresin wasabi a yuzu
Miso glazed crispy duck leg, Asian slaw, wasabi and yuzu dressing

Cawl blodfresych a nionod gwynion, beignet caws pobi
Cauliflower and white onion soup, Welsh rarebit beignet

Burrata tsili a nionod crimp gyda thomatos, surdoes crasu a brenhinllys
Crispy chilli and onion glazed burrata, heritage tomatoes, crispy sourdough, basil

PRIF GYRSIAU - MAIN COURSES

Gweinir pob prif gwrs gyda thatws rhost, brocoli coesyn brau,
caws blodfresych, moron rhost, tatws newydd mewn menyn

All main courses served with roast potatoes, tender stem broccoli,
cauliflower cheese, roasted carrots, buttery new potatoes

Syrlwyn eidion Cymreig rhost, pwdin Efrog, saws gwyn coch
Roast sirloin of Welsh beef, Yorkshire pudding, red wine sauce

Ysgwydd oen Cymreig, nionod hufennog, merllys, saws rhosmari
Braised Welsh lamb Henry, creamed onions, asparagus, rosemary sauce

Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn
gyda bresych mewn menyn, saws menyn bacwn mwg

Grain mustard glazed Welsh T bone pork,
buttered spring cabbage, smoked bacon butter sauce

Lleden grilio, cennin mewn menyn bara lawr, saws menyn tartar
Grilled plaice, laverbread butter leeks, tartare butter sauce

Seleriac wedi'i bobi mewn Halen Môn, shibwns glolog, pesto cnau cyll, tryfflau a saws seleriac

Halen mon salt baked celeriac, chard spring onions,
hazelnut pesto, truffle and celeriac jus

I ORFFEN - TO FINISH

Crème brûlée cardamom ac oren, teisen frau sitrws
Orange and cardamom crème brûlée, citrus shortbread

Terîn siocled du, pain d'épices, siocled wedi'i garamelieiddio, cnau cyll
Dark chocolate terrine, pain d'épices, caramelized chocolate, hazelnuts

Pwdin taffi gludiog, saws caramel hallt, hufen iâ fanila Madagasca
Sticky toffee pudding, salted caramel sauce, Madagascan vanilla ice cream

Cawsiau ffermydd Cymru, siytni'r tymor, seleri, bisgedi
Welsh artisan cheeses, seasonal chutney, celery, crackers

TE NEU GOFFI - COFFEE OR TEA

Coffi Lavazza (latte, cappucinno, du ayyb) neu eich dewis o
de Cymreig neu de perlysiâu gyda melysfwyd

Lavazza coffee (latte, cappucinno, Americano etc) or your selection
of Welsh or flavoured teas all served with petits fours

PRIS YCHWANEGOL 5.00 SUPPLEMENT

CINIO SUL DAU GWRS £30 - CINIO SUL TRI CHWRS £36 gan gynnwys tocyn mynediad am ddim i bentref Portmeirion ar ôl cinio

Codir tâl gwasanaeth dewisol o 10% Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.

2 COURSE SUNDAY LUNCH £30 - 3 COURSE SUNDAY LUNCH £36 inclusive of free entry voucher to Portmeirion village after lunch

A discretionary service charge of 10% is added to the bill. 100% of the charge is shared equally by the staff.

ALERGENAU BWYD : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol cynhwysion alergenaid yn ein bwyd ni allwn warantu hyn yn llwyr. **Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda.**

FOOD ALLERGENS : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. **If you have a food allergy please make this known to us before ordering.**