

## ALERGENAU BWYD | FOOD ALLERGENS

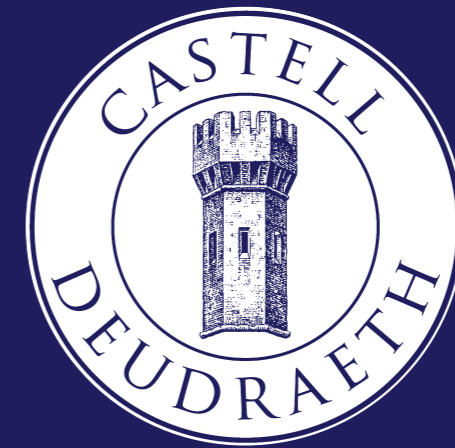
Rhowch wybod os oes gennych alergeddau. Ceisiwn leihau'r risg o groeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ni chymerwn gyfrifoldeb am adweithiau niweidiol yn sgil prydau yma. Ceir yr alergenau hyn yma: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.

Please advise staff if you have any allergies. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen and we do handle allergenic ingredients. We do not assume responsibility for adverse reactions to dishes consumed here. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.



CASTELL DEUDRAETH

01766 772400



CINIO SUL  
SUNDAY LUNCH

## CINIO SUL - SUNDAY LUNCH

### I DDECHRAU - TO START

Cawl pupurau cochion rhost, pesto tomatos haul mwg, brenhinllys  
Roasted red pepper and tomato soup, smoked sun blushed tomato pesto, basil

Eog cadw betys, crème fraîche paill ffenigl, saws eirin Mair  
Beetroot cured salmon, fennel pollen crème fraîche, gooseberry ketchup

Terîn coes hwyaden wasgu a pistasio, parfait iau hwyaid,  
siytni ceirios ac oren, surdoes crasu  
Pressed duck leg & pistachio terrine, duck liver parfait,  
cherry & orange chutney, toasted sourdough

Bwrata crimp sglein tsili a nionod, tomatos, mwtrin afocado a leim, cnau cashiw candi  
Crispy chilli & onion glazed burrata, heritage tomatoes, avocado & lime puree, candied cashews

### 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 gwin coch  
Roast sirloin of Welsh beef, Yorkshire pudding, red wine sauce

Ysgwydd oen Cymreig, pys mintys mâl, saws rhosmari  
Braised Welsh lamb Henry, crushed minted peas, rosemary sauce

Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn,  
moron slein masarn, saws menyn bacwn mwg  
Grain mustard glazed Welsh T bone pork,  
maple glazed carrots, smoked bacon butter sauce

Lleden o'r gril, cennin menyn bara lawr, berdys brown, saws menyn taragon  
Grilled plaice, laverbread butter leeks, brown shrimp, tarragon butter sauce

Croquette madarch a chlorod y moch, blodfresych, dail surion  
Mushroom & truffle croquette, cauliflower, sorrel

Risoto corbwmpen, sbigoglys, pys a lemon rhost gyda salad ruddygl  
Courgette, spinach, pea, and roasted lemon risotto with radish salad

### I ORFFEN - TO FINISH

Crème brûlée siocled gwyn, mefus, teisen frau sitrws  
White chocolate crème brûlée, strawberry, citrus shortbread

Terîn siocled du, caramel ac oren, hufen iâ siocled a chnau cyll  
Dark chocolate, caramel & orange terrine,  
chocolate & hazelnut ice cream

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 (£3 ychwanegol)  
Welsh artisan cheeses, seasonal chutney, celery, crackers (supplement £3)

### TE NEU GOFFI - COFFEE OR TEA

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

Lavazza coffee (latte, cappuccino, 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.

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