

## ALERGENAU BWYD | FOOD ALLERGENS

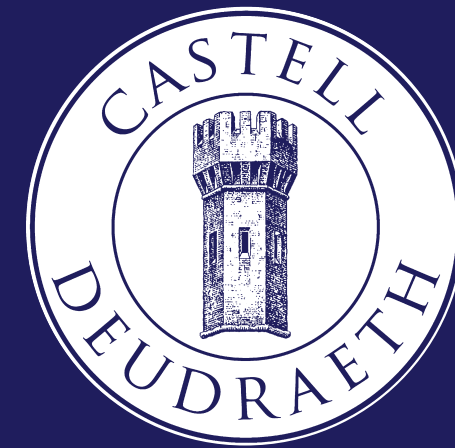
Rhowch wybod os oes gennych alergeddau. Ceisiwn leihau'r risg o groeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ni chymerwn gyfrifoldeb am adweithiau niweidiol yn sgil prydau yma. Ceir yr alergenau hyn yma: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, 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 pwmpen cnau menyf rhost, cnau coco a tsili, pupurau coch rhost, coriander  
Roasted butternut squash, coconut and chilli soup, roasted red peppers, coriander

Eog gravlax betys, oren a merywen, creme fraiche marchruddygl, saws afalau mwg  
Beetroot, orange & juniper cured Salmon gravlax, horseradish creme fraiche, smoked apple ketchup

Terf'n 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

Halloumi sglein mël a miso, salad Waldorf, dresin balsamig  
Honey and miso glazed halloumi, Waldorf salad, balsamic dressing

### PRIF GYRSIAU - MAIN COURSES

Gweinir pob prif gwrs gyda thatws rhost, brocoli coesyn brau,  
caws blodfresych, moron rhost, tatws stwnsh menyf

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

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

Ysgwydd oen Cymreig, stwnsh, saws rhosmari  
Braised Welsh lamb Henry, stwnsh, rosemary sauce

Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn,  
moron slein masarn, saws menyf bacwn mwg

Grain mustard glazed Welsh T bone pork,  
maple glazed carrots, smoked bacon butter sauce

Brithyll ffrwd sialc, cennin, berdys, saws menyf bara lawr a phersli  
Chalk stream trout, leeks, brown shrimp, laverbread & parsley butter sauce

Croquette madarch a chlorod y moch, blodfresych, saets  
Mushroom & truffle croquette, cauliflower, sage

Risotto pwmpen rhost, sbigoglys, a chnau castan gyda hadau crasu a berwr y dŵr  
Roasted Pumpkin, spinach, chestnuts risotto with toasted seeds and watercress

### I ORFFEN - TO FINISH

Cacen gaws Bailys, ganache pralin a siocled, saws caramel oren  
Bailys cheesecake, praline and chocolate ganache, orange caramel sauce

Panna cotta trofannol, pîn-afal, leim  
Tropical panna cotta, pineapple, lime

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

Detholiad o hufen iâ a sorbets Castell Deudraeth  
Selection of Castell Deudraeth ice-creams and sorbets

Cawsiau ffermydd Cymru, siytni'r tymor, grawnwin, carcys (£3 ychwanegol)  
Welsh artisan cheeses, seasonal chutney, grapes, crackers (supplement £3)

### 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 serverd 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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