

## CASTELL DEUDRAETH

### TOCYN MYNEDIAD EFO CINIO DAU GWRS

Mae tocyn mynediad am ddim i bentref Portmeirion ar gael ar gais pawb sy'n cael cinio dau gwrs yng Nghastell Deudraeth (heb gynnwys brechdanau).

Mae'r tocyn ar gael ar ôl cinio ac yn ddilys ar y diwrnod hwnnw'n unig.

Ni ellir mo'i drosglwyddo. Nid oes iddo werth ariannol. Telerau ac Amodau'n berthnasol.

### FREE ENTRY VOUCHER WITH TWO COURSE LUNCH

A complimentary Portmeirion village entry voucher is available on request for each adult and child partaking of a two course lunch at Castell Deudraeth (excluding sandwiches).

The voucher is only valid after lunch on the day of issue.




Not transferable. Of no monetary value. Terms & Conditions apply.



Llysieuol  
Vegetarian

## BRECHDANAU SANDWICHES

Ar gael 12.00 - 21.00 Available

Eog wedi ei gochi a chiwcymbr gyda dail salad, colslo a nachos Smoked salmon and cucumber, side salad, coleslaw and nachos	7.95
Ham rhost Castell Deudraeth a mwstard gyda dail salad, colslo a nachos Castell Deudraeth roasted ham & mustard, side salad, coleslaw and nachos	6.95
 Caws a phicl, dail salad, colslo a nachos Cheese and pickle, side salad, coleslaw and nachos	6.95
Tiwna mayonnaise, dail salad, colslo a nachos Tuna mayonnaise, side salad, coleslaw and nachos	6.95
Caws pobi gyda bacwn, dail salad, colslo a nachos Welsh rarebit and bacon, side salad, coleslaw and nachos	6.95
 Caws pobi, dail salad, colslo a nachos Welsh rarebit, side salad, coleslaw and nachos	6.95
 Cawl y diwrnod gydag unrhyw un o'r dewis uchod Soup of the day with any of the above	9.95

### ALERGENAU BWYD

Mae rheolau'r UE yn gofyn inni nodi'r 14 alergen bwyd canlynol ar y fwydlen neu ar daflen ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyaau, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Syllfwr deuocsid. Mae'r bwyd yn cael ei baratoi mewn ceginau lle mae rhai o'r alergenau uchod yn bresennol ond ni allwn gynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, gofynnwch i aelod o'r staff os hoffech gopi.

Os oes gennych alergedd bwyd rhowch wybod inni cyn ichi archebu.




### FOOD ALLERGENS

EU regulation require food businesses to list the use of the following 14 food allergy items on menus or on a separate sheet: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur dioxide.

Food is prepared in kitchens where the above food allergens are present however our menu descriptions cannot include details of all ingredients. A separate sheet is available with details of all food allergens used in each dish, please ask for a copy if required.

If you have a food allergy please make this known to us before ordering.

## I DDECHRAU / STARTERS

 Cawl y dydd Chef's soup of the day	6.50
Terŷn coesgyn ham efo picalili a brioche Ham hock terrine with piccalilli and brioche	9.00
 Salad gellyg rhost efo caws gafr, cnau cyll a dresin balsamaidd Roasted pear salad with goat's cheese, hazelnuts and balsamic	9.00
Tarten hadog wedi'i gochi a chennin, efo briwsion perlysiâu a salad sitrws Smoked haddock and leek tart with herb crumb and citrus salad	9.50
 Tarten domatos a marmalêd nionod gyda ffa gwyrdd ac olifau Baked tomato & onion marmalade flan with green beans and olives	8.50
Bol mochyn efo cacen bwddin gwaed, mwtrin afalau a tharagon Belly pork with black pudding fritters, apple puree and tarragon	9.50
Cregyn Berffro o'r badell efo piwrŷ pys, chorizo a sibols, a salad tsili Pan fried scallops with pea puree, chorizo and spring onion, and a chili salad	10.50
Moules marinière* Cregyn gleision Afon Menai, gwin gwyn, sialôts, garleg, hufen a phersli, surdoes crasu Welsh mussels, white wine, shallots, garlic, parsley & cream; toasted sourdough	9.50
Moules au cidre* Cregyn gleision Afon Menai mewn seidr Henffordd, cennin, bacwn, hufen; surdoes crasu Welsh mussels steamed in cider, leeks, bacon, cream; toasted sourdough	9.50

\*Di-glwten heb surdoes crasu / Gluten free served without sourdough

## PRIF GYRSIAU / MAINS

Stecen llygad asen eidion Cymreig, tomatos rhost, madarch fflat, sglodion cartref a dewis o sawsiau: Pupur du, Tsili melys a menyn sialots neu Menyn garlleg

Rib eye of Welsh beef, oven baked plum tomatoes, flat mushroom, chunky chips, choice of sauces: Peppercorn, Sweet chilli & shallot butter or garlic butter 23.50

Ffolen cig oen Cymreig, tatws newydd crimp, cwscws Morocaidd, bricyll a saws rhosmari

Rump of Welsh lamb, crispy new potatoes, Moroccan couscous, apricots and a rosemary jus 19.50

Brest cyw iâr efo cig moch wedi'i gochi a tharagon, tatws rosti, bresych crych a saws ffacbys

Breast of chicken with smoked bacon and tarragon, rosti potato, savoy cabbage and a lentil jus 16.50

Brest hwyaden o'r badell, tatws ffondant, seleriac, moron mêl a sbigoglys wedi'i wywo, efo saws medd Cymreig

Pan fried duck breast, fondant potato, celeriac, honey carrots and wilted spinach with a Welsh mead sauce 18.50

Madarchen fflat wedi'i phobi efo nionod coch, polenta crimp efo moron a merllys golosg

 Oven baked flat mushroom with red onions, a crispy polenta with carrots and chargrilled asparagus 13.50

Llyisiau Canoldirol rhost efo halwmi a berwr y gerddi, a dresin balsamaidd

 Roasted Mediterranean vegetables with haloumi and rocket, and balsamic 12.50

## PYSGOD / FISH

Ffiled o gegddu rhost, tatws sibols, letys, nionod bychain a chig moch efo saws cennin syfi  
Roasted fillet of hake, spring onion potato, gem lettuce, baby onions, bacon, chive sauce 17.50

Eog pob ar risoto corgimwch mawr a dil, efo pac tsoi a brocoli mewn menyn  
Oven baked salmon with king prawn and dill risotto, buttered broccoli & pak choi 16.50

Hadog mewn cyteu gyda phys malu, saws tartar a sglodion cartref  
Battered haddock with crushed peas, tartare sauce and chunky chips 14.00

Ffiledau mingrwn, pasta linguini, india-corn, pupur coch a salsa tomato a chennin syfi  
Pan fried red mullet fillets with linguini pasta, sweetcorn, red pepper and a tomato and chive salsa 15.50

Cregyn Berffro o'r badell, mwtrin pys, chorizo a sibols, salad tsili  
Pan fried scallops with pea puree, chorizo, spring onion, and a chilli salad 21.00

### Moules marinière

Cregyn gleision Afon Menai, gwin gwyn, sialóts, garlleg, hufen a phersli, surdoes crasu  
Welsh mussels, white wine, shallots, garlic, parsley & cream; toasted sourdough 13.50

### Moules au cidre

Cregyn gleision Afon Menai mewn seidr Henffordd, cennin, bacwn, hufen; surdoes crasu  
Welsh mussels steamed in cider, with leeks, bacon, cream; toasted sourdough 13.50

### Llysiau naill ochr 3.00

Sglodion cartref  
Bresych crych  
Pys gerddi  
Tatws stwnsh  
Salad cymysg  
Salad tomato a brenhinllys

### Side orders 3.00

Chunky chips  
Savoy cabbage  
Garden peas  
Mash potatoes  
Mixed salad  
Tomato & basil salad

## PWDINAU / PUDDING

Jeli Pimm's efo garnais traddodiadol a sorbed mefus  
Pimm's jelly with traditional garnish and a strawberry sorbet £6.50

Platiaid siocled Castell Deudraeth  
Castell Deudraeth chocolate assiette £6.95

Tarten driog gynnes efo mascarpone fanila  
Warm treacle tart with vanilla mascarpone £6.50

Posed lemon efo teisennau Berffro lafant  
Lemon posset with lavender shortbread biscuits £6.00

Delice mefus efo hufen iâ siocled gwyn  
Strawberry delice with white chocolate ice cream £6.50


Gellygen wedi'i photsio gyda saws siocled a hufen iâ fanila  
(Hufen iâ heb gynnyrch llaeth ar gael)  
Poached pear with chocolate sauce and vanilla ice cream  
(Dairy free ice cream optional) £6.00

## HUFEN IÂ PORTMEIRION - PORTMEIRION GELATO

Detholiad o gelato a sorbed Portmeirion 6.50  
Gofynnwch am ddeuwis y dydd os gwelwch yn dda

Selection of Portmeirion gelato and sorbets  
Please ask for today's selection 6.50

## CAWS / CHEESE

 Detholiad o gawsiau fferm gyda bisgedi a siytyni  
Selection of farmhouse cheese board with biscuits and chutney  
(Caws Cenarth Caerffili - Cenarth Aur - Môn Las - Perl Wen) 9.00

## Gwin Melys / Pudding Wine

		125ml	750ml
500	Afon Mêl Welsh Honey Mead, 12.5%, Cymru Medd hen ffasiwn, pur a blasus o ardal y Cei Newydd yng Ngheredigion Welsh fermented honey wine; a cider like palate, fresh tingle, light heather finish.	6.50	35.00
501	Moscatel de Setúbal, Bacalhôa, 17%, Portugal Gwin anghyffredin gyda blasau siocled a resins; llyfn a melys gyda diwedd glo ffres a sych An unusual, complex wine with flavours of chocolate and raisins; smooth and sweet with a fresh, dry finish.	6.50	39.00
502	Els Pyreneus Muscat de Rivesaltes, 15%, Perpignan Aroglau grawnwin sbeis, arlliw o rosod a'r cyfan wedi ei gytbwysu'n berffaith Intense, fresh nose, spicy grape aromas, hints of roses, balanced by natural acidity	125ml 7.50	500ml 30.00
503	Maury Grenat Els Pyreneus, 15%, Languedoc-Rousillon Aromâu dwfn ffrwythau ffres yn cydblethu gyda mefus, cassis a siocled. Intense, fresh fruit aromas blended with cassis, strawberries with chocolate.	8.75	500ml 35.00

## Cawsiau Ffermydd Cymreig / Welsh Farmhouse Cheeses

Pedwar o gawsiau gorau Cymru gyda bara ceirch, bisgedi, siytni, grawnwin a seleri  
Four award winning Welsh cheeses with oatcakes, biscuits, chunzey, grapes, celery

### Caws Cenarth Carffili

Caws Caerffili traddodiadol gwych gydag answadd rhydd a melfedaidd  
Superb traditionally crafted farmhouse Caerffili with a loose, velvety texture

### Golden Cenarth

Caws lled-galed, crystyn wedi ei olchi, blas siarp, sawrus gydag adflas cneuog  
Washed-rind, semi-soft Cenarth cheese, pungent and savoury with a slightly nutty aftertaste

### Môn Las

Caws glas gwythiennog gwych, caws gorau Sioe Fawr a chaws glas gorau'r Ffair Gaeaf  
A soft blue veined cheese from Anglesey, won overall champion at the Royal Welsh Show

### Caws Meddal Perl Wen/ Perl Wen Soft Cheese

Caws meddal tebyg i Camembert o Sir Fôn  
A creamy Camembert style cheese from Anglesey

## Port

Sandeman Late Bottled Vintage Port, 20.50%, Douro, 2011  
3.50  
(50ml)

# BWYDLEN BLANT / CHILDREN'S MENU

## I ddechrau - Starters



Cawl cartref y dydd  
Homemade soup of the day



Bara garlleg  
Garlic bread



Tafelli melon efo mwyar a sorbed ffrwyth  
Slices of melon with berries and a fruit sorbet

## Prif gyrsiau - Main courses

Bysedd pysgod, sglodion a phys  
Fish fingers, chips and peas



Selsig porc neu selsig llysieuol, tatws stwnsh a phwddin Efrog  
Pork or vegetarian sausage, mash potato and Yorkshire pudding



Pasta saws Bolognaise neu saws tomato, a bara garlleg  
Pasta with Bolognaise sauce or tomato sauce with garlic bread

Stribedi cyw iâr mewn cyteu efo sglodion neu datws stwnsh a ffa pob  
Battered chicken strips with chips or mash and beans

## Pwdinau - Puddings

Detholiad o hufen iâ Portmeirion  
Selection of Portmeirion ice cream

Mefus a hufen  
Strawberries and cream

Cacen siocled feddal efo hufen neu hufen iâ  
Chocolate Nancy cake with cream or ice cream

Dau gwrs / Two courses: 8.50 Tri chwrs / Three courses: 12.00