



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 pob a mwstard, salad ochr, colslo a nachos
Baked ham and mustard with a side salad, coleslaw and nachos £7.25

Tiwna mayonnaise a chiwcymbr, dail salad, colslo a nachos
Tuna mayonnaise & cucumber, with a side salad, coleslaw and nachos £6.75

Cyw iâr trwy fwg a mayonnaise berwr y dŵr, dail salad, colslo a nachos
Smoked chicken & watercress mayonnaise, side salad, coleslaw & nachos £6.75

 Perl Wen a siytini nionod, dail salad, colslo a nachos
Perl Wen cheese & onion chutney with a side salad, coleslaw and nachos £6.75

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, Wya, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr 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
Soup of the day £6.50
- Tafell o eog o'r gril gyda thatws rhuddygl, berwr y dŵr a dresin lemwn
Grilled salmon escalope, horseradish potatoes, watercress and a lemon dressing £9.50
-  Sguthan o'r badell gyda photes bacwn, pys a haidd gwyn gyda thatws crimp
Pan fried wood pigeon with a pearl barley, bacon & pea broth, crispy potatoes £9.00
- Triawd o bysgod neu fwyd môr gydag aioli a salad letys
Trio of fish or seafood with aioli and a gem lettuce salad £10.50
-  Hwya den trwy fwg gynnes gyda fffondant seleriac, oren a saws hufen brandi
Warm smoked duck with celeriac fondant, orange and a brandy cream sauce £9.50
- Tarten o fetys, tatws melys a gwrd cnau menyn gyda sbigoglys a saws ffacbys
Beetroot, sweet potato and butternut squash tart with spinach and a lentil sauce £8.50
- Salad o bupur coch rhost, olifau a thomatos gyda chaws ffeta a brenhinllys
Roasted red pepper, olives and tomato salad with feta and basil £8.50
- Cregyn gleision Afon Menai, gwin gwyn, sialóts, garlleg, hufen a phersli, surdoes crasu
Welsh mussels, white wine, shallots, garlic, parsley & cream; toasted sourdough £9.50

PRIF GYRSIAU / MAINS

Llygad asen o gig eidion Cymreig gyda thomatos, madarchen fflat a sglodion trwchus, a dewis o saws grawn pupur, menyn garleg, saws gwin coch neu saws rhuddygl

Rib eye of Welsh beef with vine tomato, flat mushroom and chunky chips, and a choice peppercorn sauce, garlic butter, red wine sauce, or horseradish 24.00

Ysbawd oen wedi'i frwysio, tatws ffondant, cennin wedi'u brwysio, sbigoglys a saws rhosmari

Braised lamb Henry, fondant potato, braised leek, spinach and a rosemary sauce 20.50

Brest ffesant gyda thatws a swejen, bresych coch, moron mêl a phannas

Breast of pheasant with swede potato, red cabbage, honey carrots and parsnip 18.00

Lwyn o gig carw gyda thatws melys, seleriac, sbrowts a chnau castan a saws seren anis

Venison loin, sweet potato, celeriac, sprouts & chestnuts, star anise sauce 19.50

 Tarten agored o domato a brenhinllys gyda sbigoglys, ffa, a saws tomato a ffacbys

Open tart of tomato and basil with spinach & fine beans, tomato and lentil sauce 13.50

 Risoto madarch a chnau castan gyda berwr y dŵr, caws Parma ac olew clôr y moch

Mushroom and chestnut risotto with watercress, parmesan and truffle oil 13.50

PYSGOD / FISH

Lwyn o benfras rhost gyda stwnsh tatws a bresych, ffa menyn, brocoli a saws perlysiâu
Roast cod loin with bubble and squeak, butterbeans, broccoli and a herb sauce 18.50

Sewin wedi'i grilio, gyda reis tyrmerig, pupur coch a brenhinllys a saws cyri ysgafn
Grilled sea trout with turmeric rice, red pepper and basil and a lightly curried sauce 17.50

Lleden y môr wedi'i rhostio, nwdls pasta, pac tsoi, tsili a chorgimwch, a saws coriander
Roasted halibut, pasta noodles, pak choi, chilli & prawns, coriander sauce 18.50

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

Llysiau naill ochr 3.00

Side orders 3.00

Sglodion

Chips

Tatws melys

Sweet potatoes

Stwnsh tatws a bresych

Bubble and squeak

Sbrowts efo pancetta

Sprouts with pancetta

Bresych coch

Red cabbage

Pys gerddi

Garden peas

Salad cymysg

Mixed salad

PWDINAU / PUDDING

Hufen siocled a Penderyn gyda chyffug cartref a theisen frau
Chocolate and Penderyn cream with home-made fudge and shortbread biscuit 7.00

(ar gael heb glwten / Gluten free option available)

Cacen ceirios ac almwn gyda hufen Cointreau a darnau candi oren
Cherry and almond cake with a Cointreau cream and candied orange segments 6.50

(Heb glwten/Gluten free)

Tarten gwstard gyda hufen iâ riwbob sbeis a bisgeden frau fanila
Custard tart with spiced rhubarb ice cream and a vanilla tuille 6.50

Triawd o bwdinau Castell Deudraeth
Trio of Castell Deudraeth desserts 7.50

Pwdin taffi gludiog gyda saws cyflaith menyng a hufen iâ banoffi
Sticky toffee pudding with butterscotch sauce and a banoffee ice cream 7.00

Gellygen wedi'i rhostio mewn casis, gyda jeli cyrains duon a sorbed afal
Cassis poached pear with blackcurrant jelly and an apple sorbet 6.50

(Heb gynnyrch llaeth, figanaidd / Dairy free, vegan)

Detholiad o hufen iâ a sorbed Portmeirion
Selection of Portmeirion gelato and sorbet 6.50

(Hufen iâ fanila heb gynnyrch llaeth ar gael / Dairy free vanilla ice cream on request)

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 500ml 7.50 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, chuntesy, 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 cneug
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

~~Chocolatws siocled efo hufen neu hufen iâ~~

Nodyn i westeion ar becyn sy'n cynnwys pryd nos: Ni fydd ad-daliad o symiau nas gwariwyd o'r lwfans.

Bydd gwariant dros y lwfans yn cael ei godi ar gyfrif y llety. Lwfans ar gael yn erbyn bwyd yn unig.

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

Service is not included. 100% of gratuities go to staff.

Note for guests on inclusive dinner rates: Allowances are available to spend up to and including the stated amount on food only.

There are no refunds if the spend is less than the allowance. Overspends are posted to the accommodation account.