

CASTELL DEUDRAETH

CINIO SUL - SUNDAY LUNCH

DAU GWRS 21.95 TWO COURSES

TRI CHWRS 27.95 THREE COURSES

TOCYN MYNEDIAD EFO CINIO SUL

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

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 SUNDAY 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.

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

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



Llysieuol
Vegetarian

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, Wyau, 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
Chef's soup of the day

Terîn coesgyn ham efo picalili a brioche
Ham hock terrine with piccalilli and brioche

Bol mochyn efo cacen bwddin gwaed, mwtrin afalau a tharagon
Belly pork with black pudding fritters, apple puree and tarragon

Tarten hadog wedi'i gochi a chennin, efo briwsion perlysiâu a salad sitrws
Smoked haddock and leek tart with herb crumb and citrus salad

 Tarten domatos a marmalêd nionod gyda ffa gwyrdd ac olifau
Baked tomato & onion marmalade flan with green beans and olives

Moules marinière*

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

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

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


PRIF GYRSIAU / MAINS

Syrlwyn rhost o gig eidion Cymreig efo pwdin Efrog, tatws rhost, llysiau'r tymor a saws gwin coch
Roast sirloin of Welsh beef with Yorkshire pudding, roast potatoes with seasonal vegetables and a red wine sauce

Ysbawd oen wedi'i frwysio, tatws rhost, llysiau'r tymor a saws rhosmari
Braised lamb Henry, roasted potatoes, seasonal vegetables and a rosemary jus

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

LLYSIEUOL / VEGETARIAN

 Madarchen fflat wedi'i phobi efo nionod coch, polenta crimp efo moron ac asbaragws o'r gril
Oven baked flat mushroom with red onions, a crispy polenta with carrots and chargrilled asparagus

 Llysiau Canoldirol rhost efo halwmi a berwr y gerddi, a dresin balsamaidd
Roasted Mediterranean vegetables with haloumi and rocket, and balsamic

PYSGOD A BWYD MÔR / FISH & SEAFOOD

Hadog mewn cytew efo pys slwtsh, saws tartar a sglodion trwchus
Battered haddock with crushed peas, tartare sauce and chunky chips

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

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

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

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

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

Platiaid siocled Castell Deudraeth
Castell Deudraeth chocolate assiette

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

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

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

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

HUFEN IÂ PORTMEIRION - PORTMEIRION GELATO

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

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

CAWS / CHEESE

Detholiad o gawsiau fferm gyda bisgedi a siytni

Port: Late Bottled Vintage Port, 20.50%, Douro, (50ml) £3.50

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, 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 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 (DAN 12) / CHILDREN'S MENU (UNDER 12)

I ddechrau - Starters

 Cawl cartref y dydd
Homemade soup of the day

 Bara garleg
Garlic bread


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


Prif gyrsiau - Main courses

Syrlwyn eidion Cymreig rhost efo pwdin Efrog, tatws rhost, llysiâu'r tymor a grefi
Roast sirloin of Welsh beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy

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

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

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

 Pasta saws Bolognaise neu saws tomato, a bara garleg
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