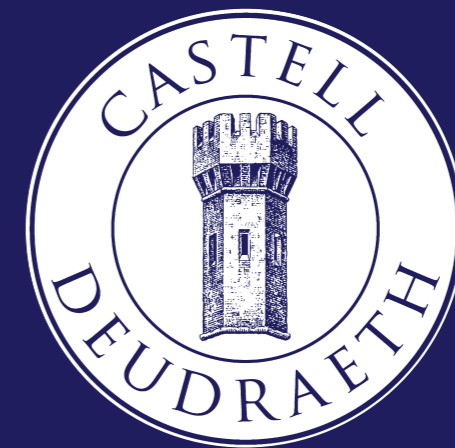




CASTELL DEUDRAETH  
01766 772400



CINIO SUL  
SUNDAY LUNCH

## CINIO SUL - SUNDAY LUNCH

### I DDECHRAU - TO START

Pastrami eog, crème fraîche marchruddygl, ciwcymbr picl, caprys crimp  
Salmon pastrami, horseradish crème fraîche, pickled cucumber, crispy capers

Terîn confit cyw iâr a choesgyn ham, tatws,  
mwstard grawn, salad persli, picls cowboi, surdoes crasu

Confit chicken and ham hock terrine, potato,  
grain mustard, parsley salad, cowboy pickles, toasted sourdough

lau oen rhost, tarten confit nionod, tatws crimp,  
finegr sieri a saws bacwn mwg

Pan roasted lamb's liver, confit onion tart, crispy potato,  
sherry vinegar and smoked bacon sauce

Cawl tatws, cennin a sbigoglys, mioden caws pobi  
leek, potato and spinach soup, Welsh rarebit beignet

Carpaccio betys, caws gafr Pantegawen chwip,  
pistasio, dresin blodau'r ysgaw

Beetroot carpaccio, whipped Pantegawen goat's cheese,  
pistachio, elderflower dressing

**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.

**ALERGENAU BWYD** : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol cynhwysion alergenaid yn ein bwyd ni allwn warantu hyn yn llwyr. **Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda.**

**FOOD ALLERGENS** : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. **If you have a food allergy please make this known to us before ordering.**

## CINIO SUL - SUNDAY LUNCH

### PRIF GYRSIAU - MAIN COURSES

**Gweinir pob prif gwrs gyda thatws rhost,  
brocoli a chaws blodfresych, moron rhost, stwnsh tatws menyn**

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

Cyw iâr Cif gyda chraf, merllys golosg, tatws champ, taragon  
Wild garlic chicken Kyiv, charred asparagus, champ potatoes, tarragon

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

Cig Oen Cymreig wedi'i frwysio Harri, cennin hufennog, saws rhosmari  
Braised Welsh lamb Henry, creamed leeks, rosemary sauce

Merfog eurben, pactsoi, nwdls reis crimp, cawl cnau coco Asiaidd  
Gilt-head bream, pack-choy, crispy rice noodles, oriental coconut bisque

Crocedi cennin a chaws Caerffili, merllys, saws menyn lemon a phersli

### I ORFFEN - TO FINISH

Bynsen choux riwbob a chwstard, hufen iâ pistasio  
Rhubarb and custard choux bun, pistachio ice cream

Tarten frangipane mafon, hufen iâ ceuled lemwn  
Raspberry frangipane tart, lemon curd ice cream

Siocled moelleux, morello ceirios, praline  
Chocolate moelleux, morello cherry, praline

Paflofa garnadila a mango, hufen iâ dail leim kaffir  
Passionfruit & mango pavlova, kaffir lime ice cream

Cawsiau ffermydd Cymru, siynti'r tymor, seleri, bisgedi  
Welsh artisan cheeses, seasonal chutney, celery, crackers