

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.**

Tâl Gwasanaeth Dewisol

Ychwanegir tâl gwasanaeth dewisol o 10% i'r bil. Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.

Discretionary Service Charge

A discretionary service charge of 10% is added to the bill. 100% of the service charge is shared equally by the staff.

Mynediad i'r Pentref

Am fynediad am ddim i bentref Portmeirion ar ôl cinio, goffynir i chi gael pryd dau gwrs sy'n cynnwys cwrs cyntaf a phrif gwrs neu brif gwrs a phwdin.

Free Village entry

For complimentary after lunch entry to Portmeirion village you are required to have a two course meal including either a starter and main course or a main course and pudding.



CASTELL DEUDRAETH

01766 772400



CINIO GANOL WYTHNOS 3 CHWRS

THREE COURSE MIDWEEK LUNCH



CINIO GANOL WYTHNOS 3 CHWRS
THREE COURSE MIDWEEK LUNCH

TRI CHWRS £30.00
THREE COURSES £30.00

GYDA MYNEDIAD AM DDIM
AR ÔL CINIO I
BENTREF PORTMEIRION

WITH COMPLIMENTARY
AFTERNOON ENTRY
TO PORTMEIRION

TE NEU GOFFI - COFFEE OR TEA

Coffi rhost lleol Hartland (latte, cappucinno, du ayyb)
neu ddewis o de Cymreig neu de perlysiâu gyda macaron mafon a pistasio

Local roasted Hartland coffee (latte, cappucinno, Americano etc)
or your selection of Welsh or flavoured teas all served with raspberry & pistachio macaron

5.00

BARA - BREAD 4.00

Bara blas y dydd newydd ei bobi hefo menyn chwip Cymreig
Freshly baked flavoured bread with whipped Welsh butter

Eog hallt betys, crème fraîche marchrudygl, betys picl, afal gwyrdd
Beetroot cured salmon, horseradish crème fraîche, pickled beetroot, green apple

Iâr gini, teîn pistasio a bricyll, jam chorizo, torth brag a mêl
Guineafowl, pistachio and apricot terrine, chorizo jam, malt & honey glazed loaf

Cawl blodfresych a nionod gwynion, beignet caws pobi
Cauliflower and white onion soup, Welsh rarebit beigne

Burrata slein mêl, salad Waldorf, lofaets
Honey glazed burrata, Waldorf salad, lovage

Cyw iâr, madarch gwyllt a ballotine tryffl, sitaces, taragon
Chicken, wild mushroom and truffle ballotine, shitakes, tarragon

Cig carw, pwdin cwrw a nionod, stwnsh swej, bresych coch gludiog, grefi gercinau
Venison haunch, ale and onion steamed pudding, Swede mash, sticky red cabbage, gherkin gravy

Penfras mewn cyteu, sglodion ffrio deirgwaith, saws tartar bras, pys mâl, saws cyri
Battered cod, triple cooked chips, chunky tartar sauce, crushed peas, curry sauce

Crocedi cennin a chaws Caerffili, llysiâu'r haf, bresych hispi glologsg, dresin gribiche
Leek and Caerphilly cheese croquettes, charred hispi cabbage, gribiche dressing

NAILL OCHR - SIDES 4.00

Sglodion Koffmannyn, mayo tryfflau, parmesan
Koffmann fries, truffle mayonnaise, parmesan

Brocoli coesyn brau, cnau daear, tsili
Tender stem broccoli, peanuts, chilli

Moron Chantenay rhost, mêl Dyffryn
Mawddach, teim

Roasted Chantenay carrots, Dyffryn
Mawddach honey, thyme

Letys calon grych, dresin Cesar
Little gem lettuce, Caesar dressing

Tarten triog cynnes, hufen iâ whisgi Penderyn
Warm treacle tart, Penderyn whisky ice cream

Parfait siocled gwyn a nougatine, siocled du, cremoux cnau cyll
White chocolate and nougatine parfait, dark chocolate, hazelnut cremoux

Pwdin taffi gludiog, cyflaith menyn oren, hufen iâ fanila Tahiti
Sticky toffee pudding, orange butterscotch, Tahitian vanilla ice cream

Crymbl y dydd gyda chwstard
Crumble of the day with custard