



CASTELL DEUDRAETH

CINIO SUL - SUNDAY LUNCH

DAU GWRS 23.95 TWO COURSES

TRI CHWRS 29.95 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

Confit coes hwyaden gyda phac tsoi gwyw, nwdls wyau a saws melys eirin duon
Confit duck leg with wilted pak choi and egg noodles, with a sweet plum sauce

Triawd o bysgod a physgod cregyn gydag aioli a salad letys
Trio of fish and shellfish with aioli and mixed leaves

 Salad o gaws ffeta gyda olewydd duon, tomato a dresin brenhinllys
Salad of feta cheese with black olives and sun blushed tomato with a basil dressing

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

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

PRIF GYRSIAU / MAINS

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

Ysbawd oen Cymreig wedi'i brwysio, tatws rhost,
llysiau'r tymor a saws rhosmari
Braised Welsh lamb Henry, roasted potatoes, seasonal vegetables
and a rosemary sauce

Brest cyw iâr gyda thatws brwysio, seleriac, sbigoglys,
bacwn crimp a saws taragon
Breast of chicken with braised potatoes, celeriac, spinach,
crispy bacon and a tarragon sauce



Risotto madarch gwyllt a thryfflau gyda merllys a berwr y dŵr
Wild mushroom and truffle risotto with asparagus and watercress



Tarten tomato a chorbwmpen gyda nionod wedi'i caramelleiddio,
tatws newydd pob, berwr y gerddi a chaws halwmi sglein
Courgette and tomato tart with caramelised onions,
baked new potatoes with rocket and glazed halloumi

PYSGOD A BWYD MÔR / FISH & SEAFOOD

Ffiled o frithyllen fôr o'r gril, gnocchi perlysiâu, merllys a saws cennin syfi
Grilled fillet of sea reared trout with herb potato gnocchi with asparagus and a chive sauce

Draenog y môr o'r badell, tatws saffrwm, brocoli, ffenigl rhost,
almwns a saws hufen dil
Pan fried Stonebass with saffron potato, broccoli, roasted fennel,
almonds and a dill cream sauce

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

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

Llysiâu naill ochr 3.25

Sglodion
Tatws newydd gyda mintys a menyng
Bresych mewn hufen
Moron a ffa hir
Pys gerddi
Salad cymysg

Side orders 3.25

Chips
New potatoes with mint and butter
Creamed cabbage
Roasted carrots and fine beans
Garden peas
Mixed salad

PWDINAU / PUDDING

Pwdin taffi gludiog gyda phopgorn caramel a hufen iâ fanila
Sticky toffee pudding with caramel popcorn and vanilla ice cream

Tarten fefys gyda hufen Chantilly a sorbed
Strawberry torte with chantilly cream and sorbet

Panna cotta fanila gyda riwbob wedi' botsio a chrimpen frandi
Vanilla panacotta with poached rhubarb and a brandy snap

Poset lemwn gyda theisen Berffro
Lemon posset with shortbread

Gellygen wedi'i photsio, saws siocled a hufen iâ
Poached pear with chocolate sauce and ice cream

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

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 adflus 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

Melon gyda mefus a sorbed
Melon with strawberries and sorbet

Prif gyrsiau - Main courses

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

Omlod ham neu gaws gyda sglodion a phys neu ffa pob
Omelette of ham or cheese with chips and peas or beans

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

Sglodion pysgod, sglodion a phys neu ffa pob
Fish fingers with chips and peas or beans

Sglodion cyw iâr gyda sglodion a phys neu ffa pob
Breaded chicken goujons with chips and peas or beans

Pwdinau - Puddings

Detholiad o hufen iâ Portmeirion
Selection of Portmeirion ice cream

Mefus ffres gyda hufen neu hufen iâ
Fresh strawberries with cream or ice cream

Pwdin taffi gludiog gyda hufen neu hufen iâ
Sticky toffee pudding with cream or ice cream

Dau gwrs / Two courses: 9.00 Tri chwrs / Three courses: 12.50