



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, Llefriith, 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 gyda piccalilli a bara crasu  
Ham hock terrine with piccalilli and toasted brioche

Tafell o eog wedi'i grilio gyda phac tsoi, tsili a lemon a saws coriander  
Grilled salmon escalope with pak choi, chili and lemon and a coriander sauce



Salad cynnes o ffigys, caws Môn Las ac wy wedi'i botsio gyda dresin balsamig  
Warm salad of figs, Môn Las and a warm poached egg with balsamic

### **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

## PRIF GYRSIAU / MAINS

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

Cig oen Cymreig wedi'i frwysio, tatws wedi'u rhostio,  
llysiau tymhorol a saws rhosmari  
Braised Welsh lamb Henry, roasted potatoes,  
seasonal vegetables and a rosemary sauce

Brest ffesant o'r badell gyda thatws pwddin gwaed, pannas, cêl,  
sbrowts rhost a chnau castan  
Pan fried pheasant breast with black pudding potato, parsnip, kale,  
roasted sprouts & chestnuts

## PYSGOD A BWYD MÔR / FISH & SEAFOOD

Ffiled o gegddu gyda thatws dil a chranc, cennin gloosg, moron bach a saws cregyn gleision  
Fillet of hake on crab and dill potato, chargrilled leeks, baby carrots and a mussel sauce

Hadog mewn cyteu gyda phys mâl, sglodion a a saws tartar  
Battered haddock with minted crushed peas, chips and tartare sauce

### Moules marinière\*

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Welsh mussels, white wine, shallots, garlic, parsley & cream; toasted sourdough

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### LLYSIEUOL / VEGETARIAN

 Tarten fadarch gwyllt a thryfflau gyda chnau castan a sbrowts, sbigoglys a saws taragon  
Wild mushroom and truffle tart with chestnuts and sprouts, spinach and a tarragon sauce

 Risotto cnaubwmpen a saets gyda berwr y dwr, cnau pîn rhost a saws balsamig  
Butternut squash and sage risotto with watercress, toasted pine nuts and balsamic

### Llysiau naill ochr 3.25

Sglodion  
Tatws newydd gyda mintys a menyf  
Bresych coch  
Moron a phanas rhost  
Pys gerddi  
Salad cymysg

### Side orders 3.25

Chips  
New potatoes with mint and butter  
Red cabbage  
Roasted carrots and parsnips  
Garden peas  
Mixed salad

## PWDINAU / PUDDING

Pwdin taffi gludiog gyda hufen iâ a diliau mêl  
Sticky toffee pudding with ice cream and honeycomb

Cacen trwffl siocled gyda hufen mintys poeth a saws siocled  
Chocolate truffle cake with peppermint cream and a chocolate sauce

Tarten sbeislyd eirin ac almwns gyda hufen iâ fanila  
Spiced plum and almond tart with vanilla ice cream

Crème brûlée fanila gyda mwtrin ceirios duon a kirsch, a chacen felen  
Vanilla crème brûlée with black cherry and kirsch compote, and madeleines

## 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 siytnei  
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

	<b>Gwin Melys / Pudding Wine</b>	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 gytbwyso'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, casis 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, siytini, grawnwin a seleri  
Four award winning Welsh cheeses with oatcakes, biscuits, chuntey, 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 adfflas 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 garlleg  
Garlic bread



Melon gyda mefus a sorbed  
Melon with strawberries and sorbet

## Prif gyrsiau - Main courses

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



Omlled 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 phwddin 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

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

## Pwddinau - Puddings

Detholiad o hufen iâ Portmeirion  
Selection of Portmeirion ice cream

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

Browni siocled gyda hufen neu hufen iâ  
Chocolate brownie with cream or ice cream

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