



CASTELL DEUDRAETH

TOCYN MYNEDIAD EFO CINIO DAU GWRS

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

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 TWO COURSE 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 (excluding sandwiches).

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

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



Llysieuol
Vegetarian

BRECHDANAU SANDWICHES

Ar gael 12.00 - 21.00 Available

Eog wedi'i gochi a chiwcymbr, dail salad, colslo a nachos
Smoked salmon and cucumber with a side salad, coleslaw and nachos 8.00

Ham rhost a phicalili gyda dail salad, coleslo a nachos
Roast ham and piccalilli with salad, coleslaw and nachos 7.75

Tiwna mayonnaise a chiwcymbr, dail salad, colslo a nachos
Tuna mayonnaise and cucumber, with a side salad, coleslaw and nachos 7.00

 Caws Perl Wen a siytnei tomato gyda salad, coleslo a nachos
Perl Wen and tomato chutney with salad, coleslaw and nachos 7.20

Cyw iâr wedi'i gochi a mango gyda salad, coleslo a nachos
Smoked chicken and mango with salad, coleslaw and nachos 7.50

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 rhwch 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 Soup of the day	7.00
	Brest sguthan o'r badell gyda chig moch, haidd perlog a phys gerddi Pan fried pigeon breast with smoked bacon, pearl barley and peas	9.00
	Terîn coesgyn ham gyda piccalilli a bara crasu Ham hock terrine with piccalilli and toasted brioche	9.00
	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	9.75
	Cregyn bylchog, blodfresych, chorizo a brenhinllys King scallops, cauliflower, chorizo and basil	10.00
	Salad cynnes o ffigys, caws Môn Las ac wedi'i botsio gyda saws balsamig Warm salad of figs, Môn Las and a warm poached egg with balsamic	8.50
	Cregyn gleision Afon Menai, gwin gwyn, sialôts, garleg, hufen a phersli, surdoes crasu (gweler adran y prif gyrsiau i ddewis plataid mawr) Welsh mussels, white wine, shallots, garlic, parsley & cream; toasted sourdough (see main course section for large portion option)	£9.50

PRIF GYRSIAU / MAINS

Llygad asen eidion Cymreig gyda thomatos bach, madarch cae a sglodion

Dewis o sawsiau: saws grawn pupur, menyng garlleg, saws gwin coch

Rib eye of Welsh beef with vine tomato, flat mushroom, chips

Choice of sauce: peppercorn sauce, garlic butter, red wine sauce

25.00

Ysgwydd oen Cymreig, tatws fffondant, tarten gennin a rhosmari,

stwnsh rwdins a saws gwin coch

Boned Welsh lamb shoulder, fondant potato, leek and rosemary tart,

swede puree and a red wine sauce

22.50

Brest hwyaden, tatws melys, bresych coch, moron mêl a seleriac gyda saws rhesins

Breast of duck, sweet potato, red cabbage, honey carrots

and celeriac with a raisin sauce

19.50

Brest ffesant o'r badell gyda thatws pwdin gwaed, pannas, cêl,

sbrowts rhost a chnau castan

Pan fried pheasant breast with black pudding potato, parsnip, kale

and roasted sprouts and chestnuts

18.75



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

15.50



Cnaubwmpen, risotto saets gyda berwr y dwr, cnau pîn rhost a saws balsamig

Butternut squash, sage risotto with watercress, toasted pine nuts

and a balsamic sauce

14.50

PYSGOD / FISH

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	18.50
Tafell o benfras, saffrwm a reis perlysiau, sbigoglys, brocoli a hufen blas cyri	
Loin of cod, saffron and herb rice, spinach, broccoli and a lightly curried cream	18.75
Hadog mewn cyteu gyda phys mât, sglodion a a saws tartar	
Battered haddock with minted crushed peas, chips and tartare sauce	14.50

Moules marinière*

Cregyn gleision Afon Menai, gwin gwyn, sialóts, garlleg, hufen a phersli, gyda bara surdoes crasu	
Welsh mussels, white wine, shallots, garlic, parsley & cream served with toasted sourdough	14.50

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

Llysiau naill ochr 3.25

Sglodion
Tatws newydd gyda mintys a menyng
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	6.50
Cacen trwffl siocled gyda hufen mintys poeth a saws siocled Chocolate truffle cake with peppermint cream and a chocolate sauce	6.75
Tarten sbeislyd eirin ac almwns gyda hufen iâ fanila Spiced plum and almond tart with vanilla ice cream	6.25
Panna cotta granadila gyda sorbe mango a chrimpen frandi Passion fruit panna cotta with mango sorbet and brandy snap	6.00
Crème brûlée fanila gyda mwtrin ceirios duon a kirsch, a chacen felen Vanilla crème brûlée with black cherry and kirsch compote, and madeleines	6.50
Detholiad o hufen iâ a sorbed Portmeirion Selection of Portmeirion gelato and sorbet (Hufen iâ fanila heb gynnyrch llaeth ar gael / Dairy free vanilla ice cream on request)	6.75

CAWS / CHEESE

 Detholiad o gawsiau fferm gyda bisgedi a siytni Selection of farmhouse cheese board with biscuits and chutney (Caws Cenarth Caerffili - Cenarth Aur - Môn Las - Perl Wen)	9.50
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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 diweddglô 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 gytbwysô'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, siytni, 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 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 / CHILDREN'S MENU

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

Omled 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

Browni siocled gyda hufen neu hufen iâ
Chocolate brownie 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 chws / Three courses: 12.50