

Pwdinau		Desserts	
Posset lemon, aeron y tymor, blodau lafant, teisen frau	8.00	Lemon posset, seasonal berries, lavender flower, shortbread	8.00
Tarten caramel taffi chwip, hufen iâ diliau mêl	8.50	Whipped toffee caramel tart, honeycomb ice cream	8.50
Pwdin taffi gludiog, hufen iâ fanila	8.00	Sticky toffee pudding, vanilla ice cream	8.00
Terîn siocled du, glasaid siocled, cremieux cnau cyll a iogwrt, sorbet mwyar duon	8.00	Dark chocolate terrine, chocolate glass, hazelnut & yoghurt cremieux, blackberry sorbet	8.00
Crème brûlée pwdin reis gyda mwtrin bricyll	8.00	Rice pudding crème brûlée with apricot purée	8.00
Tarten siocled gwyn a ffrwythau angerdd, macaron, sorbet mango	8.50	White chocolate and passion fruit tart, macaron, mango sorbet	8.50
Tarten mafon a hufen cnau coco, struzel cnau coco, mwtrin jeli mafon, hufen iâ siocled gwyn	8.00	Raspberry & coconut cream tort, coconut struzel, raspberry jelly puree, white chocolate ice cream	8.00
Detholiad o gawsiau ffermydd Cymru, siynti ffrwythau, grawnwin, cnau Ffrengig candi, bisgedi sawrus	10.50	Selection of Welsh artisan cheeses, fruit chutney, grapes, candied walnuts, crackers	10.50
Detholiad o hufen iâ a sorbeau Portmeirion	8.00	Selection of Portmeirion ice creams and sorbets	8.00

GOFYNIION DIETEGOL AC ALERGENAU

Os oes gennych alergedd neu ofynion dietegol arbennig, dywedwch wrth aelod o staff.

ALERGENAU BWYD: Gofynnir inni nodi'r 14 alergen bwyd canlynol ar daflen ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wya, Pysgod, Bysedd y blaid, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Syllfwr deuocsid. Paratoir bwyd mewn cegin lle mae rhai o'r alergenau uchod yn bresennol ond ni ellir cynnwys manylion pob un o'r cynhwysion ar y fwydlen.

DIETARY REQUIREMENTS AND ALLERGENS

If you have a food allergy or special dietary requirement please inform a member of staff.

FOOD ALLERGENS We are required to list the use of the following 14 food allergy items 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.

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

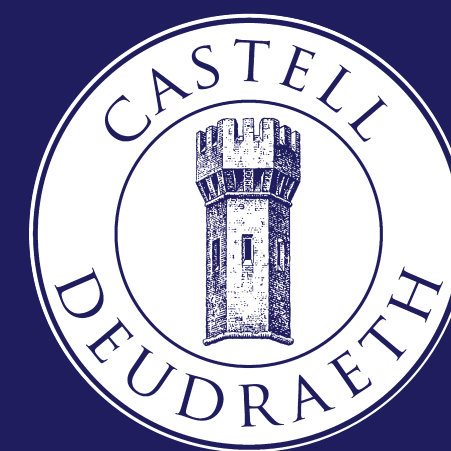
Am fynediad am ddim i bentref Portmeirion ar ôl cinio, goffynir i chi gael pryd dau gwrs sy'n cynnwys cwrs cyntaf a phrif gwrs neu brif gwrs a phwdin.

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 course.

CASTELL DEUDRAETH

01766 772400



AMSER CINIO
LUNCH MENU

AMSER CINIO LUNCH MENU

Tamaid i aros pryd		Appetisers	
Bara cartref newydd ei bobî gydag olew olewydd a finegr balsamig	4.00	Homemade freshly baked bread with dipping oil and balsamic vinegar	4.00
Olifau	3.00	Olives	3.00
Hwmws a crudit�s	3.50	Hummus and crudit�s	3.50
Bordyn blasu Detholiad o fara, olifau, humws a crudit�s	10.00	Grazing board Selection of bread, olives, hummus and crudites	10.00
I ddechrau		Starters	
Cawl y dydd gyda bara cartref	7.00	Soup of the day, homemade bread	7.00
Ter�n coesgyn ham, pys melyn, saws pupurau cochion, bara crasu	8.00	Ham hock terrine, salsa of sweetcorn and red pepper, toast	8.00
Bruschetta tomato a brenhinllys, nionod coch a mozzarella	7.50	Tomato, basil, red onion and mozzarella bruschetta	7.50
Caws gafr gyda briwsion cnau Ffrengig, ffigys, vinaigrette mwstard	8.50	Walnut crusted goats cheese, fig, mustard vinaigrette	8.50
Hwyaden mwg, betys a chnau Ffrengig, gwydredd balsamig	10.00	Smoked duck, beetroot and walnut, balsamic glaze	10.00
Cregyn bylchog, piwr� pys, chorizo	10.50	Pan fried scallops, pea pur�e, chorizo	10.50
Madarchen � llenwad sbigoglys, garlleg, nionod a chaws Parma	8.00	Stuffed mushroom with spinach, garlic, onion and parmesan	8.00
Cregyn gleision gyda surdoes crasu		Mussels served with toasted sourdough	
Cregyn gleision Basgaidd tomatos, pupurau, chorizo, nionod, garlleg	10.00	Moules basquaises tomato, peppers, chorizo, onion, garlic	10.00
Cregyn gleision marini�res saws gwin a hufen, persli	10.00	Moules marini�res cream and white wine sauce, parsley	10.00
Cregyn gleision fel prif gwrs (powlenaid fwy o'r uchod, gyda sglodion)	20.00	Main course mussels (as above, larger portion, served with chips)	20.00
Naill ochr		Sides	
Dail salad	3.00	Side Salad	3.00
Sglodion	3.50	Chips	3.50
Llysiau'r tymor	3.00	Seasonal Vegetables	3.00
Cylchoedd nionod	3.00	Onion Rings	3.00
Halwmi wedi ei ologsi	4.00	Chargrilled halloumi	4.00
Tatws newydd	3.00	New potatoes	3.00

Prif gyrsiau		Main courses	
Pysgod		Fish	
Ffiled penfras gyda thatws m�l perlysiâu, nwdls moron, saws pys a chennin syfi	20.00	Cod fillet with herb crushed new potatoes, carrot noodles, pea & chive sauce	20.00
Draenog y m�r gyda risotto perlysiâu Prof�ns, tomatos rhost a phesto	22.50	Grilled seabass, Provencal herb risotto, roasted vine tomatoes, pesto	22.50
Hadog mewn cyteu cwrw, sglodion, pys m�l, saws tartar cartref	20.00	Beer battered haddock, chips, crushed peas, homemade tartare sauce	20.00
Linguini bwyd m�r (corgimychiaid, cregyn gleision, cocos, tomato)	22.00	Seafood linguini (prawns, mussels, cockles, tomato)	22.00
Eog pobi, brocoli hirgoes, tatws newydd tartar bara lawr	22.00	Baked salmon, tender stem broccoli, new potatoes, laverbread tartare	22.00
Cig		Meat	
Cyw i�r ar linguini madarch hufennog	22.00	Chicken with creamy mushroom linguini	22.00
Ffolen oen sbeislyd, llysiau M�r y Canoldir, cws cws, saws harissa	22.00	Spiced lamb rump, Mediterranean vegetables, cous cous, harissa sauce	22.00
Byrger eidion y Castell (Byrger eidion Cymru, bynsen friosh, letys, tomato, nionod a sglodion)	20.00	Castell Deudraeth beef burger (homemade Welsh beef burger in a brioche bun with lettuce, tomato, onion rings and chips)	20.00
Byrger cig oen Cymreig (Byrger cig oen Cymru, bynsen friosh, letys, tomato, nionod a sglodion)	20.00	Welsh lamb burger (homemade Welsh lamb burger, in a brioche bun with lettuce, tomato, onion rings and chips)	20.00
Stecen llygad yr asen, tomatos, madarch maes, cylchoedd nionod, sglodion neu datws newydd gyda saws pupur, menyng garlleg neu gaws glas	27.00	Rib eye steak, vine tomatoes, field mushroom, onion rings, chips or new potatoes served with peppercorn, garlic butter or blue cheese sauce	27.00
Llysieuol		Vegetarian	
Halwmi gyda llysiau M�r y Canoldir, tatws newydd rhost, saws tomato	20.00	Halloumi with Mediterranean vegetables, roasted new potatoes, tomato sauce	20.00
Tarten betys a ffeta gyda dail salad a thatws newydd	20.00	Beetroot and fetta tart, baby leaves, new potatoes	20.00
Risotto tomato a llysiau, caws Parma crimp	20.00	Tomato and vegetable risotto, parmesan crisp	20.00
Salad		Salad	
Salad Cesar Castell Deudraeth (gyda dail salad, dresin Cesar, briwsion bras, caws Parma)		Castell Deudraeth Caesar Salad (all with mixed leaves, Caesar dressing, croutons, Parmesan)	
Cesar Cyw i�r Brest cyw i�r grilio, bacwn crimp, brwyniaid	20.00	Chicken Caesar Grilled chicken breast, crispy bacon, anchovies	20.00
Cesar eog Ffiled eog, bacwn crimp, brwyniaid	20.00	Salmon Caesar Salmon fillet, crispy bacon, anchovies	20.00
Cesar halwmi glologsg	18.00	Chargrilled halloumi Caesar Salad	18.00