

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, siytni 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

#### GOFYNION 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, Wyau, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr 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.

CASTELL DEUDRAETH

01766 772400



## GYDA'R NOS EVENING MENU

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Tamaid i aros pryd	Appetisers
Bara cartref newydd ei bobi 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 crudités 3.50	Hummus and crudités 3.50
Bordyn blasu Detholiad o fara, olifau, humws a crudités 10.00	Grazing board Selection of bread, olives, hummus and crudites 10.00
I ddechrau	Starters
Cawl y dydd gyda rhodyn bara cynnes 7.00	Soup of the day with warm bread roll 7.00
Terîn 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, piwrí pys, chorizo 10.50	Pan fried scallops, pea purée, chorizo 10.50
Madarchen â 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 marinières saws gwin a hufen, persli 10.00	Moules marinières cream and white wine sauce, parsley 10.00
<b>Cregyn gleision fel prif gwrs</b> (powlenaid fwy o'r uchod, gyda sglodion) 20.00	<b>Main course mussels</b> (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 4.00	Halloumi 4.00
Tatws newydd 3.00	New potatoes 3.00

## GYDA'R NOS EVENING MENU

Prif gyrsiau	Main courses
Pysgod	Fish
Ffiled penfras gyda thatws mál 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 môr gyda risotto perlysiâu Profêns, tomatos rhost a phesto 22.50	Grilled seabass, Provencal herb risotto, roasted vine tomatoes, pesto 22.50
Hadog mewn cyteu cwrw, sglodion, pys mál, saws tartar cartref 20.00	Beer battered haddock, chips, crushed peas, homemade tartare sauce 20.00
Linguini bwyd môr 22.00 (corgimychiaid, cregyn gleision, cocos, tomato)	Seafood linguini 22.00 (prawns, mussels, cockles, tomato)
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 iâr ar linguini madarch hufennog 22.00	Chicken with creamy mushroom linguini 22.00
Ffolen oen sbeislyd, llysiau Môr y Canoldir, cws cws, saws harissa 22.00	Spiced lamb rump, Mediterranean vegetables, cous cous, harissa sauce 22.00
Byrger eidion y Castell 20.00 (Byrger eidion Cymru, bynsen friosh, letys, tomato, nionod a sglodion)	Castell Deudraeth beef burger 20.00 (homemade Welsh beef burger in a brioche bun with lettuce, tomato, onion rings and chips)
Byrger cig oen Cymreig 20.00 (Byrger cig oen Cymru, bynsen friosh, letys, tomato, nionod a sglodion)	Welsh lamb burger 20.00 (homemade Welsh lamb burger, in a brioche bun with lettuce, tomato, onion rings and chips)
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 Môr 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
Mae bwydlen fegan ar gael yn ogystal, holwch aelod o'r staff os hoffech ei gweld	
A vegan menu is available, please ask a member of staff if you would like this menu.	