

# CASTELL DEUDRAETH

## CINIO SUL : SUNDAY LUNCH

### I DDECHRAU : STARTERS

Cawl cartref y Castell  
Castell Deudraeth soup of the day

Cennin a hadog mwg mewn saws caws gyda salad ciwcymbr a ffenigl  
Leek and smoked haddock gratin with cucumber and fennel salad

Ffriterau pwddin gwaed gyda marmalêd nionod a saws grawn mwstard  
Black pudding fritters with onion marmalade and a grain mustard sauce

Salad gellyg rhost, caws glas, cnau cyll a dresin balsamig  
Salad of roasted pear, blue cheese, hazelnuts and balsamic

Terîn cyw iâr mwg a sibols hefo piccalili  
Smoked chicken and spring onion terrine with piccalilli

Tartled domatos bach a brenhinllys gyda nwdls corbwmpen, cnau pîn a chaws Parma  
Tartlet of baby tomatoes and basil, with courgette noodles, pine nuts and parmesan

### PRIF GYRSIAU : MAIN COURSES

Stribed o lwyn eidion Cymreig rhost, pwddin Efrog, tatws rhost, llysiâu'r tymor a saws gwin coch  
Roast striploin of Welsh beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine sauce

Ysgwydd oen Cymreig brwysiedig, tatws rhost, llysiâu'r tymor a saws rhosmari  
Braised Welsh lamb shoulder, roast potatoes, seasonal vegetables and a rosemary sauce

Brest cyw iâr gyda thatws ffondant, merllys, pancetta, sialôts rhost a saws taragon  
Breast of chicken with fondant potato, asparagus, pancetta, roasted shallots and a tarragon sauce

Eog wedi'i grilio, tagliatelle, brocoli, cregyn gleision a saws hufennog blas dil  
Grilled salmon, tagliatelle, broccoli, mussels and a dill cream sauce

Hadog mewn cytew, sglodion tatws, lemon, saws tartar, pys mâl  
Battered haddock and chips, lemon, tartare sauce, crushed peas

Tafell o dorth gnau gyda madarch y coed, sbigoglys, ffa gwynion a saws perlysiâu  
Baked slice of nut roast with wild mushrooms, spinach, butter-beans and a herb sauce

### PWDINAU : DESSERTS

Fflan siocled gynnes, mafon, sorbed  
Warm chocolate flan with raspberries and sorbet

Cacen gaws banana a thaffi gyda saws siocled  
Banana and toffee cheesecake with chocolate sauce

Tarten ceuled lemon gyda mefus  
Lemon curd tart with strawberries

Crymbl y dydd gyda hufen iâ neu hufen ffres  
Crumble of the day with icecream or fresh cream

Detholiad o hufen iâ cartref a sorbedau  
Selection of home made ice creams and sorbets

Bwrdd caws gyda detholiad o gawsiau Cymreig, bisgedi a siynti  
Welsh farmhouse cheesesboard selection with biscuits and chutney












**DAU GWRS AM £28 FOR TWO COURSES TRI CHWRS AM £34 FOR THREE COURSES**

Gan gynnwys mynediad i'r pentref ar ôl cinio. : Including admission to Portmeirion after lunch

**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. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, gofynnwch i'r staff os hoffech gopi. Os oes gennych alergedd bwyd rhowch wybod inni cyn ichi archebu.

**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. A separate sheet is available with details of food allergens used in each dish, please ask for a copy. If you have a food allergy please make this known to us before ordering.


# DETHOLIAD O WIN CASTELL DEUDRAETH WINE SELECTION

CHAMPAGNE / PROSECCO		125ml 	750ml 	
100	Portmeirion Champagne, Duval Leroy NV	11.00	65.00	
102	Champagne Brut, Grand Cru Réserve, Michel Arnould & Fils NV	9.50	55.00	
103	Jeio Prosecco di Valdobbiadene Brut NV	6.50	35.00	
107	Ita Prosecco Rosé DOC, Extra Dry		35.00	
GWYN / WHITE		175ml 	250ml 	750ml 
201	PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria	5.50	8.00	23.00
203	PORTMEIRION Sauvignon Blanc, Dry Hills, Marlborough, NZ	6.50	9.50	28.00
204	PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw - Brittany	6.50	9.50	28.00
205	PORTMEIRION Vallée du Rhône Blanc, C. Bonfils, Rhône, Ffrainc - France	6.50	9.50	28.00
206	PORTMEIRION Picpoul de Pinet, Hérault, Occitània, Ffrainc - France	6.50	9.50	28.00
207	La Cabane Reserve Marsanne/Viognier, Languedoc, Ffrainc - France			24.00
208	Preciso Grillo, Terre Siciliane, Sicilia, Yr Eidal - Italy			24.00
209	Rometta Trebbiano Rubicone IGT, Emilia-Romagna, Yr Eidal - Italy			25.00
210	Vidigal, Vinho Verde DOC, Leiria, Portwgal - Portugal			25.00
211	Rioja Vega Blanco, Rioja, Sbaen - Spain			26.00
212	Bernon Albariño, Rias Baixas, Bodegas Aquitania, Sbaen - Spain			30.00
213	Las Pampas Chenin   Torrontés, Mendoza, Yr Ariannin - Argentina			25.00
218	PORTMEIRION Mâcon Villages, Bwrgwyn - Burgundy, Ffrainc - France			32.00
RHOSLIW / ROSÉ		175ml 	250ml 	750ml 
300	PORTMEIRION Pinot Grigio Blush, Donwy, Bwlgaria - Bulgaria	5.50	8.00	23.00
302	Terra de Lobos Rosé, Tejo, Casal Branco, Portwgal - Portugal			24.00
303	PORTMEIRION Rosé Reservé, IGP Pays d'Oc, Ffrainc - France	6.50	9.50	28.00
304	Piquepoul Rosé, Coteaux d'Ensérune, Carcassonne, Ffrainc - France			30.00
COCH / RED		175ml 	250ml 	750ml 
400	PORTMEIRION Merlot, IGP, Donau, Bwlgaria - Bulgaria	5.50	8.00	23.00
401	PORTMEIRION Cabernet Sauvignon, Venezie, Yr Eidal - Italy	5.50	8.00	23.00
402	PORTMEIRION Rioja, Bodegas del medievo, Ebro, Sbaen - Spain	6.00	9.00	26.00
403	PORTMEIRION Pinot Noir, IGP, 12.5%, Pays d'Oc, Ffrainc - France	6.00	9.00	26.00
404	PORTMEIRION Côtes-du-Rhône, Dom.de Boissan, Rhône, Ffrainc - France	6.50	9.50	28.00
405	PORTMEIRION Bordeaux, Ch.Haut-Gravelier, Gironde, Ffrainc - France	6.50	9.50	28.00
406	Pleno Tempranillo, DO Navarra Tinto, Navarra, Sbaen - Spain			24.00
408	Amanti del Vino Primitivo, Salento, Puglia, Yr Eidal - Italy			24.00
409	Montepulciano d'Abruzzo, Voluntè, Umbria, Yr Eidal - Italy			25.00
410	Sangiovese IGT Rubicone, Rometta, Emilia-Romagna, Yr Eidal - Italy			26.00
411	Chianti Colli Senesi DOCG, Borgo Alla Terra, Geografico Toscana, Yr Eidal - Italy			29.00
414	Paparuda Pinot Noir, Estate Selection, Timisoara, Rwmania - Romania 12.5%			24.00
415	Beaujolais, Jacques Charlet, Saône-et-Loire, Beaujolais, Ffrainc - France 13%			29.00
421	Lyrebird Shiraz, Victoria, Awstralia - Australia 14.5%			25.00

 Fegan - Vegan

 grawnwin - grape type

 Ar gael fesul gwydraid (175ml a 250ml); 125ml ar gael ar eich cais

 Available by the glass (175ml & 250ml); 125ml available on request

## GWINOEDD PORTMEIRION

## PORTMEIRION WINES

