

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 £25 FOR TWO COURSES TRI CHWRS AM £30 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 dalen 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 dalen 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.




CASTELL DEUDRAETH

RHESTR WINOEDD : WINE LIST

Champagne, Prosecco, Cava

		125ml 	750ml 
100	Palmer & Co, Montagne des Reims NV 12%	8.50	48.00
102	Champagne PORTMEIRION, Duval Leroy, NV, 12%	11.00	65.00
106	Vaporetto Prosecco NV, 11%	6.50	35.00
107	Belstar Rosé NV, 11%	6.50	35.00
108	Marques de Monistrol Cava Brut, NV 11%	6.50	35.00
109	Rose Vino Frizzante, Fabio Ceschin, Italy 11%	6.50	35.00




Gwin Gwyn / White Wine

		175ml 	250ml 	750ml 
204	PORTMEIRION Pinot Grigio, 12%, Donwy/Danube	5.50	8.00	23.00
205	PORTMEIRION Viognier, IGP, 12.5%, Pays d'Oc	5.50	8.00	23.00
206	PORTMEIRION Chardonnay, Dom.des Herbauges, 12%, Loire	6.00	8.50	25.00
207	PORTMEIRION Sauvignon Blanc, Marlborough, 12.5%, NZ	6.50	9.00	27.00
208	Picpoul de Pinet, Domaine La Condamine L'Evêque, 12%	7.00	9.50	28.00
209	Terra de Lobos Fernão Pires, Sauvignon Blanc, 13%, Portugal			22.50
210	Accomplice, De Bortoli, Semillon-Sauv. Blanc, 11%, Australia			25.50
211	Las Pampas Chenin/Torrontés, Mendoza, 13.5%, Ariannin			25.50
212	Bodegas Gallegas Green Fish Verdejo, Rueda, 12%, Sbaen			22.50
213	Portmeirion Muscadet Lieu Sur Lie, 12.5%, Llydaw	6.50	9.00	27.00
214	Freedom Cross Sauv. Blanc, Franschoek Cellar, 12.5%, S.A.			26.50
215	Jean Biecher & Fils Riesling, Saint Hippolyte, 12.5%, Alsace			26.50
216	Cave de Saumur 'Touraine' La Croix des Champs, 12%, Loire			28.00
217	Santa Ema Select Terroir Sauvignon Blanc, Maipo, 12%, Chile			29.00

Gwin Gwridog / Rosé Wine

		175ml 	250ml 	750ml 
401	PORTMEIRION Cinsault Rosé, IGP, 12.5%, Pays d'Oc	5.50	8.00	23.00
402	Terra de Lobos Rosé, Tejo, Casal Branco, 12%, Portugal	7.00	9.50	26.50
403	Amori Pinot Grigio Blush, Venezie IGT, 12%, Yr Eidal			26.50
404	Argento Malbec Rosé, Mendoza, 13.5%, Ariannin			29.00

Gwin Coch / Red Wine

		175ml 	250ml 	750ml 
301	El Muro Tempranillo Garnacha, 12.5%, Sbaen	5.50	8.00	23.00
302	The Accomplice, De Bortoli, Shiraz, 13.5%, Australia	5.50	8.00	23.00
303	Gable View Cabernet Sauvignon, 14%, De Affrica	5.50	8.00	23.00
304	Sangiovese IGT Rubicone, Rometta, 12%, Emilia-Romagna	5.50	8.00	23.00
305	PORTMEIRION Merlot, IGP, 12.5%, Bwlgaria/Bulgaria	5.50	8.00	23.00
306	PORTMEIRION Rioja, Bodegas del medievo, 13%, Ebro	6.50	9.00	26.50
307	PORTMEIRION Pinot Noir, IGP, 12.5%, Pays d'Oc	6.50	9.00	26.50
308	PORTMEIRION Malbec, La Rioja, 13%, Ariannin/Argentina	5.50	8.00	23.00
309	Red Boar Bobal, Bodegas Gallegas, 12%, Galicia			22.50
310	Amanti del Vino, Nero d'Avola, Terre Siciliane IGT			22.50
311	Valdivieso Merlot, Rapel, 13.5%, Chile			26.50
312	Clared PORTMEIRION, Ch.Haut-Gravelier, 12.5%	6.50	9.00	27.00
313	Le Fou Pinot Noir, 13%, Pays de l'Aude			26.50
314	Gran Ducay Gran Reserva Tinto, Carinena, 12.5%, 2010			26.50
315	Domaine Chante Cigale 'Cicada', 13%, Pays de Méditerranée			29.00
705	Portmeirion Côtes-du-Rhône, Sablet, Rhône	7.00	9.50	28.00

Gwin Melys / Pudding Wine

		125ml 	500ml 	750ml 
500	Afon Mèl Welsh Honey Mead, 12.5%, Cymru	6.50		35.00
501	Moscatel de Setúbal, Bacalhôa, 17%, Portugal	6.50		39.00
502	Els Pyreneus Muscat de Rivesaltes, 15%, Perpignan	7.50	30.00	
503	Mauy Grenat Els Pyreneus, 15%, Languedoc-Rousillon	8.75	35.00	

GWINOEDD PORTMEIRION

PORTMEIRION WINES

