

ALERGENAU BWYD | FOOD ALLERGENS

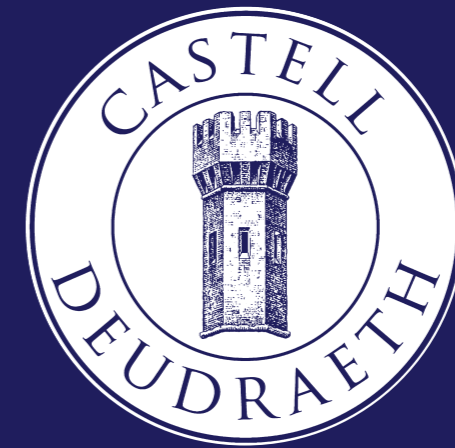
Rhowch wybod os oes gennych alergeddau. Ceisiwn leihau'r risg o groeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ni chymerwn gyfrifoldeb am adweithiau niweidiol yn sgil prydau yma. Ceir yr alergenau hyn yma: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.

Please advise staff if you have any allergies. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen and we do handle allergenic ingredients. We do not assume responsibility for adverse reactions to dishes consumed here. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.



CASTELL DEUDRAETH

01766 772400



CINIO SUL FEGAN
FEGAN SUNDAY LUNCH

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CINIO SUL DAU GWRS £30 - CINIO SUL TRI CHWRS £36
gan gynnwys tocyn mynediad am ddim i bentref Portmeirion ar ôl cinio

Codir tâl gwasanaeth dewisol o 10% Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.



2 COURSE SUNDAY LUNCH £30 - 3 COURSE SUNDAY LUNCH £36
inclusive of free entry voucher to Portmeirion village after lunch

A discretionary service charge of 10% is added to the bill. 100% of the charge is shared equally by the staff.

TAMAID I AROS PRYD - SNACKS

Olewydd organig Nocellara del Belice
Organic Nocellara del Belice olives 4.00

Almwns mwg
Smoked almonds 4.00

Pysgnau blas wasabi
Wasabi coated peanuts 4.00

Cresision hallt y gegin
Kitchen salted crisps 4.00

I DDECHRAU - STARTERS

Cawl pupurau cochion rhost a thomato, brenhinllys
Roasted red pepper and tomato soup, basil

Tomatos cartref, mwtrin afocado a leim, cnau cashiw candi, ffeta fegan
Heritage tomatoes, avocado & lime puree, candied cashews, vegan feta

FFalaffel betys, nionod coch picl harissa, pistasio, coriander
Beetroot falafel, harissa pickled red onions, pistachio, coriander

PRIF GYRSIAU - MAIN COURSES

Gnocchi clorod y moch, madarch y coed, blodfresych, dail surion
Truffle gnocchi, wild mushrooms, cauliflower, sorrel

Mille feuille ffilo crimp, ratatouille a saws vierge
Crispy filo, ratatouille mille feuille, sauce vierge

Risotto corbwmpen, sbigoglys, pys a lemon rhost gyda salad rhuddygl
Courgette, spinach, pea and roasted lemon risotto with radish salad

NAILL OCHR - SIDES 4.00

Sglodion ffrio deirgwaith
Triple cooked chips

Tatws newydd mintys
Minted new potatoes

Brocoli coesyn brau, cnau daear, tsili
Tender stem broccoli, peanuts, chilli

Moron rhost, teim
Roasted chantilly carrots, thyme

I ORFFEN - TO FINISH

Pwdin blodau'r ysgaw ac aeron
Elderflower and berry summer pudding

Gellyg botsio, sabl sinamon, sorbet afalau, saws caramel
Poached pear, cinnamon sable, apple sorbet, caramel sauce

Hufen iâ fegan y tymor
Seasonal vegan ice cream and sorbets

TE NEU GOFFI 5.00 - COFFEE OR TEA 5.00

Coffi lavazza (latte, cappuccino, du ayyb) neu eich dewis o
de Cymreig neu de perlysiâu gyda melysfwyd

lavazza coffee (latte, cappuccino, Americano etc) or your selection
of Welsh or flavoured teas all serverd with petits fours