

### 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.

### 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 phwddin.

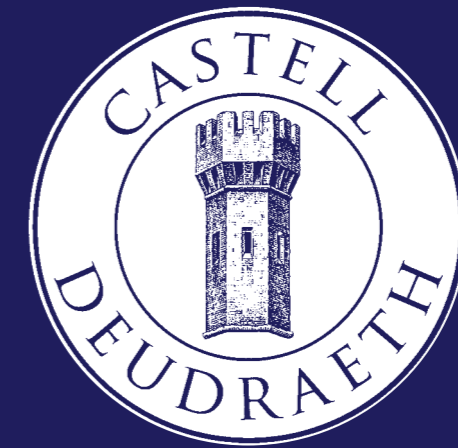
### Free Village entry

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.



CASTELL DEUDRAETH

01766 772400



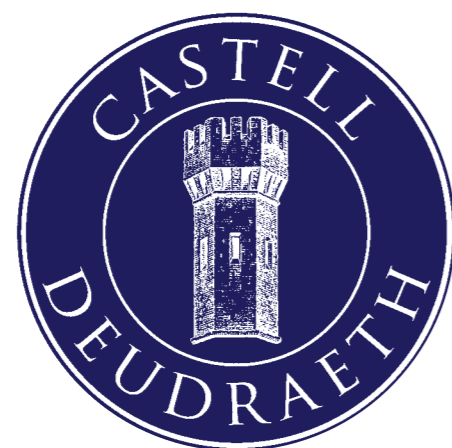
CINIO SUL  
SUNDAY LUNCH

CINIO DYDD SUL

DAU GWRS £28.00

TRI CHWRS £34.00

GYDA MYNEDIAD AM DDIM  
AR ÔL CINIO I  
BENTREF PORTMEIRION



SUNDAY LUNCH

TWO COURSES £28.00

THREE COURSES £34.00

WITH COMPLIMENTARY  
AFTERNOON ENTRY  
TO PORTMEIRION

Cawl y dydd  
Soup of the day

Bruschetta tomato a brenhinllys, nionod coch a mozzarella  
Tomato, basil, red onion and mozzarella bruschetta

Terin coesgyn ham, pys melyn, saws pupurau cochion, bara crasu  
Ham hock terrine, salsa of sweetcorn and red pepper, toast

Caws gafr gyda briwsion cnau ffrengig, ffigys, vinaigrette mwstard  
Walnut crusted goat's cheese, figs, mustard vinaigrette

Hwyaden mwg, betys a chnau ffrengig, gwydredd balsamig  
Smoked duck, beetroot and walnut, balsamic glaze

---

Lwyn eidion lleol rhost, pwdin Efrog, tatws rhost, llysiâu'r tymor  
Roast Welsh beef striploin, Yorkshire pudding, roast potatoes & seasonal vegetables

Crwper oen lleol rhost, tatws rhost, llysiâu'r tymor, saws rhosmari  
Roasted Welsh lamb rump, roast potatoes, seasonal vegetables and rosemary sauce

Brest cyw o'r badell, tatws rhost, llysiâu'r tymor a saws rhosmari  
Pan freid chicken breast, roast potatoes, seasonal vegetables and rosemary sauce

Eog pobi, broccoli hirgoes, tatws Newydd, tartar bara lawr  
Baked salmon, tender stem broccoli, new potatoes, laverbread tartare

Tarten betys a ffeta gyda dail salad a thatws Newydd  
Beetroot and feta tart, baby leaves and new potatoes

Halwmi gyda llysiâu Môr y Canoldir, tatws Newydd rhost, saws tomato  
Halloumi with Mediterranean vegetables, roasted new potatoes and tomato sauce

---

Pwdinau/Desserts

Dewis o Bwdinau Dydd Sul ar gael - gweler y fwydlen ar wahân  
Selection of Sunday Desserts available - please see separate menu

Cawsiau / Cheese

Plataid o gawsiau ffermydd Cymru gyda siytni a bisgedi  
A platter of Welsh farmhouse cheeses with chutney and biscuits