

ALERGENAU BWYD | FOOD ALLERGENS

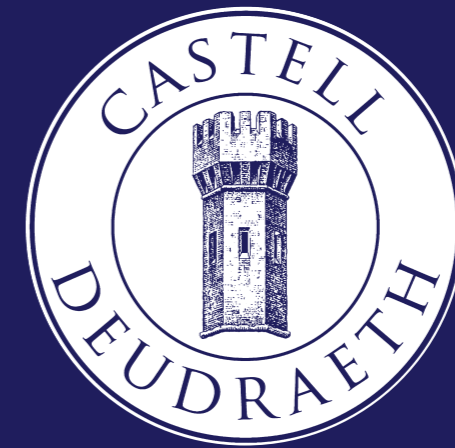
Rhowch wybod os oes gennych alergeddau. Ceisiwn leihau'r risg o groeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ni chymerwn gyfrifoldeb am adweithiau niweidiol yn sgil prydau yma. Ceir yr alergenau hyn yma: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau,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



AMSER CINIO LUNCH MENU

CASTELL DEUDRAETH

Dau gwrs £30.00 Tri chwrs £35
(gan gynnwys mynediad i'r pentref ar ôl cinio)

Two courses £30 Three courses £35
(including after lunch admission to Portmeirion)

AMSER CINIO LUNCH MENU

BARA - BREAD

Bara becws y Castell gyda menyn hallt Cymreig wedi'i chwipio (4.00 ychwanegol)
Kitchen's freshly baked flavoured bread, whipped Welsh salted butter (supplement 4.00)

I DDECHRAU - STARTERS

Eog cadw betys, crème fraîche paill ffenigl, saws eirin Mair
Beetroot cured salmon, fennel pollen crème fraîche, gooseberry ketchup

Terîn coes hwyaden wasgu a pistasio, parfait iau hwyaid, siytni ceirios ac oren, surdoes crasu
Pressed duck leg & pistachio terrine, duck liver parfait, cherry & orange chutney, toasted sourdough

Cregin glesion, bara Ffrengig (neu un mawr fel prif gwrs)
Moules mariner, crispy baguette (or large as main course)

Cawl pupurau cochion rhost, pesto tomatos haul mwg, brenhinlllys
Roasted red pepper and tomato soup, smoked sun blushed tomato pesto, basil

Bwrata crimp sglein tsili a nionod, tomatos, mwtrin afocado a leim, cnau cashiw candi
Crispy chilli & onion glazed burrata, heritage tomatoes, avocado & lime puree, candied cashew nuts

PRIF GYRSIAU - MAIN COURSES

Stecen ffolen Cymreig a sglodion, menyn Café de Paris, berwr y dŵr
Welsh rump steak frites with Café de Paris butter and watercress

Brest cyw iâr, confit nionod, tarten madarch hufennog a thatws, mwtrin seleriac rhost, jus tarragon
Chicken supreme, confit onion, creamy wild mushroom & potato tart, roasted celeriac puree, tarragon jus

Lleden o'r gril, cennin menyn bara lawr, berdys brown, saws menyn persli
Grilled plaice, laverbread butter leeks, brown shrimp, parsley butter sauce

PRIF GYRSIAU - MAIN COURSES...

Cregin glesion a sglodion, bara Ffrengig
Moules frites, crispy baguette

Croquette madarch a chlorod y moch, blodfresych, dail surion
Mushroom & truffle croquette, cauliflower, sorrel

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

NAILL OCHR 4.00 - SIDES 4.00

Sglodion ffrio deirgwaith
Triple cooked chips

Sbigoglys hufennog a garleg
Creamed garlic spinach

Sglodion Koffman, mayo tryffl, parmesan
Koffmans fries truffle mayon, parmesan

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

Tatws newydd mintys, menyn hallt
Minted new potatoes, salted butter

Letys galon grych, dresin Cesar
Little gem lettuce, Caesar dressing

I ORFFEN - TO FINISH

Crème brûlée siocled gwyn, mefus, teisen frau sitrws
White chocolate crème brûlée, strawberry, citrus shortbread

Terîn siocled du, caramel ac oren, hufen iâ siocled a chnau cyll
Dark chocolate, caramel & orange terrine, chocolate & hazelnut ice cream

Pwdin taffi gludiog, saws caramel hallt, hufen iâ fanila Madagasca
Sticky toffee pudding, salted caramel sauce, Madagascan vanilla ice cream

Detholiad o hufen iâ a sorbets Castell Deudraeth
Selection of Castell Deudraeth ice-creams and sorbets

Cawsiau ffermydd Cymru, siytni'r tymor, seleri, bisgedi (£3 ychwanegol)
Welsh artisan cheeses, seasonal chutney, celery, crackers (supplement £3)

TE NEU GOFFI - COFFEE OR TEA

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

Lavazza coffee (latte, cappucinno, Americano etc) or your selection of Welsh or flavoured teas all served with petits fours

5.00 Ychwanegol - Supplement 5.00

Codir tâl gwasanaeth dewisol o 10%. Caiff 100% o'r tâl gwasanaeth yn rannu'n gyfartal rhwng y staff.
A discretionary service charge of 10% is added to the bill. 100% of the charge is shared equally by all staff.