

# BAR WYSTRYS CASTELL DEUDRAETH OYSTER BAR

WYSTRYS BRODOROL MENAI A PHENFRO  
MENAI AND PEMBROKE NATIVE OYSTERS

## CREGYN POETH | HOT ROCKS

wedi'i grilio gyda caws y Fenni, cennin picl  
grilled with y Fenni cheese, pickled leeks

briwsion panko crimp, emwlsiwn nduja, leim  
crispy panko breadcrumbs, nduja emulsion, lime

## CREGYN OER | DRESSED ROCKS

amrwd gyda finegr gwin coch, sialots, lemwn  
au naturel with red wine vinegar, shallot, lemon

amrwd gyda chiwcymbr wedi'i biclo, crème fraiche, dill  
au naturel with pickled cucumber, crème fraiche, dill

wystrys 3.50 yr un | oysters 3.50 each

## BWYD MÔR | SHELLFISH

Cranc parod, mayo bara lawr, lemon, bara garw  
Dressed Crab, laverbread mayonnaise, lemon, granary bread 22.00

Cimwch wedi'i grilio, menyn garlleg a tharagon, sglodion Koffman,  
dail salad, lemon, mayonnaise

Grilled lobster, garlic & tarragon butter, Koffman fries,  
dressed leaves, lemon, mayonnaise

hanner/half 24.00 - cyfan/whole 45.00

Tâl ychwanegol ar lwfans Cinio, Gwely a Brecwast: Cranc £5, 1/2 Cimwch £5, Cimwch £10  
Supplements on Dinner, Bed & Breakfast allowance: Crab £5, 1/2 Lobster £5, Whole Lobster £10

Ychwanegir tâl gwasanaeth dewisol o 10% i'r bil a'i rannu yn gyfartal rhwng y staff.  
A discretionary service charge of 10% is added to your bill which is shared equally among the staff.

Dywedwch wrthym os oes gennych alergeddau. Please advise staff if you have any allergies.

# BAR WYSTRYS

## CASTELL DEUDRAETH

### OYSTER BAR

#### GWINOEDD CYMERADWY

#### RECOMMENDED WINES

	125ml 🍷	250ml 🍷	750ml 🍷
110 PORTMEIRION Prosecco, DOC Brut, NV, Treviso - Yr Eidal 11% Aroglau crasu bara, blas afalau ffres a blagur gydag asidrwydd lemonatidd cytbwys Crusty bread on the nose, a palate of green apples & white flowers with well-balanced lemony acidity. 🍷 Glera 100%. Yr Eidal - Italy 11% 🇮🇹	7.50		40.00
109 Champagne PORTMEIRION Brut, NV, Rédeempteur, Tradition, Venteuil Aeddfed a ffres gydag aroglau crasu amheuthun   Ripe, crisp & complex and a fine toasty bouquet D1/1/3 Pinot Noir, 1/3 Chardonnay 1/3 Meunier, Ffrainc - France 12% 🇫🇷	11.00		65.00
203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc Gwin ffres, adfywiol gyda naws blodau'r ysgaw   Floral elderflower notes a zesty, crisp palate & dry finish. 🍷 100% Sauvignon Blanc. Ffrainc - France 12% 🇫🇷	7.00	10.00	30.00
205 PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône Blasau eirin gwlanog a ffrwythau'r berllan.   White peach & orchard flavours. Rounded on the finish. 🍷 50% Viognier 50% Chardonnay. Ffrainc - France 12.5% 🇫🇷	7.50	11.00	32.00
206 PORTMEIRION Picpoul de Pinet, Hérault, Occitania Gwin sych a sionc gyda nodau sitrws suddlon ar yr ôl-flas   Crisp, dry with white blossom aromas & a citrus finish. 🍷 100% Picquepoul. Ffrainc - France 13% 🇫🇷	8.50	12.00	35.00
300 PORTMEIRION Pinot Grigio Rosé, Donwy   Danube Sawrus gyda blas ffrwythau cochion ac ôl-flas iachus lled sych   Palet of aromatic light red fruits, zesty off-dry finish. 🍷 100% Pinot Grigio. Bwlgaria - Bulgaria 11% 🇬🇧	7.00	10.00	30.00
303 PORTMEIRION Rosé Reservé, IGP Pays d'Oc Gwin cyfariog o haul Profens a ffrwythau gloywon   Summer in Provence; bright fruit & raspberry fragrance. 🍷 100% Cinsault. Ffrainc - France 11.5% 🇫🇷	7.50	11.00	32.00

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Rhowch wybod inni am eich alergeddau. Ceisiwn leihau croeshalogi ond nid cegin ddi-aleredd yw hon. Ceir yr alergenau hyn: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, cramenidau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.  
Please advise staff of any allergies. We try to minimize cross contamination but this is not an allergy free kitchen. Allergens used include: dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.