

CASTELL DEUDRAETH

BWYDELN FEGAN HYDREF 2026

VEGAN MENU, AUTUMN 2026

WRTH Y BWRDD | FOR THE TABLE

Olewydd Nocella del Belice organig
Organic Nocella del Belice olives 4.00

Focaccia rhosmari a Halen Môn, finegr balsamig, olew olewydd
Rosemary & Halen Môn sea salt focaccia, balsamic vinegar, extra virgin olive oil 4.00

I GYCHWYN | STARTERS

Cawl blodfresych a nionod gwyn, olew cennin syfi
Cauliflower and white onion soup, chive oil 10.00

Betys rhost, hufen almwns mwg, mwyar duon picl, rhuddygl ffres, pistasios
Roasted beetroot, smoked almond cream, pickled blackberries, fresh horseradish, pistachios 12.00

Ffeta fegan, pwmpen rhost, cnau pecan, saws orennau
Vegan feta, roasted butternut squash, caramelised pecans, orange dressing 12.00

PRIF GYRSIAU | MAIN COURSES

Croquette pys melyn, tatws a ffeta fegan, saws romesco, brenhinllys
Sweetcorn, potato and vegan feta croquette, romesco sauce, basil 22.00

Pwmpen gludog miso a sesame, toffw sglein cnau daear,
pac tsoi, saws saets a nionod
Miso & sesame sticky pumpkin, crispy peanut glazed tofu,
pak choi, onion and sage sauce 22.00

Risoto madarch y coed a seleriac, canu Ffrengig picl, berwr y dŵr
Wild mushroom and celeriac risotto, pickled walnuts, watercress 22.00

NAILL OCHR | SIDES

Sglodion Koffman
Koffman fries 5.00

Tatws stwnsh
Potatoe puree 5.00

Salad cel, afal, grawnafal, radicchio,
dressin dail ffigys

Sglodion ffrio deirgwaith
Triple cooked chips 5.00

Brocoli coesyn brau golologgi
Charred tenderstem broccoli 5.00

Kale, apple, pomegranate, radicchio,
fig leaf dressing salad 5.00

I ORFFEN | TO FINISH

Browni praline siocled du, hufen iâ caramel hallt
Dark chocolate praline brownie, salted caramel ice cream 8.00

Sundi mango, granadila a hufen iâ cnau coco
Mango, passion fruit, coconut ice cream sundae 8.00

Detholiad o hufen iâ fegan a sorbets y tymor
Selection of seasonal vegan ice-creams and sorbets 7.00

TE NEU GOFFI | COFFEE OR TEA

Coffi (latte, cappucinno, du ayyb) neu eich dewis o de Cymreig
neu de perlysia, oll gyda cheuledd ffrwythau
Coffee (latte, cappucinno, Americano etc) or your choice of Welsh
or flavoured teas, all with pate de fruit 5.00

Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% yn gyfartal rhwng y staff.

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

Dywedwch wrthym am unrhyw alergeddau. Ceisiwn leihau risg croeshalogi ond byddwn yn trin cynhwysion gan gynnwys
llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.

Advise us of any allergies. We take care to minimize cross contamination but we do handle ingredients including
dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.

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