

CASTELL DEUDRAETH

BWYDELN FEGAN GWANWYN 2026

VEGAN MENU, SPRING 2026

TAMAID I AROS PRYD | 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 cennin, tatws a sbigoglys, dresom clorod y moch, croen tatws crimp
Leek, potato and spinach soup, truffle dressing, crispy potato skin 10.00

Merllys wedi'i grilio, berwr y gerddi, cnau cyll, rhuddygl poeth
Grilled Asparagus, rocket, hazelnuts, raddish 12.00

Caws ffeta fegan, jam tomato a phupur coch, ffenigl picl, balsamig aeddfed
Vegan feta cheese, vine tomato & red pepper jam, pickled fennel, aged balsamic 12.00

PRIF GYRSIAU | MAIN COURSES

Tagliatelle rholio â llaw, detholiad o lysiau'r gwanwyn, hufen almwns, taragon
Hand rolled tagliatelle, medley of spring vegetables, almond cream, tarragon 22.00

Wyls rhost miso a sesame, toffw sglein cnau daear,
pac tsoi, saws miso gwyn a nionod
Miso & sesame roasted aubergine, crispy peanut glazed tofu,
pak choi, white miso and onion sauce 22.00

Risoto merllys, pys a lemwn, pesto craff a phistachio, berwr y dŵr
Asparagus, pea and lemon risotto, wild garlic and pistachio pesto, watercress 22.00

NAILL OCHR | SIDES

Sglodion Koffman
Koffmans fries 5.00

Sglodion ffrio deirgwaith
Triple cooked chips 5.00

Tatws newydd
New season potatoes
5.00

Brocoli coesyn brau golosgï
Charred tenderstem broccoli 5.00

Vinegrete dail salad cymysg
Mixed leaf salad vinaigrette 5.00

I ORFFEN | TO FINISH

Siocled du, browni hallt, 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 Sunday 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 perlyisia, 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, gwlten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, 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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