

CASTELL DEUDRAETH

BWYDELN FEGAN HAF 2026

VEGAN MENU, SUMMER 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 llysiau Profêns, tapenâd olifau duon, brenhinllys
Roasted Provençal vegetable soup, black olive tapenade, basil 10.00

Betys rhost, crème fraîche mwg, mwyar duon picl, rhuddygl, pistasios
Roasted beetroot, smoked crème fraîche, pickled blackberries, horseradish, pistachios 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

Croquette pys melyn, tatws a ffeta, saws romesco, brenhinllys
Sweetcorn, potato and feta croquette, romesco sauce, basil 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 corbwmpen, pys a lemon pesto craf, berwr y dŵr
Courgette, pea and lemon risotto, wild garlic pesto, watercress 22.00

Sglodion Koffman
Koffmans fries 5.00

NAILL OCHR | SIDES

Tatws newydd
New season potatoes 5.00

Brocoli coesyn brau golosgri
Charred tenderstem broccoli 5.00

Sglodion ffrio deirgwaith
Triple cooked chips 5.00

Salad panzanella
Panzanella salad 5.00

I ORFFEN | TO FINISH

Browni siocled du a phralîn, 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, glwten, 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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