

ALERGENAU BWYD | FOOD ALLERGENS

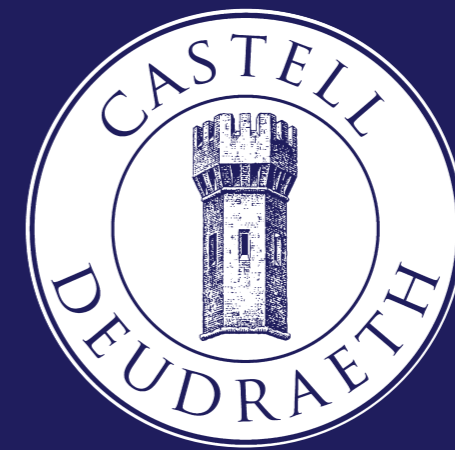
Rhowch wybod os oes gennych alergeddau. Ceisiwn leihau'r risg o groeshalugi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ceir yr alergenau hyn yma: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, cramenïadau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.

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. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.



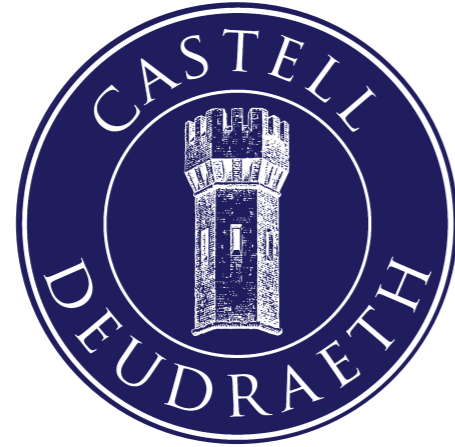
CASTELL DEUDRAETH

01766 772400



BWYDLEN FEGAN FEGAN MENU

BWYDLLEN FEGAN



VEGAN MENU

Codir tâl gwasanaeth dewisol o 10% Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.

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

TAMAID I AROS PRYD - SNACKS

Olewydd organig Nocellara del Belice
Organic Nocellara del Belice olives 4.00

Almwns mwg
Smoked almonds 4.00

Pysgnau blas wasabi
Wasabi coated peanuts 4.00

I DDECHRAU - STARTERS

10.00

Ffeta fegan sglein miso, salad Waldorf, dresin balsamig
Miso glazed vegan feta, Waldorf salad, balsamic dressing 11.00

Ffalafel betys, nionod coch picl harissa, pistasio, coriander
Beetroot falafel, harissa pickled red onions, pistachio, coriander 9.00

PRIF GYRSIAU - MAIN COURSES

Gnocchi clorod y moch, madarch y coed, blodfresych, saets
Truffle gnocchi, wild mushrooms, cauliflower, sage 22.00

Llysiat gwraidd sbeisiau Morocco, pastai gwygbys a thatws melys, harissa, almwns
Moroccan spice root vegetable, chickpea & sweet potato shepherd's pie,
harissa, almonds 22.00

Risoto pwmpen rhost, sbigoglys, a chnau castan, hadau crasu, berwr y dŵr
Roasted Pumpkin, spinach & chestnut risotto, toasted seeds, watercress 22.00

NAILL OCHR - SIDES 4.00

Sglodion ffrio deirgwaith
Triple cooked chips

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

Dail salad cymysg
Mixed leaf salad

Moron rhost, teim
Roasted chantilly carrots, thyme

I ORFFEN - TO FINISH

Mousse siocled du a chnau cyll, mandarin
Dark chocolate and hazelnuts mousse, mandarin 8.00

Gellyg botsio, sabl sinamon, sorbet afalau, saws caramel
Poached pear, cinnamon sable, apple sorbet, caramel sauce 8.00

Hufen iâ fegan y tymor
Seasonal vegan ice cream and sorbets 7.00

TE NEU GOFFI 5.00 - COFFEE OR TEA 5.00

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

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