

CASTELL DEUDRAETH

BWYDELN FEGAN HAF 2025

VEGAN MENU, SUMMER 2025

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 seleri ac afal, hufen tryffl, focaccia nionod coch
Celeriac and apple soup, truffle cream, caramelised red onion focaccia 10.00

Betys rhost, pwmpen, pomgranad, ffacbys, salad papdi chaat coriander
Roasted beetroot, butternut squash, pomegranate, chickpea, coriander papdi chaat salad 12.00

Caws ffeta fegan, ffigys rhost, cnau Ffrengig rhost, vinaigrette ceirios, berwr y dŵr
Vegan feta roasted figs, roasted walnut, morello cherry vinaigrette, watercress 12.00

PRIF GYRSIAU | MAIN COURSES

Gnocchi tryfflau, blodfresych, cnau Ffrengig, afal
Truffle gnocchi, cauliflower, walnut, apple 22.00

Madarch y coed, pithivier tatws mwg, pwmpen, taragon
Forest mushroom, smoked potato pithivier, butternut squash, tarragon 22.00

Risotto pwmpen, cêl, a chnau castan, hadau pwmpen crasu, saets crimp
Pumpkin, kale & chestnut risotto, toasted pumpikin seed, crispy sage 22.00

NAILL OCHR | SIDES

Sglodion Koffman
Koffmans fries 5.00

Sglodion ffrio deirgwaith
Triple cooked chips 5.00

Tatws stwnsh
Potato puree 5.00

Brocoli coesyn brau gololosgi
Charred tenderstem broccoli 5.00

Vinegrete dail salad cymysg
Mixed leaf salad vinaigrette 5.00

I ORFFEN | TO FINISH

Tarten siocled du a chnau pecan, hufen iâ caramel hallt
Dark chocolate and pecan tort, salted caramel ice cream 8.00

Sundi mango, meringue a hufen iâ cnau coco
Mango, meringue, 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
neude perlaysia, 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 blaid, 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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