

CASTELL DEUDRAETH

CINIO SUL - SUNDAY LUNCH

DAU GWRS 21.95 TWO COURSES

TRI CHWRS 27.95 THREE COURSES

## TOCYN MYNEDIAD EFO CINIO SUL

Mae tocyn mynediad am ddim i bentref Portmeirion ar gael ar gais pawb sy'n cael cinio dau gwrs yng Nghastell Deudraeth.

Mae'r tocyn ar gael ar ôl cinio ac yn ddilys ar y diwrnod hwnnw'n unig.

Ni ellir mo'i drosglwyddo. Nid oes iddo werth ariannol. Telerau ac Amodau'n berthnasol.

## FREE ENTRY VOUCHER WITH SUNDAY LUNCH

A complimentary Portmeirion village entry voucher is available on request for each adult and child partaking of a two course lunch at Castell Deudraeth.

The voucher is only valid after lunch on the day of issue.

Not transferable. Of no monetary value. Terms & Conditions apply.



Llysieuol  
Vegetarian

### ALERGENAU BWYD

Mae rheolau'r UE yn gofyn inni nodi'r 14 alergen bwyd canlynol ar y fwydlen neu ar daflen ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid.

Mae'r bwyd yn cael ei baratoi mewn ceginau lle mae rhai o'r alergenau uchod yn bresennol ond ni allwn gynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, gofynnwch i aelod o'r staff os hoffech gopi.

Os oes gennych alergedd bwyd rhwch wybod inni cyn ichi archebu.

### FOOD ALLERGENS

EU regulation require food businesses to list the use of the following 14 food allergy items on menus or on a separate sheet: Celery, Cereals containing gluten, Crustaceans, Eggs, Fish, Lupin, Milk, Molluscs, Mustard, Nuts, Peanuts, Sesame seeds, Soya, Sulphur dioxide.

Food is prepared in kitchens where the above food allergens are present however our menu descriptions cannot include details of all ingredients. A separate sheet is available with details of all food allergens used in each dish, please ask for a copy if required.

If you have a food allergy please make this known to us before ordering.


## I DDECHRAU / STARTERS

 Cawl y dydd  
Chef's soup of the day

Tafell o eog o'r gril gyda thatws rhuddygl, berwr y dŵr a dresin lemwn  
Grilled escalope of salmon with horseradish potato, watercress and a lemon dressing

Triawd o bysgod neu fwyd môr gydag aioli a salad letys  
Trio of fish or seafood with aioli and a gem lettuce salad

Hwyaden trwy fwg gynnes gyda ffondant seleriac, oren a saws hufen brandi  
Warm smoked duck with celeriac fondant, orange and a brandy cream sauce

 Salad o bupur coch rhost, olifau a thomatos gyda chaws ffeta a brenhinllys  
Roasted red pepper, olives and tomato salad with feta and basil

### **Moules marinière\***

Cregyn gleision Afon Menai, gwin gwyn, sialóts, garleg, hufen a phersli, surdoes crasu  
Welsh mussels, white wine, shallots, garlic, parsley & cream; toasted sourdough

\*Di-glwten heb y surdoes crasu / Gluten free if served without sourdough

## PRIF GYRSIAU / MAINS

Syrlwyn rhost o gig eidion Cymreig, pwddin Efrog, tatws rhost, llysiâu'r tymor a saws gwin coch  
Roast sirloin of Welsh beef, Yorkshire pudding, roast potatoes, seasonal vegetables,  
red wine sauce

Ysbawd oen wedi'i frwysio, tatws rhost, llysiâu'r tymor a saws rhosmari  
Braised lamb Henry, roasted potatoes, seasonal vegetables and a rosemary jus

Brest ffesant gyda thatws rhost, bresych coch, moron mewn mêl a phannas  
Breast of pheasant with roast potatoes, red cabbage, honey carrots and parsnip

 Tarten tomato a brenhinllys gyda sbigoglys, ffa, a saws ffacbys a balsamaidd  
Tomato tart tatin with basil on spinach and fine beans and a lentil and balsamic dressing

## PYSGOD A BWYD MÔR / FISH & SEAFOOD

Lwyn o benfras rhost gyda stwnsh tatws a bresych, ffa menyn, brocoli a saws perlysiâu  
Roast cod loin with bubble and squeak, butterbeans, broccoli and a herb sauce

Brithyll o'r môr wedi'i grilio, gyda reis tyrmerig, pupur coch a brenhinllys a saws cyri ysgafn  
Grilled sea reared trout with turmeric rice, red pepper and basil and a lightly curried sauce

### **Moules marinière**

Cregyn gleision Afon Menai, gwin gwyn, sialóts, garlleg, hufen a phersli, surdoes crasu  
Welsh mussels, white wine, shallots, garlic, parsley & cream; toasted sourdough

### **Llysiau naill ochr 3.00**

Sglodion  
Tatws melys  
Stwnsh tatws a bresych  
Sbrowts efo pancetta  
Bresych coch  
Pys gerddi  
Salad cymysg

### **Side orders 3.00**

Chips  
Sweet potatoes  
Bubble and squeak  
Sprouts with pancetta  
Red cabbage  
Garden peas  
Mixed salad

## PWDINAU / PUDDING

Hufen siocled a Penderyn gyda chyffug cartref a theisen frau  
Chocolate and Penderyn cream with home-made fudge and shortbread biscuit  
(ar gael heb glwten / Gluten free option available)

Cacen ceirios ac almwn gyda hufen Cointreau a darnau candi oren  
Cherry and almond cake with a Cointreau cream and candied orange segments  
(Heb glwten/Gluten free)

Tarten gwstard gyda hufen iâ riwbob sbeis a bisgeden frau fanila  
Custard tart with spiced rhubarb ice cream and a vanilla tuille

Pwdin taffi gludiog gyda saws cyflaith menyn a hufen iâ banoffi  
Sticky toffee pudding with butterscotch sauce and a banoffee ice cream

Detholiad o hufen iâ a sorbed Portmeirion  
Selection of Portmeirion gelato and sorbet  
(Hufen iâ fanila heb gynnyrch llaeth ar gael / Dairy free vanilla ice cream on request)

## CAWS / CHEESE

Detholiad o gawsiau fferm gyda bisgedi a siytni  
Selection of farmhouse cheese board with biscuits and chutney  
(Caws Cenarth Caerffili - Cenarth Aur - Môn Las - Perl Wen)

**Port:** Late Bottled Vintage Port, 20.50%, Douro, (50ml) £3.50

## Gwin Melys / Pudding Wine

		125ml	750ml
500	Afon Mêl Welsh Honey Mead, 12.5%, Cymru Medd hen ffasiwn, pur a blasus o ardal y Cei Newydd yng Ngheredigion Welsh fermented honey wine; a cider like palate, fresh tingle, light heather finish.	6.50	35.00
501	Moscatel de Setúbal, Bacalhôa, 17%, Portugal Gwin anghyffredin gyda blasau siocled a resins; llyfn a melys gyda diwedd glo ffres a sych An unusual, complex wine with flavours of chocolate and raisins; smooth and sweet with a fresh, dry finish.	6.50	39.00
502	Els Pyreneus Muscat de Rivesaltes, 15%, Perpignan Aroglau grawnwin sbeis, arlliw o rosod a'r cyfan wedi ei gytbwysu'n berffaith Intense, fresh nose, spicy grape aromas, hints of roses, balanced by natural acidity	125ml 7.50	500ml 30.00
503	Maury Grenat Els Pyreneus, 15%, Languedoc-Rousillon Aromâu dwfn ffrwythau ffres yn cydblethu gyda mefus, cassis a siocled. Intense, fresh fruit aromas blended with cassis, strawberries with chocolate.	8.75	500ml 35.00

## Cawsiau Ffermydd Cymreig / Welsh Farmhouse Cheeses

Pedwar o gawsiau gorau Cymru gyda bara ceirch, bisgedi, siytni, grawnwin a seleri  
Four award winning Welsh cheeses with oatcakes, biscuits, chuntesy, grapes, celery

### Caws Cenarth Carffili

Caws Caerffili traddodiadol gwych gydag answadd rhydd a melfedaidd  
Superb traditionally crafted farmhouse Caerffili with a loose, velvety texture

### Golden Cenarth

Caws lled-galed, crystyn wedi ei olchi, blas siarp, sawrus gydag adflas cneuog  
Washed-rind, semi-soft Cenarth cheese, pungent and savoury with a slightly nutty aftertaste

### Môn Las

Caws glas gwythiennog gwych, caws gorau Sioe Fawr a chaws glas gorau'r Ffair Gaeaf  
A soft blue veined cheese from Anglesey, won overall champion at the Royal Welsh Show

### Caws Meddal Perl Wen/ Perl Wen Soft Cheese

Caws meddal tebyg i Camembert o Sir Fôn  
A creamy Camembert style cheese from Anglesey

## Port

Sandeman Late Bottled Vintage Port, 20.50%, Douro, 2011  
3.50  
(50ml)

# BWYDLEN BLANT (DAN 12) / CHILDREN'S MENU (UNDER 12)

## I ddechrau - Starters

 Cawl cartref y dydd  
Homemade soup of the day

 Bara garleg  
Garlic bread


 Tafelli melon efo mwyar a sorbed ffrwyth  
Slices of melon with berries and a fruit sorbet


## Prif gyrsiau - Main courses

Syrlwyn eidion Cymreig rhost efo pwdin Efrog, tatws rhost, llysiâu'r tymor a grefi  
Roast sirloin of Welsh beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy

Brest cyw iâr efo cig moch wedi'i gochi a tharagon, tatws rosti, bresych crych a saws ffacbys  
Breast of chicken with smoked bacon and tarragon, rosti potato, savoy cabbage and a lentil jus

Bysedd pysgod, sglodion a phys  
Fish fingers, chips and peas

 Selsig porc neu selsig llysieuol, tatws stwnsh a phwdin Efrog  
Pork or vegetarian sausage, mash potato and Yorkshire pudding

 Pasta saws Bolognaise neu saws tomato, a bara garleg  
Pasta with Bolognaise sauce or tomato sauce with garlic bread

Stribedi cyw iâr mewn cyteu efo sglodion neu datws stwnsh a ffa pob  
Battered chicken strips with chips or mash and beans

## Pwdinau - Puddings

Detholiad o hufen iâ Portmeirion  
Selection of Portmeirion ice cream

Mefus a hufen  
Strawberries and cream

Cacen siocled feddal efo hufen neu hufen iâ