

MESURAU DIOGELWCH Y CASTELL

Mae Portmeirion yn cydymffurfio â chanllawiau Llywodraeth Cymru ar gyfer rheoli risg Covid-19. Cynhaliwyd asesiadau risg ar bob agwedd o'r gwaith er mwyn amddiffyn ein cydweithwyr, ein cyflenwyr a'n gwestion. Hyfforddwyd y tîm ar arferion gweithio'n ddiogel a glanweithdra. Rydym yn cynnal gwiriadau tymheredd wrth i gydweithwyr gyrraedd y man gwaith. Rydym wedi dyrannu staff ychwanegol i ganolbwyntio ar lanhau a saniteiddio. Mae niwlwyr gwrth-firaol ar waith i lanweithio ardaloedd cyhoeddus.

Rydym wedi ail-ddylunio'r bwyty i sicrhau cymdeithasu diogel gyda marciau unffordd, sgriniau rhwng byrddau a marciau pellter cymdeithasol yn unol â chanllawiau Llywodraeth Cymru. Rydym wedi sicrhau bod glanweithydd dwylo ar gael y tu allan a'r tu mewn i'r eiddo. Gofynnwn i westeion archebu eu bwrdd ymlaen llaw gan roi manylion cyswllt inni er mwyn cydymffurfio â rheoliadau Llywodraeth Cymru. Wrth archebu bwrdd, dyrennir amseroedd cyrraedd a gadael a gofynnwn ichi gadw at yr amseroedd hynny. Mae'n cymryd llawer mwy o amser i hilio byrddau rhwng gwasanaethau o dan yr amgylchiadau ac mae gennym lai o fyrddau ar gael oherwydd gofynion pellter cymdeithasol.

Byddwn yn gweini bwyd a diod mewn modd diogel ac yn defnyddio bwydlenni tafladwy, fel y gellir eu hailgylchu ar ôl eich ymweliad (neu mae croeso ichi eu cadw). Pan fydd byrddau'n cael eu hilio, saniteiddir y bwrdd a'r cadeiriau. Bydd staff gweini'n golchi eu dwylo bob tro cyn trin llestri, cyllyll a ffyrc. O ran gweini gwin, bydd y gwydraid cyntaf yn cael ei dywallt ichi a chithau'n tywallt y gwin wedyn.



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 blaid, 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 rhowch 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.

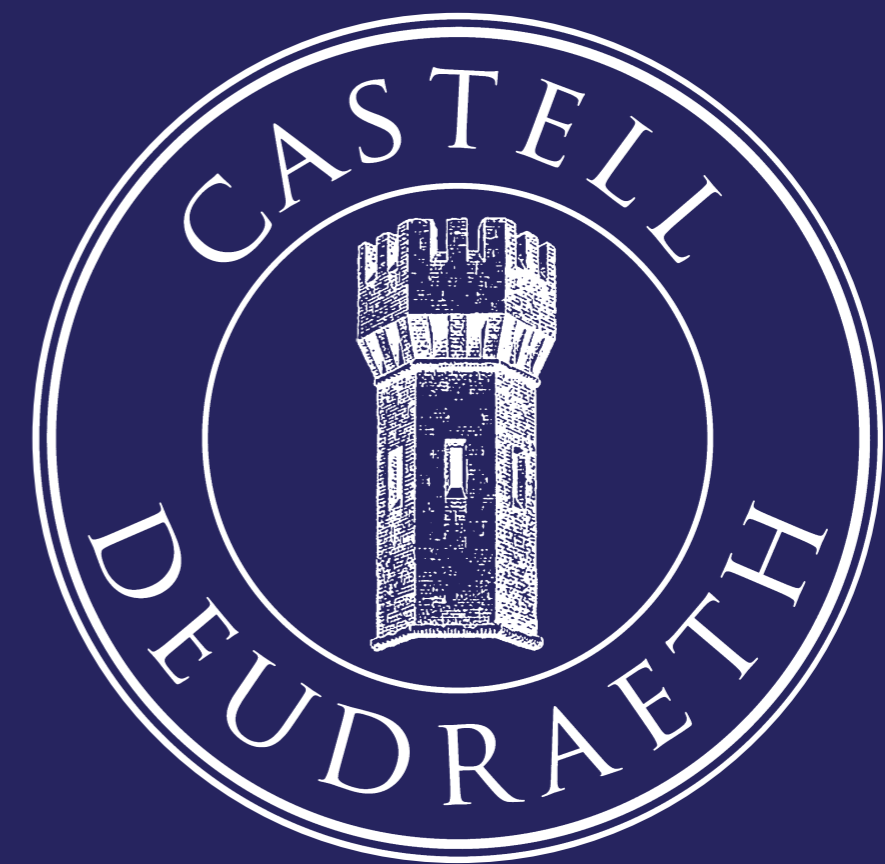
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CASTELL DEUDRAETH SAFETY MEASURES

Portmeirion has complied with all Welsh Government guidelines for the risk management of Covid-19. We have carried out risk assessments on all aspects of the business, to protect our teams, our suppliers and our guests. Training has been given to staff on safe work practices and sanitising. We conduct temperature checks on arrival for all team members. We have allocated additional members of staff to focus only on ensuring cleaning and sanitising is carried out all day, every day. Anti-viral foggers are in use to sanitize public areas.

We have redesigned our restaurant to ensuring safe socialising by use of one-way markings, screens between tables and marking out socially distant points in line with the latest Welsh Government guidelines. We have made hand sanitiser available outside and within the establishment. We ask guests to book tables in advance and to provide contact details to comply with Welsh Government regulations. When booking a table, arrival and leaving times are allocated. We kindly ask guests to please keep to these times. It takes longer to relay between services under current circumstances and we have fewer tables available due to social distancing requirements.

We will be delivering food and drink to your table in the safest way possible and using disposable menus, so they can be recycled (or you are welcome to take them with you). When tables are re-laid tables and chairs are sanitised. Serving staff sanitize their hands regularly and wash hands prior to handling any plates, glasses or cutlery. For wine service, the first glass will be poured and guests will then pour for themselves.



AMSER CINIO LUNCHTIME

DETHOLIAD O'R RHESTR WIN : A SELECTION FROM THE WINE LIST

Champagne, Prosecco, Cava		125ml	750ml		
100	Palmer & Co, Montagne des Reims NV 12%	8.50	48.00		
106	Vaporetto Prosecco NV, 11%	6.50	30.00		
107	Belstar Rosé NV, 11%	6.50	35.00		
Gwin Gwyn / White Wine		175ml	250ml	750ml	
203	Rometta Trebbiano Rubicone IGT, 11%, Emilia-Romagna	5.50	7.50	22.50	
204	PORTMEIRION Pinot Grigio, 12%, Donwy/Danube	5.50	7.50	22.50	
205	PORTMEIRION Viognier, IGP, 12.5%, Pays d'Oc	5.50	7.50	22.50	
206	PORTMEIRION Chardonnay. Dom.des Herbauges, 12%, Loire	6.50	9.00	26.50	
207	PORTMEIRION Sauvignon Blanc, Marlborough, 12.5%, NZ	6.50	9.00	26.50	
208	Picpoul de Pinet, Domaine La Condamine L'Évêque, 12%	6.50	9.00	26.50	
209	Terra de Lobos Fernão Pires, Sauvignon Blanc, 13%, Portugal			22.50	
210	Accomplice, De Bortoli, Semillon-Sauv. Blanc, 11%, Australia			25.50	
211	Las Pampas Chenin/Torrontés, Mendoza, 13.5%, Ariannin			25.50	
213	Muscadet de Sevre et Maine sur lie, Ch. du Poyet, 12.5%, Loire			25.50	
Gwin Gwridog / Rosé Wine		175ml	250ml	750ml	
401	PORTMEIRION Cinsault Rosé, IGP, 12.5%, Pays d'Oc	5.50	7.50	22.50	
402	Terra de Lobos Rosé, Tejo, Casal Branco, 12%, Portugal	6.50	9.00	26.50	
403	Amori Pinot Grigio Blush, Venetie IGT, 12%, Yr Eidal			26.50	
Gwin Coch / Red Wine		175ml	250ml	750ml	
301	El Muro Tempranillo Garnacha, 12.5%, Sbaen	5.50	7.50	22.50	
302	The Accomplice, De Bortoli, Shiraz, 13.5%, Australia	5.50	7.50	22.50	
303	Gable View Cabernet Sauvignon, 14%, De Affrica	5.50	7.50	22.50	
304	Sangiovese IGT Rubicone, Rometta, 12%, Emilia-Romagna	5.50	7.50	22.50	
305	PORTMEIRION Merlot, IGP, 12.5%, Bwlgaria/Bulgaria	5.50	7.50	22.50	
306	PORTMEIRION Rioja, Bodegas del medievo, 13%, Ebro	6.50	9.00	26.50	
307	PORTMEIRION Pinot Noir, IGP, 12.5%, Pays d'Oc	6.50	9.00	26.50	
308	PORTMEIRION Malbec, La Rioja, 13%, Ariannin/Argentina	5.50	7.50	22.50	
309	Red Boar Bobal, Bodegas Gallegas, 12%, Galicia			22.50	
310	Amanti del Vino, Nero d'Avola, Terre Siciliane IGT			22.50	
Gwin Melys / Pudding Wine		125ml	750ml		
500	Afon Mêl Welsh Honey Mead, 12.5%, Cymru	6.50	35.00		
501	Moscatel de Setúbal, Bacalhôa, 17%, Portugal	6.50	39.00		
Cwrw a Seidr Portmeirion Ales & Cider		500ml			
1	Lager Rhif 1 Portmeirion No1 Premium Lager. 500ml. ABV 4.5%	4.50			
2	IPA Rhif 2 Portmeirion No.2 IPA. 500ml. ABV 4.5%	4.50			
3	Cwrw Du Rhif 6 Portmeirion No.6 Stout. 500ml. ABV 4.5%	4.50			
4	Cwrw Rhif 12 Portmeirion No12 Gold Ale. 500ml. ABV 3.8%	4.50			
	Seidr Portmeirion Cider, 500ml. ABV 4.9%.	5.50			

Bwydlen ailgylchadwy un defnydd

I DDECHRAU / STARTERS

Cawl y dydd
Soup of the day

Brest sguthan wedi'i ffrio, bresych brwysio a betys rhost
Pan-fried pigeon breast with braised white cabbage and roast beetroot

Salad cynnes calonnau artisiog gyda mwtrin pys ac ŵy wedi'i botsio
Warm salad of artichoke hearts with pea puree and a poached egg

Cranc mayonnaise gyda chiwcymbr a dresin hufen saffrwm
Crab mayonnaise with cucumber and a saffron cream dressing

PRIF GYRSIAU / MAIN COURSES

Ffiled eog pob ar ffenigl gyda brocoli, reis gwyllt a saws dil
Baked salmon fillet on fennel, broccoli, wild rice and a dill sauce

Brest cyw iâr, tatws brwysio, nionod bach, madarch, pancetta a saws brandi perlysiâu
Breast of chicken with braised potatoes, baby onions, mushrooms, pancetta, and a brandy and herb sauce

Ysgwydd oen lleol, stwnsh tatws melys, cennin rhost, moron, a saws tomato a ffa menyf
Shoulder of Welsh lamb, sweet potato mash, roasted leeks, carrots, and a butterbean & tomato jus

Pastai madarch, merllys a sbigoglys, salad Parmesan, berwr y gerddi
Wild mushroom, asparagus & spinach filo pastry with Parmesan & rocket salad

PWDINAU / PUDDING

Pwdin reis fanila gyda ffrwythau potsio
Vanilla rice pudding with poached fruits

Tarten siocled du gyda hufen Chantilly a mafon
Dark chocolate tart with Chantilly cream and raspberries

Crymbl ffrwythau y dydd gyda hufen iâ fanila neu hufen
Homemade fruit crumble of the day with vanilla ice cream or cream

Detholiad o gawsiau Cymreig gyda bisgedi a siytni
Selection of Welsh cheese with biscuits and chutney

2 gwrs am £20, 3 chwrs £25
2 courses £20, 3 courses £25

Single use recyclable menu