

# CASTELL DEUDRAETH

## I DDECHRAU : STARTERS

Cawl cartref y Castell  
Castell Deudraeth soup of the day 7.00

Teiŋ cyw iâr mwg a sibols gyda picalili  
Smoked chicken and spring onion terrine with piccalilli 9.00

Cennin a hadog mwg mewn saws caws pobi gyda salad ciwcymbr a ffenigl  
Leek and smoked haddock gratin with cucumber and fennel salad 9.00

Cregyn bylchog wedi eu ffrio, cwscws sbeislyd, tsioriso, iogwrt blas coriander  
Pan fried scallops with spiced couscous, chorizo, coriander yoghurt 11.00

Salad gellyg rhost, caws glas a chnau cyll gyda dresin balsamig  
Salad of roasted pear, blue cheese and hazelnuts with a balsamic dressing 9.00

Tartlet o domatos bach a brenhinllys gyda nwdls corbwmpen, cnau pîn a chaws Parma  
Tartlet of baby tomatoes and basil, with courgette noodles, pine nuts and parmesan 9.00

Eog wedi ei gochi, berwr y dŵr, ffenigl, caprys a dressing lemon gyda bara brown a menyn Cymreig  
Smoked salmon with watercress, fennel, capers and a lemon dressing with brown bread & Welsh butter 10.00

## PRIF GYRSIAU : MAIN COURSES

Llygad asen eidion Cymreig, tomato rhost, madarchen y maes, sglodion tatws a berwr y dŵr  
**Dewis sawsiau:** grawn pupur; menyn garleg; madarch a mwstard  
Rib-eye of Welsh beef, roasted tomato, flat mushroom, chipped potatoes & watercress  
**Choice of sauce:** peppercorn; garlic butter; mushroom and mustard 25.00

Deuawd o gig oen Cymreig, tatws melys mintys, sibols brwysiedig, moron rhost bach a rhosmari  
Duo of Welsh lamb with minted sweet potato, braised spring onion, roasted baby carrots and rosemary 24.00

Brest cyw iâr gyda thatws ffondant, merllys, pancetta, sialóts rhost a saws taragon  
Breast of chicken with fondant potato, asparagus, pancetta, roasted shallots and a tarragon sauce 19.00

Brest hwyaden gyda thatws conffi'r goes, tatws, mousseline seleriac, bresych coch, saws llus a gwin port  
Duck breast with confit duck leg potato, celeriac mousseline, red cabbage and a blueberry and port sauce 20.00

## PYSGOD : FISH

Tafell bob o benfras, tatws stwnsh persli, caserol o lysiau a ffa  
Baked slice of cod, parsley mashed potato, bean and vegetable casserole 19.00

Ffiled o leden gyda risoto perlysiâu, ffenigl brwysiedig, sbigoglys ac ystifflog  
Fillet of plaice with herb risotto, braised fennel, spinach and calamari 19.00

Eog wedi'i grilio, tagliatelle, brocoli, cregyn gleision a saws hufennog blas dil  
Grilled salmon, tagliatelle, broccoli, mussels and a dill cream sauce 18.00

## LLYSIEUOL : VEGETARIAN

Tafell o dorth gnau gyda madarch y coed, sbigoglys, ffa gwynion a saws perlysiâu  
Baked slice of nut roast with wild mushrooms, spinach, butter-beans and a herb sauce 15.00

Tartlet brocoli a chaws halwmi gyda gratin llysiâu, tatws, berwr y gerddi, sialóts a dresin perlysiâu  
Tartlet of broccoli and halloumi, vegetable gratin, potato, rocket, shallots and a herb dressing 15.00

## LLYSIAU NAIL OCHR £3.50 FOR ALL SIDE ORDERS

Sglodion tatws  
Tatws newydd  
Pys gerddi menyn  
Moron mêl  
Brocoli menyn  
Bresych coch  
Salad cymysg

Chipped potatoes  
New potatoes  
Buttered peas  
Honey carrots  
Buttered broccoli  
Red cabbage  
Mixed salad

**ALERGENAU BWYD:** Gofynnir inni nodi'r 14 alergen bwyd canlynol ar daflen ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wya, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Paratwir bwyd mewn cegin lle mae rhai o'r alergenau uchod yn bresennol ond ni ellir cynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, gofynnwch i'r staff os hoffech gopi. Os oes gennych alergedd bwyd rhowch wybod inni cyn ichi archebu.

**FOOD ALLERGENS** We are required to list the use of the following 14 food allergy items 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 food allergens used in each dish, please ask for a copy. If you have a food allergy please make this known to us before ordering.

# CASTELL DEUDRAETH

## PWDINAU : DESSERTS

Triawd o bwddinau Castell Deudraeth  
Trio of Castell Deudraeth puddings 8.00

Fflan siocled gynnes, mafon, sorbed  
Warm chocolate flan with raspberries and sorbet 7.00

Tarten driog gyda saws caramel a hufen iâ fanila  
Treacle tart with caramel sauce and vanilla ice cream 7.00

Cacen gaws banana a thaffi gyda saws siocled  
Banana and toffee cheesecake with chocolate sauce 7.00

Parfait mêl a bricyll gyda brathiad brandi a saws bricyll  
Honey and apricot parfait with brandy snap biscuit and apricot sauce 7.00

Detholiad o hufen iâ cartref a sorbedau  
Selection of home made ice creams and sorbets 7.00

Bwrdd caws gyda detholiad o gawsiau Cymreig, bisgedi a siytni  
Welsh farmhouse cheesesboard selection with biscuits and chutney 10.00

| CHAMPAGNE / PROSECCO |   | 125ml  | 750ml  |   |
|----------------------|---|---|---|---|
| 100                  | Portmeirion Champagne, Duval Leroy NV   | 11.00   |   | 65.00   |
| 102                  | Champagne Brut, Grand Cru Réserve, Michel Arnould & Fils NV                       | 9.50  |   | 55.00   |
| 103                  | Jeio Prosecco di Valdobbiadene Brut NV  | 6.50  |   | 35.00   |
| 107                  | Ita Prosecco Rosé DOC, Extra Dry  |   |   | 35.00   |
| GWYN / WHITE         |   | 175ml  | 250ml  | 750ml  |
| 201                  | PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria                              | 5.50  | 8.00  | 23.00   |
| 203                  | PORTMEIRION Sauvignon Blanc, Dry Hills, Marlborough, NZ                           | 6.50  | 9.50  | 28.00   |
| 204                  | PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw - Brittany                      | 6.50  | 9.50  | 28.00   |
| 205                  | PORTMEIRION Vallée du Rhône Blanc, C. Bonfils, Rhône, Ffrainc - France            | 6.50  | 9.50  | 28.00   |
| 206                  | PORTMEIRION Picpoul de Pinet, Hérault, Occitania, Ffrainc - France                | 6.50  | 9.50  | 28.00   |
| 207                  | La Cabane Reserve Marsanne/Viognier, Languedoc, Ffrainc - France                  |   |   | 24.00   |
| 208                  | Preciso Grillo, Terre Siciliane, Sicilia, Yr Eidal - Italy                        |   |   | 24.00   |
| 209                  | Rometta Trebbiano Rubicone IGT, Emilia-Romagna, Yr Eidal - Italy                  |   |   | 25.00   |
| 210                  | Vidigal, Vinho Verde DOC, Leiria, Portwgal - Portugal                             |   |   | 25.00   |
| 211                  | Rioja Vega Blanco, Rioja, Sbaen - Spain   |   |   | 26.00   |
| 212                  | Bernon Albariño, Rias Baixas, Bodegas Aquitania, Sbaen - Spain                    |   |   | 30.00   |
| 213                  | Las Pampas Chenin   Torrontés, Mendoza, Yr Ariannin - Argentina                   |   |   | 25.00   |
| 218                  | PORTMEIRION Mâcon Villages, Bwrgwyn - Burgundy, Ffrainc - France                  |   |   | 32.00   |
| RHOSLIW / ROSÉ       |   | 175ml  | 250ml  | 750ml  |
| 300                  | PORTMEIRION Pinot Grigio Blush, Donwy, Bwlgaria - Bulgaria                        | 5.50  | 8.00  | 23.00   |
| 302                  | Terra de Lobos Rosé, Tejo, Casal Branco, Portwgal - Portugal                      |   |   | 24.00   |
| 303                  | PORTMEIRION Rosé Reservé, IGP Pays d'Oc, Ffrainc - France                         | 6.50  | 9.50  | 28.00   |
| 304                  | Piquepoul Rosé, Coteaux d'Ensérune, Carcassonne, Ffrainc - France                 |   |   | 30.00   |
| COCH / RED           |   | 175ml  | 250ml  | 750ml  |
| 400                  | PORTMEIRION Merlot, IGP, Donau, Bwlgaria - Bulgaria                               | 5.50  | 8.00  | 23.00   |
| 401                  | PORTMEIRION Cabernet Sauvignon, Venezia, Yr Eidal - Italy                         | 5.50  | 8.00  | 23.00   |
| 402                  | PORTMEIRION Rioja, Bodegas del medievo, Ebro, Sbaen - Spain                       | 6.00  | 9.00  | 26.00   |
| 403                  | PORTMEIRION Pinot Noir, IGP, 12.5%, Pays d'Oc, Ffrainc - France                   | 6.00  | 9.00  | 26.00   |
| 404                  | PORTMEIRION Côtes-du-Rhône, Dom.de Boissan, Rhône, Ffrainc - France               | 6.50  | 9.50  | 28.00   |
| 405                  | PORTMEIRION Bordeaux, Ch.Haut-Gravelier, Gironde, Ffrainc - France                | 6.50  | 9.50  | 28.00   |
| 406                  | Pleno Tempranillo, DO Navarra Tinto, Navarra, Sbaen - Spain                       |   |   | 24.00   |
| 408                  | Amanti del Vino Primitivo, Salento, Puglia, Yr Eidal - Italy                      |   |   | 24.00   |
| 409                  | Montepulciano d'Abruzzo, Voluntè, Umbria, Yr Eidal - Italy                        |   |   | 25.00   |
| 410                  | Sangiovese IGT Rubicone, Rometta, Emilia-Romagna, Yr Eidal - Italy                |   |   | 26.00   |
| 411                  | Chianti Colli Senesi DOCG, Borgo Alla Terra, Geografico Toscana, Yr Eidal - Italy |   |   | 29.00   |
| 414                  | Paparuda Pinot Noir, Estate Selection, Timisoara, Rwmania - Romania 12.5%         |   |   | 24.00   |
| 415                  | Beaujolais, Jacques Charlet, Saône-et-Loire, Beaujolais, Ffrainc - France 13%     |   |   | 29.00   |
| 421                  | Lyrebird Shiraz, Victoria, Awstralia - Australia 14.5%                            |   |   | 25.00   |