

CASTELL DEUDRAETH

TOCYN MYNEDIAD EFO CINIO DAU GWRS

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

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 TWO COURSE 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 (excluding sandwiches).

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

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



Llysieuol
Vegetarian


BRECHDANAU SANDWICHES

Ar gael 12.00 - 21.00 Available

Eog wedi'i gochi a chiwcymbr, salad naill ochr, colslo a nachos
Smoked salmon and cucumber with a side salad, coleslaw and nachos 8.00

Ham pob a mwstard, salad naill ochr, colslo a nachos
Baked ham and mustard with a side salad, coleslaw and nachos 7.50

Tiwna mayonnaise a chiwcymbr, salad naill ochr, colslo a nachos
Tuna mayonnaise and cucumber, with a side salad, coleslaw and nachos 7.00

 Caws Cheddar a siytni nionyn neu domato gyda salad naill ochr, colslo a nachos
Cheddar cheese & onion or tomato chutney, side salad, coleslaw & nachos 7.00

Cyw iâr cyri a nionod dodwy gyda salad naill ochr, colslo a nachos
Curried chicken and spring onion with a side salad, coleslaw and nachos 7.00

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 genych 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.

I DDECHRAU / STARTERS

-  Cawl y dydd
Soup of the day 6.75
- Terîn coes hwyaden conffi gyda phiwrî eirin, berwr a dresin seren anis
Confit duck leg terrine with plum puree, rocket and a star anise dressing 9.50
- Fflan mecryll trwy fwg a chym carw'r môr, gydag wy cynnes wedi'i botsio a berwr y dŵr
Smoked mackerel and samphire flan with warm poached egg and watercress 9.75
- Triawd o bysgod gyda salad ffenigl a dil
(gweler adran y prif gyrsiau i ddewis plataid mawr)
Trio of fish with fennel and dill salad
(see main course section for full portion option) 9.75
-  Salad gellyg rhost, Môn Las a chnau Ffrengig gyda dresin balsamaidd
Salad of roasted pear, Môn Las and walnut with balsamic 8.75
-  Madarch gwyllt o'r badell wedi'u gorffen â hufen a phersli ar fara surdoes
Sautéed wild mushrooms finished with cream and parsley on sourdough 8.50
- Cregyn gleision Afon Menai, gwin gwyn, sialóts, garlleg, hufen a phersli, surdoes crasu
(gweler adran y prif gyrsiau i ddewis plataid mawr)
Welsh mussels, white wine, shallots, garlic, parsley & cream; toasted sourdough £9.50
(see main course section for large portion option)

PRIF GYRSIAU / MAINS

Stecen llygad asen eidion Cymreig, madarchen fflat, tomato pob, sglodion tew a berwr y dŵr

Dewis o sawsiau: saws grawn pupur, menyngarleg, saws gwin coch

Rib eye of Welsh beef, flat mushroom, baked beef tomato, chunky chips & watercress

Choice of sauce: peppercorn sauce, garlic butter, red wine sauce

25.00

Canon o gig eidion lleol, tatws stwnsh cloron y moch, merllys a nionod dodwy rhost

Cannon of Welsh beef with truffle mash potato, asparagus and roasted shallots

23.50

Ysbawd oen lleol wedi'i brwysio, tatws cennin a mintys,

sbigoglys gyda thomato a saws ffa cannellini

Braised shoulder of Welsh lamb, leek & mint potato,

spinach with tomato, cannellini bean sauce

21.50

Brest cyw iâr gyda thatws Anna, bresych, bacwn mwg crimp,

nionod bach wedi'u carameleiddio

Breast of chicken with Anna potato, cabbage, crispy smoked bacon

and caramelized baby onions

18.50

Canol lwyn porc, ffadogen borc, tatws ffondant, ceulfwyd moron, seleriac

a saws medd Afon Mêl

Tenderloin of pork, pork faggot, fondant potato, carrot mousseline, celeriac

and an Afon Mêl mead sauce

18.50

Tarten brocoli a merllys gyda sbigoglys, saws taragon a ffacbys



Broccoli and asparagus tart with spinach and a tarragon and lentil sauce

14.50

Macaroni tomato a chorbwmpen gyda letys calon grych wedi'i ologi a thatws crimp



Tomato and courgette macaroni with charred little gem and crispy potato

13.50

PYSGOD / FISH

Draenog y môr o'r gril ar risoto perlysiâu, gyda chregyn gleision, cocos a photes bara lawr
Grilled fillet of seabass on herb risotto with mussels, cockles & a laverbread broth 18.00

Ffiled o leden gyda thatws saffrwm, cragen Berffro rost, ffenigl a brocoli a saws dil
Fillet of plaice with saffron potato, roasted scallop, fennel & broccoli with a dill sauce 18.50

Triawd o bysgod y farchnad gyda brocoli a salad ffenigl a dil
Trio of market fish with broccoli and a fennel & dill salad 19.50

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 14.00

Llysiau naill ochr 3.25

Sglodion tew
Tatws bach crimp
Moron mewn menyn
Pys gerddi
Ffa gwyrdd gyda saws soi a tsili
Bresych hufennog a bacwn
Salad cymysg

Side orders 3.25

Chunky chips
Crispy baby potatoes
Buttered carrots
Garden peas
Fine beans with soy sauce & chilli
Creamed cabbage & bacon
Mixed salad

PWDINAU / PUDDING

Browni siocled gyda thaffi cnau cyll, hufen iâ popgorn a saws caramel
Chocolate brownie with hazelnut brittle, popcorn ice cream and a caramel sauce 7.00

Crème brûlée fanila gyda mwtrin llus a bisgedi madeleine lemon a mêl
Vanilla crème brûlée with blueberry compote and honey and lemon Madeleines 6.50

Melys gybolfa blas tarten lemon
Lemon meringue flavoured Eton Mess 6.50

Mws blodau'r ysgaw gyda jeli mefus a sorbed lemon
Elderflower mousse with strawberry jelly and lemon sorbet 6.50

Parfait mango gyda granadila a sorbed hufen cnau coco
Iced mango parfait with passion fruit and a coconut cream sorbet 7.00

Tarten eirin gwlanog ben i lawr, gyda mafon wedi'u mwydo a hufen iâ mafon
Peach tart tatin with steeped raspberries and a raspberry ripple ice cream 7.00

Detholiad o hufen iâ a sorbed Portmeirion
Selection of Portmeirion gelato and sorbet 6.75
(Hufen iâ fanila heb gynnyrch llaeth ar gael / Dairy free vanilla ice cream on request)

CAWS / CHEESE

Detholiad o gawsiau fferm gyda bisgedi a siytyni
Selection of farmhouse cheese board with biscuits and chutney
(Caws Cenarth Caerffili - Cenarth Aur - Môn Las - Perl Wen) 9.25



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)

BWYDLLEN BLANT / CHILDREN'S MENU

I ddechrau - Starters

Cawl cartref y dydd
Homemade soup of the day

Bara garlleg
Garlic bread

Melon gyda mefus a sorbed
Melon with strawberries and sorbet

Prif gyrsiau - Main courses

Omlled ham neu gaws gyda sglodion a phys neu ffa pob
Omelette of ham or cheese with chips and peas or beans

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

Bysedd pysgod, sglodion a phys neu ffa pob
Fish fingers with chips and peas or beans

Darnau cyw iâr gyda sglodion a phys neu ffa pob
Breaded chicken goujons with chips and peas or beans

Pwdinau - Puddings

Detholiad o hufen iâ Portmeirion
Selection of Portmeirion ice cream

Browni siocled gyda hufen neu hufen iâ
Chocolate brownie with cream or ice cream

Mefus ffres gyda hufen neu hufen iâ
Fresh strawberries with cream or ice cream

Dau gwrs / Two courses: 9.00 Tri chwrs / Three courses: 12.50