



CASTELL DEUDRAETH

CINIO SUL - SUNDAY LUNCH

DAU GWRS 23.95 TWO COURSES

TRI CHWRS 29.95 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 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
Chef's soup of the day

Terŷn coes hwyaden conffi gyda phiwrŷ eirin, berwr a dresin seren anis
Confit duck leg terrine with plum puree, rocket and star anise dressing

Fflan mecryll wedi'u cochi a chym carw'r mŷr gydag wy cynnes wedi'i botsio a berwr y dŵr
Smoked mackerel and samphire flan with warm poached egg and watercress

Triawd o bysgod gyda salad ffenigl a dil
Trio of fish with fennel and dill salad

 Salad gellyg rhost, Mŷn Las a chnau Ffrengig gyda dresin balsamaidd
Salad of roasted pear, Mŷn Las with walnuts and balsamic

Moules marinière*

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

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

PRIF GYRSIAU / MAINS

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

Ysbawd oen wedi'i brwysio, tatws rhost, llysiau'r tymor a saws rhosmari
Braised lamb Henry, roasted potatoes, seasonal vegetables and a rosemary sauce

Brest cyw iâr gyda thatws Anna, bresych, bacwn mwg crimp
a nionod bach wedi'u carameleiddio
Breast of chicken with Anna potatoes, cabbage, crispy smoked bacon
and caramelized baby onion

 Tarten brocoli ac asbaragws gyda sbigoglys a moron, a saws taragon a ffacbys
Broccoli and asparagus tart with spinach and carrots, and a tarragon and lentil sauce

PYSGOD A BWYD MÔR / FISH & SEAFOOD

Ffiled o ddraenog 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 and a laverbread broth

Ffiled o leden gyda thatws saffrwm, cragen Berffro rost, ffenigl a brocoli gyda saws hufen dil

Fillet of plaice with saffron potato, roasted scallop, fennel and broccoli with a dill cream sauce

Triawd o bysgod gyda brocoli a salad ffenigl a dil
Trio of fish with broccoli and a fennel and dill salad

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

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Llysiâu 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

Crème brûlée fanila gyda chompot llus a bisgedi madeleine lemon a mêl
Vanilla crème brûlée with blueberry compote and honey and lemon madeleines

Melys gybolfa blas tarten lemon
Lemon meringue flavoured Eton Mess

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

HUFEN IÂ PORTMEIRION - PORTMEIRION GELATO

Detholiad o gelato a sorbed Portmeirion
Gofynnwch am ddewis y dydd os gwelwch yn dda

Selection of Portmeirion gelato and sorbets
Please ask for today's selection

CAWS / CHEESE

Detholiad o dri o gawsiau fferm gyda bisgedi a siytni
Selection of three 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 Arogiau 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, chunzey, 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 adflus 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

Melon gyda mefus a sorbed
Melon with strawberries and sorbet

Prif gyrsiau - Main courses

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

Omlod 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

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

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

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