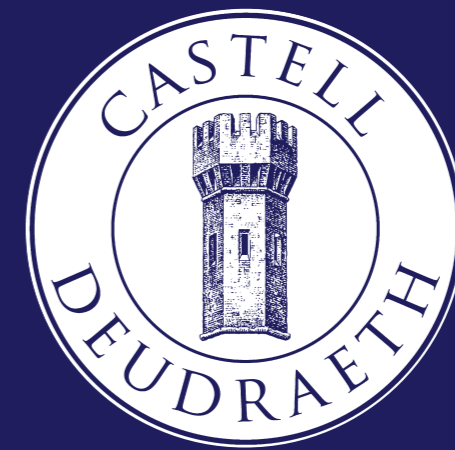




CASTELL DEUDRAETH
01766 772400



CINIO SUL
SUNDAY LUNCH

CINIO SUL - SUNDAY LUNCH

I DDECHRAU - TO START

Eog hallt betys, crème fraiche marchruddygl, betys picl, afal gwyrdd
Beetroot cured salmon, horseradish crème fraiche, pickled beetroot, green apple

lâr gini, terîn pistasio a bricyll, jam chorizo, torth brag a mêl
Guineafowl, pistachio and apricot terrine, chorizo jam, malt & honey glazed loaf

Cawl blodfresych a nionod gwynion, beignet caws pobi
Cauliflower and white onion soup, Welsh rarebit beigne

Burrata slein mêl, salad Waldorf, lofaets
Honey glazed burrata, Waldorf salad, lovage

PRIF GYRSIAU - MAIN COURSES

Gweinir pob prif gwrs gyda thatws rhost, tatws stwns,
brocoli, caws blodfresych a moron rhost

**All main courses served with roast potatoes, buttery potato puree,
broccoli, cauliflower cheese and roasted carrots**

Syrlwyn eidion Cymreig rhost, pwdin Efrog, saws gwin coch
Roast sirloin of Welsh beef, Yorkshire pudding, red wine sauce

Cig oen Cymreig wedi'i frwysio, stwns swej, saws rhosmari
Braised Welsh lamb Henry, swede mash, rosemary sauce

Lwyn porc mewn pancetta, pannas rhost, gellyg, saets
Pork tenderloin wrapped in pancetta, roasted parsnip, pear, sage

Merfog eurben, gnocchi betys, brocoli coes brau, saws menyn oren a miso
Gilt head bream, beetroot gnocchi, tender stem broccoli, miso and orange butter sauce

Crocedi cennin a chaws Caerffili, llysiâu'r haf, bresych hispi gloosg, dresin gribiche
Leek and Caerphilly cheese croquettes, charred hispi cabbage, gribiche dressing

I ORFFEN - TO FINISH

Tarten triog cynnes, hufen iâ whisgi Penderyn
Warm treacle tart, Penderyn whisky ice cream

Parfait siocled gwyn a nougatine, siocled du, cremoux cnau cyll
White chocolate and nougatine parfait, dark chocolate, hazelnut cremoux

Pwdin taffi gludiog, cyflaith menyn oren, hufen iâ fanila Tahiti
Sticky toffee pudding, orange butterscotch, Tahitian vanilla ice cream

Cawsiau ffermydd Cymru, siytni'r tymor, seleri, bisgedi
Welsh artisan cheeses, seasonal chutney, celery, crackers

TE NEU GOFFI - COFFEE OR TEA

Coffi rhost lleol Hartland (latte, cappucinno, du ayyb)
neu ddewis o de Cymreig neu de perlysiâu gyda macaron mafon a phistasio

Local roasted Hartland coffee (latte, cappucinno, Americano etc)
or your selection of Welsh or flavoured teas all served with raspberry & pistachio macaron

5.00

CINIO SUL DAU GWRS £30 - CINIO SUL TRI CHWRS £36 gan gynnwys tocyn mynediad am ddim i bentref Portmeirion ar ôl cinio

Codir tâl gwasanaeth dewisol o 10% Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.

2 COURSE SUNDAY LUNCH £30 - 3 COURSE SUNDAY LUNCH £36 inclusive of free entry voucher to Portmeirion village after lunch

A discretionary service charge of 10% is added to the bill. 100% of the charge is shared equally by the staff.

ALERGENAU BWYD : Rydym wedi ymchwilio'n fanwl i'n gweithdrefnau cegin ac er inni gymryd pob gofal i osgoi presenoldeb anfwriadol cynhwysion alergenaid yn ein bwyd ni allwn warantu hyn yn llwyr. **Os oes gennych alergedd bwyd, rhowch wybod i ni cyn archebu os gwelwch yn dda.**

FOOD ALLERGENS : We have looked in detail at our kitchen procedures and although we have taken steps to control the unintended presence of allergenic ingredients in our food we cannot fully guarantee this. **If you have a food allergy please make this known to us before ordering.**