

Gofynnwn i chi hysbysu'r staff o'ch alergeddau. Ceisiwn leihau'r risg o groeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ceir yn y gegin: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniadau, pysgod, bysedd y blaid, sylffitau, mwstard, sesami, soia, seleri.

We ask you to advise staff of allergies you may have. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen. We handle allergenic ingredients. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.



CASTELL DEUDRAETH

01766 772400

BWYDLEN NOS GALAN NEW YEAR'S EVE MENU



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BARA | BREAD 4:00

Bara newydd ei grasu, menynd hallt chwip
Freshly baked bread, whipped Welsh salted butter

TAMAIID I AROS PRYD | SNACKS

Olewydd Nocella del Belice
Nocella del Belice olives 4.00

Almonau mwg
Smoked Almonds 4.00

Pysgnau wasabi
Wasabi peanuts 4.00

I DDECHRAU | TO START

Cawl pwmpen cnau menynd rhost, cnau coco a tsili, pupurau coch rhost, coriander
Roasted butternut squash, coconut & chilli soup, roasted red peppers, coriander 10.00

Gravlax betys, oren a meryw, creme fraiche marchruddygl, saws afalau mwg
Beetroot, orange & juniper cured gravlax, horseradish creme fraiche, smoked apple ketchup 14.00

Corgimychiaid mawr crimp a chorgimychiaid sesami, saws satay, radish picl, coriander
Crispy king prawns & sesame king prawns, satay sauce, pickled radish, coriander 16.00

Carpaccio lwyn carw, mwyar duon picl, salami carw fferm Trealy, salad Môn Las
Venison loin carpaccio, pickled blackberry, Trealy farm venison salami, Mon Las salad 14.00

Halwmi sglein mêl a miso, salad Waldorf, dresin balsamic
Honey & miso glazed halloumi, Waldorf salad, balsamic dressing 12.00

Plataid rhannu | Sharing plater 25.00

Cigoedd cadw fferm Trealy, camembert pobi, surdoes, llyisiau picl, siynti ffigys ac afal, mêl tryfflau
Trealy farm charcuterie, baked camembert, sourdough, pickled vegetables, fig & apple chutney, truffle honey

PRIF GYRSIAU | MAIN COURSES

Golwyth porc Cymreig sglein mwstard grawn, cacen datws a garlleg, moron sglein surop masarn, saws menynd bacwn mwg
Grain mustard glazed T-bone of Welsh pork, roasted garlic hash brown, maple glazed carrots, smoked bacon butter sauce 26.00

Ffolen oen Cymreig, cacen datws a bresych, sialots brwysio, saws gwin coch
Welsh lamb rump, bubble & squeak potato cake, braised shallot, sauce reform 26.00

Maelgi mewn ham Parma, bresych safwy, saws Bordelaise, saets
Monkfish wrapped in Parma ham, Savoy cabbage, Bordelaise sauce, sage 25.00

Brithyll ffrwd sialc, cennin, cynn carw'r môr picl, saws menynd berdys brown, persli a bara lawr
Chalk-stream trout, leeks, pickled samphire, brown shrimp, parsley & laverbread butter sauce 24.00

Cacn datws madarch tryfflau, blodfresych rhost, saets
Mushroom, truffle croquette, roasted cauliflower, sage 22.00

Risoto pwmpen rost, sbigoglys, a chnau castan gyda hadau crasu a berwr y dŵr
Roasted Pumpkin, spinach, chestnuts risotto with toasted seeds & watercress 22.00

Chateaubriand

Bearnaise mêr, saws gwin coch, saws gwin coch, letys gem gyda tsili a garlleg, tomatos gwinwydd rhost, madarch cae, cylchoedd nionod cyteu cwrw, sglodion ffrio deirgwaith
Bone marrow Bearnaise, red wine jus, gem lettuce with chilli & garlic, roasted vine tomato, portobello mushroom, ale battered onion rings, triple cooked chips

Pris i ddau : 75:00 : for two

Stecen Cymreig 28 Diwrnod oed | 28 Day aged Welsh Steaks 30.00

Stecen llygad yr ased 8 owns neu stecen sylrwyn 10 owns gyda Tomato gwinwydd rhost, madarch cae, cylchoedd nionod mewn cyteu cwrw, sglodion ffrio derigwaith, berwr y dŵr a salad sialots picl

Either an 8oz rib eye steak or a 10oz sirloin steak with roasted vine tomato, portobello mushroom, ale battered onion rings, triple cooked chips, watercress & pickled shallot salad

Dewis o sawsiau | Choice of sauces:

Saws pupur gwyrdd, saws Perl Las, saws Chimichurri
Green peppercorn sauce, Perl Las blue cheese sauce, Chimichurri 3.00

Sglodion ffrio deirgwaith
Triple cooked chips 4.00

Sbigoglys garlleg hufennog
Creamed garlic spinach 4.00

Letys calon grych, dresin Cesar
Little gem, Caesar dressing 4.00

NAILL OCHR | SIDES

Sglodion Kouffman, mayo tryffl,
caws Parma
Kauffman fries, truffle mayo,
parmesan 5.00

Brocoli coes brau, cnau daear, tsili
Tenderstem, peanuts, chilli 4.00

Tatws stwnsh menynd
Buttery potato puree 4.00

Brocoli coes brau, cnau daear, tsili
Tenderstem, peanuts, chilli 4.00

Moron, mêl lleol, teim | Roasted
Chanterray carrots, Welsh honey,
thyme 4.00

I ORFFEN | TO FINISH

Cacn gaws Bailys, ganache praline a siocled, saws caramel oren
Bailys cheesecake, praline & chocolate ganache, orange caramel sauce 9.00

Plataid o bwdinau | Assiettes of desserts 9.00

Bynsen choux afal a hufen chantilly - pelen siocled gwyn a lemwn - crymbl ffwl mwyar duon
Apple & chantilly cream choux bun - white chocolate & lemon sphere - blackberry crumble fool

Tarten Bakewell ceirios Amarena cynnes, ffa tonca
Warm Amarena cherry Bakewell tart, with tonka beans 9.00

Pwdin taffi gludiog, saws caramel hallt, hufen iâ fanila Madagasca
Sticky toffee pudding, salted caramel sauce, Madagascan vanilla ice cream 9.00

Cawsiau ffermydd Cymru, siynti'r tymor, grawnwin, cracyrs
Welsh artisan cheeses, seasonal chutney, grapes, crackers 13.00

Te neu Goffi | Tea or Coffee

Coffi neu ddewis o de gyda melysion
coffee or selection of Welsh & flavoured teas with petit fours 5.00

Codir tâl gwasanaeth dewisol o 10% Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.
A discretionary service charge of 10% is added to the bill. 100% of the charge is shared equally by the staff.