

#### 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 blaid, 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 rhwch 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.



CASTELL DEUDRAETH

01766 772400



## AMSER CINIO LUNCH MENU

## CASTELL DEUDRAETH

Dau gwrs £30.00 Tri chwrs £35  
(gan gynnwys mynediad i'r pentref ar ôl cinio)

Two courses £30 Three courses £35  
(including after lunch admission to Portmeirion)

## AMSER CINIO LUNCH MENU

### BARA - BREAD

Bara o fecws y Castell gyda menynd hallt Cymreig wedi'i chwipio (4.00 ychwanegol)  
Kitchen's freshly baked bread, whipped Welsh salted butter (supplement 4.00)

### I DDECHRAU - STARTERS

Eog cadw betys, crème fraîche marchruddygl, betys picl, afal  
Beetroot cured salmon, horseradish crème fraîche, pickled beetroot, apple

Iâr gini, terîn pistasio a bricyll, jam chorizo, torth sglein brag a mêl  
Guinea-fowl, pistachio & apricot terrine, chorizo jam, malt & honey glazed loaf

Cregin glesion, bara Ffrengig  
Moules mariner, crispy baguette

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

Burrata tsili a garleg, tomatos, surdoes crasu, brenhinllys  
Crispy chilli and garlic burrata, heritage tomatoes, crispy sourdough, basil

### PRIF GYRSIAU - MAIN COURSES

Stecen ffolen Cymreig a sglodion, menynd Café de Paris, berwr y dŵr  
Welsh rump steak frites with Café de Paris butter and watercress

Pastai cyw iâr, ham mwg, tatws a chennin, llysiâu'r tymor, saws persli  
Chicken, smoked ham, leek and potato pie, spring vegetables, parsley sauce

Lleden o'r gril, cennin gyda menynd bara lawr, saws menynd tartar  
Grilled plaice, laverbread butter leeks, tartare butter sauce

### PRIF GYRSIAU - MAIN COURSES...

Cregin glesion a sglodion, bara Ffrengig  
Moules frites, crispy baguette

Cacenni cennin, almwns a chaws Caerffili, merllys, saws romesco  
Leek & Caerphilly cheese & almond croquettes, asparagus, romesco

### NAILL OCHR 4.00 - SIDES 4.00

Sglodion ffrio deirgwaith  
Triple cooked chips

Brocoli coesyn brau, cnau daear, tsili  
Tender stem broccoli, peanuts, chilli

Sglodion Koffman, mayo tryffl, parmesan  
Koffmans fries truffle mayon, parmesan

Letys galon grych, dresin Cesar  
Little gem lettuce, Caesar dressing

Sbigoglys hufennog a garleg  
Creamed garlic spinach

India corn gloosg, menynd sriracha  
Chard Corn on cob, sriracha butter

### I ORFFEN - TO FINISH

Crème brûlée cardamom ac oren, teisen frau sitrws  
Orange and cardamom crème brûlée, citrus shortbread

Terîn siocled du, pain d'épices, siocled wedi'i garamelieiddio, cnau cyll  
Dark chocolate terrine, pain d'épices, caramelized chocolate, hazelnuts

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

Detholiad o hufen iâ a sorbets Castell Deudraeth  
Selection of Castell Deudraeth ice-creams and sorbets

Cawsiau ffermydd Cymru, siytni'r tymor, seleri, bisgedi (£3 ychwanegol)  
Welsh artisan cheeses, seasonal chutney, celery, crackers (supplement £3)

### TE NEU GOFFI - COFFEE OR TEA

Coffi Lavazza (latte, cappucinno, du ayyb) neu eich dewis o  
de Cymreig neu de perlysiâu gyda melysfwyd

Lavazza coffee (latte, cappucinno, Americano etc) or your selection  
of Welsh or flavoured teas all served with petits fours

5.00 Ychwanegol - Supplement 5.00

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