

CASTELL DEUDRAETH

BWYDELN FEGAN HAF 2025

VEGAN MENU, SUMMER 2025

TAMAID I AROS PRYD | FOR THE TABLE

Olewydd Nocella del Belice organig
Organic Nocella del Belice olives 4.00

Focaccia rhosmari a Halen Môn, finegr balsamig, olew olewydd
Rosemary & Halen Môn sea salt focaccia, balsamic vinegar, extra virgin olive oil 4.00

I GYCHWYN | STARTERS

Cawl tomatos rhost, pupurau coch rhost, mascapone harisa
Roasted vine tomato soup, fire-roasted red peppers, harissa mascarpone 10.00

Caws ffeta fegan, tarten llysiau Profêns, berwr y gerddi, brenhinllys
Vegan feta cheese, Provencal vegetable galette, rocket, basil 12.00

Tomatos o dras, betys rhost, mafon, coriander, salad papdi chaat mintys
Heritage tomato, roast beetroot, raspberry, coriander, mint papdi chaat salad 12.00

PRIF GYRSIAU | MAIN COURSES

Gnocchi tryfflau, blodfresych, cnau Ffrengig, berwr y dŵr
Truffle gnocchi, cauliflower, walnut, watercress 22.00

Madarch y coed, pithivier tatws mwg, pwmpen haf, taragon
Forest mushroom, smoked potato pithivier, summer squash, tarragon 22.00

Risoto corbwmpen, pys a lemon, gremolata, radish
Courgette, pea, lemon risotto, gremolata, radish 22.00

NAILL OCHR | SIDES

Sglodion Koffman - Koffmans fries 5.00

Sglodion ffrio deirgwaith - Triple cooked chips 5.00

Tatws newydd, mintys - New potatoes, mint 5.00

Brocoli coesyn brau wedi'i olosgoi - Charred tenderstem broccoli 5.00

I ORFFEN | TO FINISH

Mws siocled du a chnau cyll, granadila
Dark chocolate and hazelnut mousse, passion fruit 8.00

Sundi mefus, meringue a hufen iâ fanila
Strawberry, meringue, vegan vanilla ice cream Sunday 8.00

Detholiad o hufen iâ fegan a sorbets y tymor
Selection of seasonal vegan ice-cream and sorbets 7.00

TE NEU GOFFI | COFFEE OR TEA

Coffi (latte, cappucinno, du ayyb) neu eich dewis o de Cymreig
neu de perlysia, oll gyda cheuledd ffrwythau

Coffee (latte, cappucinno, Americano etc) or your choice of Welsh
or flavoured teas, all with pate de fruit 5.00

Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% yn gyfartal rhwng y staff.

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

Dywedwch wrthym am unrhyw alergeddau. Ceisiwn leihau risg croeshalogi ond byddwn yn trin cynhwysion gan gynnwys
llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaidd, sylffitau, mwstard, sesami, soia, seleri.

Advise us of any allergies. We take care to minimize cross contamination but we do handle ingredients including
dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.

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