

# CASTELL DEUDRAETH

Cawl y dydd  
Soup of the day

Salad cynnes hwyaden trwy fwg gyda remoulade seleriac a betys  
Warm salad of smoked duck with celeriac remoulade and beetroot

Ffiled o facrell pupurog gyda siytni nionod, croutons crimp a salad  
Fillet of peppered mackerel with onion chutney, crispy croutons and salad

Caws feta ac olewydd gyda thomato a roced confit a dresin balsamig  
Feta cheese and olives with confit tomato and rocket and a balsamic dressing

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Bol mochyn wedi'i frwysio, tatws bach rhost, bresych a moron  
Braised pork belly, roasted baby potato, cabbage and carrots

Pastai grwstyn pwff eidion a chwrw hefo moron a brocoli gyda sglodion neu datws newydd  
Puff pastry steak and ale pie, carrots and broccoli, served with chips or new potatoes,

Triawd o bysgod gyda thatws stwnsh cennin, sbigoglys, a saws pys gerddi perlysiâu  
Trio of fish with leek mashed potato, spinach, and a pea and herb sauce

Tarten o lysiau Profens ar sbigoglys gyda thatws crimp a salsa tomatos  
Tartlet of Provençale vegetables on spinach with crispy potatoes, and a tomato salsa

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Gellygen wedi'i photsio, saws siocled a hufen iâ fanila  
Poached pear with chocolate sauce and vanilla ice-cream

Panna cotta mango gyda saws pîn-afal a granadila  
Mango panna cotta with pineapple and passion fruit salsa

Crymbl y dydd gyda hufen iâ fanila neu hufen ffres  
Crumble of the day with vanilla ice-cream or fresh cream

Dewis o gawsiau Cymreig gyda bisged a siytni  
Selection of Welsh cheeses with biscuits and chutney

Dau gwrs £23, Tri chwrs £29  
gyda mynediad i'r pentref ar ôl cinio

Two courses £23, Three courses £29  
inclusive of free entry to Portmeirion after lunch

#### ALERGENAU BWYD - FOOD ALLERGENS

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# BAR A GWIN : BAR & WINE

## Champagne, Prosecco, Cava

100	Palmer & Co, Montagne des Reims NV 12%	8.50	48.00
102	Champagne PORTMEIRION, Duval Leroy, NV, 12%	11.00	65.00
106	Vaporetto Prosecco NV, 11%	6.50	35.00
107	Belstar Rosé NV, 11%	6.50	35.00
108	Marques de Monistrol Cava Brut, NV 11%	6.50	35.00

## Gwin Gwyn / White Wine

203	Rometta Trebbiano Rubicone IGT, 11%, Emilia-Romagna	5.50	7.50	22.50
204	PORTMEIRION Pinot Grigio, 12%, Donwy/Danube	5.50	7.50	22.50
206	PORTMEIRION Chardonnay. Dom.des Herbauges, 12%, Loire	6.50	9.00	26.50
207	PORTMEIRION Sauvignon Blanc, Marlborough, 12.5%, NZ	6.50	9.00	26.50
208	Picpoul de Pinet, Domaine La Condamine L'Evêque, 12%	6.50	9.00	26.50
213	Portmeirion Muscadet Côtes de Grand Lieu Sur Lie, 12.5%, Loire	6.50	9.00	26.50

## Gwin Gwridog / Rosé Wine

401	PORTMEIRION Cinsault Rosé, IGP, 12.5%, Pays d'Oc	5.50	7.50	22.50
402	Terra de Lobos Rosé, Tejo, Casal Branco, 12%, Portugal	6.50	9.00	26.50

## Gwin Coch / Red Wine

301	El Muro Tempranillo Garnacha, 12.5%, Sbaen	5.50	7.50	22.50
302	The Accomplice, De Bortoli, Shiraz, 13.5%, Australia	5.50	7.50	22.50
303	Gable View Cabernet Sauvignon, 14%, De Affrica	5.50	7.50	22.50
304	Sangiovese IGT Rubicone, Rometta, 12%, Emilia-Romagna	5.50	7.50	22.50
305	PORTMEIRION Merlot, IGP, 12.5%, Bwlgaria/Bulgaria	5.50	7.50	22.50
306	PORTMEIRION Rioja, Bodegas del medievo, 13%, Ebro	6.80	9.00	26.50
307	PORTMEIRION Pinot Noir, IGP, 12.5%, Pays d'Oc	6.50	8.20	24.50
308	PORTMEIRION Malbec, La Rioja, 13%, Ariannin/Argentina	6.50	8.20	24.50
312	Clared PORTMEIRION, Ch.Haut-Gravelier, 12.5%	6.50	9.00	26.50

## CWRW A SEIDR CASGEN / DRAUGHT BEERS & CIDER

	280ml	560ml
Lager Prava Lager	3.00	5.50
Guinness	2.50	5.00
Cwrw Chwerw IPA Felinfoel Welsh Bitter	2.25	4.50
Lager Wrecsam / Wrexham Lager	2.40	4.80
Seidr Casgen Portmeirion Draught Cider	2.25	4.50

## SEIDR A CHWRW POTEL / BOTTLED CIDER & BEER

Lager Rhif 1 Portmeirion No1 Premium Lager. 500ml. ABV 4.5%	4.50
IPA Rhif 2 Portmeirion No.2 IPA. 500ml. ABV 4.5%	4.50
Cwrw Du Rhif 6 Portmeirion No.6 Stout. 500ml. ABV 4.5%	4.50
Cwrw Rhif 12 Portmeirion No12 Gold Ale. 500ml. ABV 3.8%	4.50
Seidr Portmeirion Cider, 500ml. ABV 4.9%.	5.50
Sol Mexican Lager 4.4%, Mecsico (330ml)	4.00
Birra Moretti 4.3%, Yr Eidal (330ml)	4.00

# CASTELL DEUDRAETH

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Soup of the day

Silod mân crimp gyda lemon a saws tartar  
Crispy whitebait with lemon and tartare sauce

Salad betys gyda chaws glas, cnau pîn a balsamig  
Salad of beetroot with blue cheese, pine nuts and balsamic

Ffriterau pwddin gwaed gyda merllys, pys gerddi a saws mwstard grawn  
Black pudding fritters with asparagus, peas and a grain mustard sauce

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Brest cyw iâr gyda thatws sibols, bresych, bacwn, ffa menyn a tharagon  
Breast of chicken with spring onion potato, cabbage, bacon and butter beans and tarragon

Ysgwydd oen lleol wedi'i brwysio gyda thatws ffondant, moron, swêj a rhosmari  
Braised Welsh lamb shoulder with fondant potatoes, carrots, swede and rosemary

Hadog mewn cyteu gyda sglodion, lemon, saws tartar a phys gerddi mâl  
Battered haddock and chips and lemon, tartare sauce and crushed peas

Risotto madarch gwyllt a sbigoglys gyda chaws Parma a berwr y gerddi  
Wild mushroom and spinach risotto with Parmesan and rocket

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Tarten lemon gyda mefus  
Lemon tart with strawberries

Terîn siocled gyda saws caramel a phopgorn melys  
Chocolate terrine with caramel sauce and sweet popcorn

Mws mafon gyda hufen fanila, mafon, a theisen frau  
Raspberry mousse with vanilla cream, raspberries, and shortbread

Dewis o gawsiau Cymreig gyda bisged a siytni  
Selection of Welsh cheeses with biscuits and chutney

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# BWYDLEN FIGAN CASTELL DEUDRAETH VEGAN MENU

Tart tatin betys a nionod coch gyda berwr y dŵr a balsamig  
Beetroot and red onion tart tatin with watercress and balsamic

Salad afocado a mango gyda reis gwyllt ac olew perlyisiau  
Avocado and mango salad with wild rice and herb oil

Melon gydag aeron a sorbe mafon  
Melon with berries and a raspberry sorbet

Cawl y dydd  
Soup of the day

Tian o wyllys, tomatos a sbigoglys gyda chorbys a chodlyisiau  
Tian of aubergine, tomato and spinach with lentils and pulses

Risoto madarch gwyllt gydag olew tryfflau a berwr y gerddi  
Wild mushroom risotto with truffle oil and rocket

Stiw llyisiau Profens a quorm gyda reis perlyisiau a choriander  
Quorn and Provençale vegetable stew with herb rice and coriander

Cyri blodfresych rhost a gwygbys gyda reis a salad  
Roasted cauliflower and chickpea curry with rice and salad

Afal pob gyda siltanas a sorbet sudd cnau coco  
Baked apple with sultanas and a coconut milk sorbet

Pîn-afal tsili rhost gyda ffrwythau ciwi a granadila a sorbe  
Roasted chilli syrup pineapple with kiwi and passion fruit and sorbet

Parsel crwst ffilo o mango a mafon gyda saws siocled  
Filo parcel of mango and raspberry with chocolate sauce

Detholiad o sorbedau  
Selection of sorbets

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