

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 siytnei 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

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

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 siytnei
Selection of Welsh cheeses with biscuits and chutney

Dau gwrs £28, Tri chwrs £34
gyda mynediad i'r pentref ar ôl cinio

Two courses £28, Three courses £34
inclusive of free entry to Portmeirion after lunch




ALERGENAU BWYD - FOOD ALLERGENS

Mae'n ofynnol inni nodi'r 14 alergen bwyd canlynol: Seleri, Grawnfwyd efo glwten, Cramenogion, Wya, Pysgod, Bysedd y blaidd, Llefriith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Paratoir bwyd mewn ceginau lle ceir rhai o'r alergenau uchod ond ni ellir cynnwys pob manylyn ar y fwydlen. Felly rhoddir manylion alergenau ar daflen sydd ar gael gan aelod o'r staff ar eich cais. Os oes gennych alergedd(au) bwyd rhowch wybod inni cyn archebu.




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BAR A GWIN : BAR & WINE

CHAMPAGNE / PROSECCO		125ml 	750ml 
100	Portmeirion Champagne, Duval Leroy NV	11.00	65.00
102	Champagne Brut, Grand Cru Réserve, Michel Arnould & Fils NV	9.50	55.00
103	Jeio Prosecco di Valdobbiadene Brut NV	6.50	35.00
107	Ita Prosecco Rosé DOC, Extra Dry		35.00

GWYN / WHITE		175ml 	250ml 	750ml 
201	PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria	5.50	8.00	23.00
203	PORTMEIRION Sauvignon Blanc, Dry Hills, Marlborough, NZ	6.50	9.50	28.00
204	PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw - Brittany	6.50	9.50	28.00
205	PORTMEIRION Vallée du Rhône Blanc, C. Bonfils, Rhône, Ffrainc - France	6.50	9.50	28.00
206	PORTMEIRION Picpoul de Pinet, Hérault, Occitania, Ffrainc - France	6.50	9.50	28.00
207	La Cabane Reserve Marsanne/Viognier, Languedoc, Ffrainc - France			24.00
208	Preciso Grillo, Terre Siciliane, Sicilia, Yr Eidal - Italy			24.00
209	Rometta Trebbiano Rubicone IGT, Emilia-Romagna, Yr Eidal - Italy			25.00
210	Vidigal, Vinho Verde DOC, Leiria, Portwgal - Portugal			25.00
211	Rioja Vega Blanco, Rioja, Sbaen - Spain			26.00
212	Bernon Albariño, Rias Baixas, Bodegas Aquitania, Sbaen - Spain			30.00
213	Las Pampas Chenin Torrontés, Mendoza, Yr Ariannin - Argentina			25.00
218	PORTMEIRION Mâcon Villages, Bwrgwyn - Burgundy, Ffrainc - France			32.00

RHOSLIW / ROSÉ		175ml 	250ml 	750ml 
300	PORTMEIRION Pinot Grigio Blush, Donwy, Bwlgaria - Bulgaria	5.50	8.00	23.00
302	Terra de Lobos Rosé, Tejo, Casal Branco, Portwgal - Portugal			24.00
303	PORTMEIRION Rosé Reservé, IGP Pays d'Oc, Ffrainc - France	6.50	9.50	28.00
304	Piquepoul Rosé, Coteaux d'Ensérune, Carcassonne, Ffrainc - France			30.00

COCH / RED		175ml 	250ml 	750ml 
400	PORTMEIRION Merlot, IGP, Donau, Bwlgaria - Bulgaria	5.50	8.00	23.00
401	PORTMEIRION Cabernet Sauvignon, Venezia, Yr Eidal - Italy	5.50	8.00	23.00
402	PORTMEIRION Rioja, Bodegas del medievo, Ebro, Sbaen - Spain	6.00	9.00	26.00
403	PORTMEIRION Pinot Noir, IGP, 12.5%, Pays d'Oc, Ffrainc - France	6.00	9.00	26.00
404	PORTMEIRION Côtes-du-Rhône, Dom.de Boissan, Rhône, Ffrainc - France	6.50	9.50	28.00
405	PORTMEIRION Bordeaux, Ch.Haut-Gravelier, Gironde, Ffrainc - France	6.50	9.50	28.00
406	Pleno Tempranillo, DO Navarra Tinto, Navarra, Sbaen - Spain			24.00
408	Amanti del Vino Primitivo, Salento, Puglia, Yr Eidal - Italy			24.00
409	Montepulciano d'Abruzzo, Voluntè, Umbria, Yr Eidal - Italy			25.00
410	Sangiovese IGT Rubicone, Rometta, Emilia-Romagna, Yr Eidal - Italy			26.00
411	Chianti Colli Senesi DOCG, Borgo Alla Terra, Geografico Toscana, Yr Eidal - Italy			29.00
414	Paparuda Pinot Noir, Estate Selection, Timisoara, Rwmania - Romania 12.5%			24.00
415	Beaujolais, Jacques Charlet, Saône-et-Loire, Beaujolais, Ffrainc - France 13%			29.00
421	Lyrebird Shiraz, Victoria, Awstralia - Australia 14.5%			25.00

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

Cawl y dydd
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 pwdin gwaed gyda merllys, pys gerddi a saws mwstard grawn
Black pudding fritters with asparagus, peas and a grain mustard sauce

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

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 FEGAN

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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




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GWIN FEGAN | VEGAN WINES










SIAMPAEN A BYRLYMUS - CHAMPANGE & SPARKLING

		125ml 	750ml 
100	Champagne PORTMEIRION Brut, Duval Leroy, NV, Vertus, Ffrainc - France 12% 	11.00	65.00
	Ffrwythau a danteithiol gyda steil llyfn ac adfywiol Deliciously fruity with a rounded & refreshing style.  Pinot Noir, Meunier, Chardonnay		
101	Michel Arnould & Fils Réserve, Champagne Brut, Grand Cru Réserve, NV, Verzenay, France 12% 	9.50	55.00
	Blas ffrwythau gwynion a bricyll, aroglau mêl a bara crasu. A palate of white fruits & apricot, notes of honey, hazelnuts & brioche  Pinot Meunier, Chardonnay, Pinot Noir		
103	Jeio Prosecco DOCG, Bisol Valdobbiadene, NV, Yr Eidal - Italy 11.5% 	6.50	35.00
	Aroglau afalau a blagur, blas gellyg, swigod mân, brwd Aromas of apple, citrus & blossom, palate of pear & apple blossom; persistent, delicate bubbles.  100% Glera		
107	Ita Prosecco Rosé DOC, Extra Dry 2020, Yr Eidal - Italy 11% 		30.00
	Prosecco pinc byrlymus braf llawn blas melfus A gently strawberry-scented Prosecco rosé, plenty of fruit flavours & aromas.  Glera, Pinot Noir		

GWYN - WHITE

		175ml 	250ml 	750ml 
201	PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12% 	5.50	8.00	23.00
	Gwin sy'n gyforiog o aroglau eirin gwlanog a ffrwythau'r berllan White peach aromas & elegant stone & orchard fruit flavours.  100% Pinot grigio			
203	PORTMEIRION Sauvignon Blanc, Dry Hills, Marlborough, Seland Newydd - New Zealand 12% 	6.50	9.50	28.00
	Gwin ffres, adfywiol gyda nodau sitrws suddlon ar yr ôl-flas Floral elderflower notes a zesty, crisp palate & dry finish.  100% Sauvignon Blanc			
204	PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw, Ffrainc - France 12.5% 	6.50	9.50	28.00
	Clasur o ddwyrain llydaw. Lled befrïog gyda nawws ffres adfywiol Light with natural spritz & an uplifting, fresh palate.  100% Muscadet			
205	PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône, Ffrainc - France 12.5%	6.50	9.50	28.00
	Blasau eirin gwlanog a ffrwythau'r berllan. Diwedd glo esmwyth White peach & orchard flavours. Rounded on the finish.  50% Viognier 50% Chardonnay			
206	PORTMEIRION Picpoul de Pinet, Hérault, Occitània, Ffrainc - France 13% 	6.50	9.50	28.00
	Gwin sych a sionc gyda nodau sitrws suddlon ar yr ôl-flas A crisp, dry wine, white blossom on the nose & a juicy lemon finish.  100% Picpoul			
208	Preciso Grillo, Terre Siciliane, Sicilia, Yr Eidal - Italy 13% 			24.00
	Arlliw o aroglau mwg, cydnerth, ffrwythus a llyfn Good smoky nose, attractive juicy, easy going fruit & some weight.  100% Grillo.			
211	Rioja Vega Blanco, Rioja, Sbaen - Spain 13% 			26.00
	Rioja persawrus ysgafn, blasau sitrws, arlliw perlysieuol A light fragrant white Rioja with citrus flavours, hints of herbs, un-oaked & juicy.  100% Viura			
212	Bernon Albariño, Rias Baixas, Bodegas Aquitania 2019, Sbaen - Spain 13% 			30.00
	Gwin hufennog, ffrwythus, blas eirin gwlanog gydag arlliw o fwynau amheuthun Creamy fruit, yellow peach flavours, good underlying minerality.  100% Albariño			
215	Dopff & Irion Gewurztraminer, Cuvée René Dopff 2018, Alsace Ffrainc - France 13.5% 			32.00
	Ffres a iachus gydag aroglau petalau rhosod Fresh & crisp with a spicy rose-petal nose & a palate of lychee & Turkish Delight.  100% Gewurztraminer			
	Gwin cain gyda blas afalau gwyrdd a leim ac arlliw o flint a mwg ar yr ôl-flas Restrained & elegant with apple & lime, hints of flint & smoke.  100% Sauvignon Blanc			
218	PORTMEIRION Mâcon Villages, Bwrgwyn - Burgundy, Ffrainc - France 13% 			32.00
	Gwin ffres blas ffrwythau sitrws aeddfed gyda mwynau cynnil ar yr ôl-flas Firm, crisp with gentle acidity, ripe citrus fruit on the palate, mineral finish.  100% Chardonnay			

RHOSLIW - ROSÉ

		175ml 	250ml 	750ml 
300	PORTMEIRION Pinot Grigio Blush, Donwy, Bwlgaria - Bulgaria 12.5% 	5.50	8.00	23.00
	Sawrus gydag arlliw o flas ffrwythau cochion a diwedd iachus lled sych Aromatic with light red fruits on the palate & a zesty off dry finish.  100% Pinot Grigio			
303	PORTMEIRION Rosé Reservé, IGP Pays d'Oc, Ffrainc - France 11.5% 	6.50	9.50	28.00
	Gwin cyforiog o haul Profens, llawn ffrwythau gloywon a mafon aeddfed Redolent of summer in Provence; bright with fruit & raspberry fragrance.  100% Cinsault			
304	Piquepoul Rosé, Coteaux d'Enserune, Foncalieu, Carcassonne, Ffrainc - France 13% 			30.00
	Dyma win ffres, hafaidd heb ei ail Rare piquepoul noir grapes produce the requisite hazy, pastel-shaded strawberry freshness of summer.  100% Piquepoul Noir			

COCH - RED

		175ml 	250ml 	750ml 
400	PORTMEIRION Merlot, IGP, Donau, Bwlgaria - Bulgaria 12.5% 	5.50	8.00	23.00
	Gwin cydnerth, melfedaidd gyda blas ceirios a mwyar duon A soft, rich wine with blackberry aromas & cherry & dark fruit notes.  100% Merlot			
402	PORTMEIRION Rioja, Bodegas del medievo, Ebro, Sbaen - Spain 13% 	6.00	9.00	26.00
	Rioja gloyw rhuddgloch blas aeron cochion aeddfed sbeislyd Bright cherry red with flavours of red fruits & a hint of liquorice.  Tempranillo, Garnacha, Graciano, Mazuelo			
403	PORTMEIRION Pinot Noir, IGP, 12.5%, Pays d'Oc, Ffrainc - France 	6.00	9.00	26.00
	Cylbwys a sidanaidd, aroglau ffrwythau cochion, adfflas amheuthun Smooth, well balanced, red fruit aromas, cherry notes, lingering tannins.  100% Pinot Noir			
404	PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône, Ffrainc - France 13% 	6.50	9.50	28.00
	Aroglau eirin duon a sbeis a blas ffrwythau cochion suddlon; arlliw o bupur du. Aromas of prune & spice, rounded with a smooth finish.  Grenache, Syrah, Cinsault, Mourvèdre			
408	Amanti del Vino Primitivo, Salento, Puglia, Yr Eidal - Italy 13%. 			24.00
	Coch melfedaidd cydnerth llawn ffrwythau heulog A rich velvety red from Puglia, full of sun drenched damson fruit, easy drinking with great character.  100% Primitivo			
409	Montepulciano d'Abruzzo, Voluntè, Umbria, Yr Eidal - Italy 12.5% 			25.00
	Naws ceirios duon, suddiog a chydnerth Attractive cherry fruit, supple, juicy & substantial.  100% Montepulciano			
412	Fedele Nero d'Avola Terre Siciliane IGT, Sicilia, Yr Eidal - Italy 14% 			29.00
	Ffrwythau gwrych, aroglau pêr fioledau, llyfn a chydnerth Lovely hedgerow fruits, subtle violet perfumed aroma, smooth & rich.  Nero d'Avola, Merlot, Syrah.			
414	Paparuda Pinot Noir, Estate Selection, Timisoara, Rwmania - Romania 12.5% 			24.00
	Gwin ffres llawn blas ffrwythau cochion gydag arlliw o sbeis Fragrant ripe red fruits, strawberries, raspberries, fresh, crunchy with hints of spice.  100% Pinot Noir			
417	Saumur Rouge La Cabriole, Cave de Saumur, Loire, Ffrainc - France 12.5% 			35.00
	Aroglau melfus, mwyar duon a sbeis, gwin melfedaidd gydag ôl-flas hir Bouquet of strawberries, blackberries & spices, velvety with a long finish.  100% Cabernet Franc			
421	lyrebird Shiraz, Victoria, Awstralia - Australia 14.5% 			25.00
	Clasur o'i fath, llawn ffrwythau aeddfed, arlliw o bupur du ac ôl-flas esmwyth Classic Shiraz: ripe plummy fruit, a hint of black pepper & a smooth finish.  100% Shiraz			
423	Massaya Le Colombier, 2019, Bekaa Valley, Libanus - Lebanon 14.5% 			40.00
	Gwin swmpus blas ffrwythau duon, arlliw o siocled a sbeis Cherry & blackberry fruit, notes of dark chocolate & spice.  60% Cinsault, 20% Cabernet Sauvignon, 20% Syrah			

 Fegan - Vegan

 grawnwin - grape type

 Ar gael fesul gwydraid (175ml a 250ml); 125ml ar gael ar eich cas

 Available by the glass (175ml & 250ml); 125ml available on request