

CASTELL DEUDRAETH

TOCYN MYNEDIAD EFO CINIO DAU GWRS

Mae tocyn mynediad am ddim i bentref Portmeirion ar gael ar gais pawb sy'n cael cinio dau gwrs yng Nghastell Deudraeth (heb gynnwys brechdanau).

Mae'r tocyn ar gael ar ôl cinio ac yn ddilys ar y diwrnod hwnnw'n unig.

Ni ellir mo'i drosglwyddo. Nid oes iddo werth ariannol. Telerau ac Amodau'n berthnasol.

FREE ENTRY VOUCHER WITH TWO COURSE LUNCH

A complimentary Portmeirion village entry voucher is available on request for each adult and child partaking of a two course lunch at Castell Deudraeth (excluding sandwiches).

The voucher is only valid after lunch on the day of issue.

Not transferable. Of no monetary value. Terms & Conditions apply.



Llysieuol
Vegetarian


BRECHDANAU SANDWICHES

Ar gael 12.00 - 21.00 Available

Eog wedi'i gochi a chiwcymbr, salad naill ochr, colslo a chreision
Smoked salmon and cucumber with a side salad, coleslaw and crisps 8.00

Ham rhost a mwstard, salad naill ochr, colslo a chreision
Roast ham and mustard with a side salad, coleslaw and crisps 7.75

Tiwna mayonnaise a chiwcymbr, salad naill ochr, colslo a chreision
Tuna mayonnaise and cucumber, with a side salad, coleslaw and crisps 7.50

 Caws Perl Wen a siytni tomatos gyda salad naill ochr, colslo a chreision
Perl Wen soft cheese with tomato chutney, side salad, coleslaw & crisps 7.50

Cig eidion a rhuddygl gyda salad naill ochr, colslo a chreision
Roast beef and horseradish with a side salad, coleslaw and crisps 7.50

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 blaidd, 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 rhowch 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.

I DDECHRAU / STARTERS

 Cawl y dydd Soup of the day	7.00
Confit coes hwyaden gyda phac tsoi gwyw, nwdls wyau, saws melys eirin duon Confit duck leg with wilted pak choi and egg noodles, with a sweet plum sauce	9.00
Pwdin gwaed Bury, pancetta, marmalêd nionod, wŷy wedi'i botsio Grilled Bury black pudding, pancetta, onion marmalade, warm poached egg	9.50
Triawd o bysgod gyda aioli a dail salad Trio of fish with aioli and mixed leaves	10.50
Cregyn bylchog gyda mwtrin seleriac, ham Parma crimp ac egin pys King scallops with celeriac puree, crispy parma ham and pea shoots	10.50
 Salad o gaws ffeta gyda olewydd duon, tomato a dresin brenhinllys Salad of feta cheese, black olives and sun blushed tomato, basil dressing	8.75
Cregyn gleision Afon Menai, gwin gwyn, sialóts, garlleg, hufen a phersli, surdoes crasu (gweler adran y prif gyrsiau i ddewis plataid mawr) Welsh mussels, white wine, shallots, garlic, parsley & cream; toasted sourdough (see main course section for large portion option)	£9.50

PRIF GYRSIAU / MAINS

Stecen llygad asen eidion Cymreig, tomatos bach, madarch cae a sglodion

Dewis o sawsiau: saws grawn pupur, saws gwin coch, saws menyn garleg

Rib eye of Welsh beef, vine tomatoes, flat mushroom, and chips

Choice of sauce: peppercorn sauce, red wine sauce, garlic butter sauce

25.00

Ffolen oen Cymreig, tatws mintys, ysgallddail, sialóts rhost,
moron, saws rhosmari

Welsh lamb rump, minted potatoes, sauted chard, roasted shallots,
carrots, rosemary jus

23.50

Brest cyw iâr gyda thatws brwysio, seleriac, sbigoglys,
bacwn crimp, saws tharagon

Breast of chicken, braised potatoes, celeriac, spinach,
crispy bacon & tarragon sauce

18.50

Canol lwyn porc, bol mochyn, tatws melys fondant, tarten ffigys a bresych
gyda saws Penderyn a mêl

Pork tenderlion and belly pork, sweet potato fondant, glazed fig tart and
cabbage with a Penderyn whisky and honey sauce

19.50

 Risotto madarch gwyllt a thryfflau gyda merllys a berwr y dŵr

Wild mushroom and truffle risotto with asparagus and watercress

15.50

Tarten tomato a chorbwmpen gyda nionod caramel, tatws newydd pob,
berwr y gerddi a chaws halwmi sglein

 Courgette and tomato tart with caramelised onions, baked new potatoes,
rocket and glazed halloumi

14.50

PYSGOD / FISH

Tafell bob o leden y môr, linguine eog wedi'i gochi a phys, cyn carw'r môr o'r badell
Baked slice of halibut, smoked salmon & pea linguine, pan fried samphire 18.50

Ffiled o frithyllen fôr o'r gril, gnocchi perlysiâu, merllys a saws cennin syfi
Grilled fillet of sea reared trout, herb gnocchi, asparagus and a chive sauce 18.00

Draenog y môr o'r badell, tatws saffrwm, brocoli, ffenigl rhost, almwns a saws hufen dil
Pan fried stonebass, saffron potatoes, broccoli, roast fennel, almonds, dill cream sauce 18.50

Moules marinière

Cregyn gleision Afon Menai, gwin gwyn, sialôts, garlleg, hufen a phersli, surdoes crasu
Welsh mussels, white wine, shallots, garlic, parsley & cream; toasted sourdough 14.00

Llysiau naill ochr 3.25

Sglodion

Tatws bach mewn menyn

Moron rhost a ffa gwyrdd

Pys gerddi

Bresych hufennog

Salad cymysg

Side orders 3.25

Chips

Buttered new potatoes

Roasted carrots & fine beans

Garden peas

Creamed cabbage

Mixed salad

PWDINAU / PUDDING

Pwdin taffi gludiog gyda phopgorn caramel a hufen iâ fanila
Sticky toffee pudding with caramel popcorn and vanilla ice cream 6.75

Delice siocled du gyda mafon a saws ffrwythau
Dark chocolate delice with raspberries and a fruit coulis 6.75

Tarten fefys gyda hufen Chantilly a sorbed
Strawberry torte with Chantilly cream and sorbet 6.50

Panna cotta fanila gyda riwbob wedi'i botsio a chrimpen frandi
Vanilla pana cotta with poached rhubarb and a brandy snap 6.50

Poset lemwn gyda theisen Berffro
Lemon posset with shortbread 6.00

Gellygen wedi'i photsio, saws siocled a hufen iâ
Poached pear with chocolate sauce and ice cream 6.00

Detholiad o hufen iâ a sorbedau Portmeirion
Selection of Portmeirion gelato and sorbets 6.50
(Hufen iâ fanila heb gynnyrch llaeth ar gael / Dairy free vanilla ice cream on request)

CAWS / CHEESE

Detholiad o gawsiau fferm gyda bisgedi a siytnei
Selection of farmhouse cheese board with biscuits and chutney 9.75
(Caws Cenarth Caerffili - Cenarth Aur - Môn Las - Perl Wen)

Gwin Melys / Pudding Wine

	125ml	750ml
500	Afon Mêl Welsh Honey Mead, 12.5%, Cymru Medd hen ffasiwn, pur a blasus o ardal y Cei Newydd yng Ngheredigion Welsh fermented honey wine; a cider like palate, fresh tingle, light heather finish.	6.50 35.00
501	Moscatel de Setúbal, Bacalhôa, 17%, Portugal Gwin anghyffredin gyda blasau siocled a resins; llyfn a melys gyda diwedd glo ffres a sych An unusual, complex wine with flavours of chocolate and raisins; smooth and sweet with a fresh, dry finish.	6.50 39.00
502	Els Pyreneus Muscat de Rivesaltes, 15%, Perpignan Aroglau grawnwin sbeis, arlliw o rosod a'r cyfan wedi ei gytbwysu'n berffaith Intense, fresh nose, spicy grape aromas, hints of roses, balanced by natural acidity	125ml 7.50 500ml 30.00
503	Maury Grenat Els Pyreneus, 15%, Languedoc-Rousillon Aromâu dwfn ffrwythau ffres yn cydblethu gyda mefus, cassis a siocled. Intense, fresh fruit aromas blended with cassis, strawberries with chocolate.	8.75 500ml 35.00

Cawsiau Ffermydd Cymreig / Welsh Farmhouse Cheeses

Pedwar o gawsiau gorau Cymru gyda bara ceirch, bisgedi, siytni, grawnwin a seleri
Four award winning Welsh cheeses with oatcakes, biscuits, chuntesy, grapes, celery

Caws Cnarth Carffili

Caws Caerffili traddodiadol gwych gydag answadd rhydd a melfedaidd
Superb traditionally crafted farmhouse Caerffili with a loose, velvety texture

Golden Cnarth

Caws lled-galed, crystyn wedi ei olchi, blas siarp, sawrus gydag adflas cneuog
Washed-rind, semi-soft Cnarth cheese, pungent and savoury with a slightly nutty aftertaste

Môn Las

Caws glas gwythiennog gwych, caws gorau Sioe Fawr a chaws glas gorau'r Ffair Gaeaf
A soft blue veined cheese from Anglesey, won overall champion at the Royal Welsh Show

Caws Meddal Perl Wen/ Perl Wen Soft Cheese

Caws meddal tebyg i Camembert o Sir Fôn
A creamy Camembert style cheese from Anglesey

Port

Sandeman Late Bottled Vintage Port, 20.50%, Douro, 2011
3.50
(50ml)

BWYDLLEN BLANT / CHILDREN'S MENU

I ddechrau - Starters

Cawl cartref y dydd
Homemade soup of the day

Bara garlleg
Garlic bread

Melon gyda mefus a sorbed
Melon with strawberries and sorbet

Prif gyrsiau - Main courses

Omled ham neu gaws gyda sglodion a phys neu ffa pob
Omelette of ham or cheese with chips and peas or beans

Selsig porc neu selsig llysieuol, tatws stwnsh a phwdin Efrog
Pork or vegetarian sausages with mash potato and Yorkshire pudding

Sglodion pysgod, sglodion tatws, efo pys neu ffa pob
Fish fingers with chips and peas or beans

Sglodion cyw iâr gyda sglodion tatws efo pys neu ffa pob
Breaded chicken goujons with chips and peas or beans

Pwdinau - Puddings

Detholiad o hufen iâ Portmeirion
Selection of Portmeirion ice cream

Pwdin taffi gludiog gyda hufen neu hufen iâ
Sticky toffee pudding with cream or ice cream

Mefus ffres gyda hufen neu hufen iâ
Fresh strawberries with cream or ice cream

Dau gwrs / Two courses: 9.00 Tri chwrs / Three courses: 12.50