

CASTELL DEUDRAETH

I DDECHRAU : STARTERS

Cawl cartref y Castell
Castell Deudraeth soup of the day 7.00

Terŷn cyw iâr mwg a sibols gyda picalili
Smoked chicken and spring onion terrine with piccalilli 9.00

Cennin a hadog mwg mewn saws caws pobi gyda salad ciwcymbr a ffenigl
Leek and smoked haddock gratin with cucumber and fennel salad 9.00

Cregyn bylchog wedi eu ffrio, cwscws sbeislyd, tsioriso, iogwrt blas coriander
Pan fried scallops with spiced couscous, chorizo, coriander yoghurt 11.00

Salad gellyg rhost, caws glas a chnau cyll gyda dresin balsamig
Salad of roasted pear, blue cheese and hazelnuts with a balsamic dressing 9.00

Tartlet o domatos bach a brenhinllys gyda nwdls corbwmpen, cnau pîn a chaws Parma
Tartlet of baby tomatoes and basil, with courgette noodles, pine nuts and parmesan 9.00

Eog wedi ei gochi, berwr y dŵr, ffenigl, caprys a dressing lemon gyda bara brown a menyn Cymreig
Smoked salmon with watercress, fennel, capers and a lemon dressing with brown bread & Welsh butter 10.00

PRIF GYRSIAU : MAIN COURSES

Llygad asen eidion Cymreig, tomato rhost, madarchen y maes, sglodion tatws a berwr y dŵr
Dewis sawsiau: grawn pupur; menyn garleg; madarch a mwstard
Rib-eye of Welsh beef, roasted tomato, flat mushroom, chipped potatoes & watercress
Choice of sauce: peppercorn; garlic butter; mushroom and mustard 25.00

Deuawd o gig oen Cymreig, tatws melys mintys, sibols brwysiedig, moron rhost bach a rhosmari
Duo of Welsh lamb with minted sweet potato, braised spring onion, roasted baby carrots and rosemary 24.00

Brest cyw iâr gyda thatws ffondant, merllys, pancetta, sialôts rhost a saws taragon
Breast of chicken with fondant potato, asparagus, pancetta, roasted shallots and a tarragon sauce 19.00

Brest hwyaden gyda thatws conffi coes hwyraden, tatws, mousseline seleriac, bresych coch, saws llus a gwin port
Duck breast with confit duck leg potato, celeriac mousseline, red cabbage and a blueberry and port sauce 20.00

PYSGOD : FISH

Tafell bob o benfras, tatws stwnsh persli, caserol o lysiau a ffa
Baked slice of cod, parsley mashed potato, bean and vegetable casserole 19.00

Ffiled o leden gyda risoto perlysiâu, ffenigl brwysiedig, sbigoglys ac ystifflog
Fillet of plaice with herb risotto, braised fennel, spinach and calamari 19.00

Eog wedi'i grilio, tagliatelle, brocoli, cregyn gleision a saws hufennog blas dil
Grilled salmon, tagliatelle, broccoli, mussels and a dill cream sauce 18.00

LLYSIEUOL : VEGETARIAN

Tafell o dorth gnau gyda madarch y coed, sbigoglys, ffa gwynion a saws perlysiâu
Baked slice of nut roast with wild mushrooms, spinach, butter-beans and a herb sauce 15.00

Tartlet brocoli a chaws halwmi gyda gratin llysiâu, tatws, berwr y gerddi, sialôts a dresin perlysiâu
Tartlet of broccoli and halloumi, vegetable gratin, potato, rocket, shallots and a herb dressing 15.00

LLYSIAU NAIL OCHR £3.50 FOR ALL SIDE ORDERS

Sglodion tatws
Tatws newydd
Pys gerddi menyn
Moron mêl
Brocoli menyn
Bresych coch
Salad cymysg

Chipped potatoes
New potatoes
Buttered peas
Honey carrots
Buttered broccoli
Red cabbage
Mixed salad

ALERGENAU BWYD: Gofynnir inni nodi'r 14 alergen bwyd canlynol ar daflen ar wahân: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, Llefrith, Molysgiaid, Mwstard, Cnau, Pysgnau, Hadau sesame, Soia, Sylffwr deuocsid. Paratwir bwyd mewn cegin lle mae rhai o'r alergenau uchod yn bresennol ond ni ellir cynnwys manylion pob un o'r cynhwysion ar y fwydlen. Felly ceir gwybodaeth am alergenau bwyd ar daflen ar wahân, gofynnwch i'r staff os hoffech gopi. Os oes gennych alergedd bwyd rhwch wybod inni cyn ichi archebu.

FOOD ALLERGENS We are required to list the use of the following 14 food allergy items 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 food allergens used in each dish, please ask for a copy. If you have a food allergy please make this known to us before ordering.

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PWDINAU : DESSERTS

Triawd o bwddinau Castell Deudraeth
Trio of Castell Deudraeth puddings 8.00

Fflan siocled gynnes, mafon, sorbed
Warm chocolate flan with raspberries and sorbet 7.00

Tarten driog gyda saws caramel a hufen iâ fanila
Treacle tart with caramel sauce and vanilla ice cream 7.00

Cacen gaws banana a thaffi gyda saws siocled
Banana and toffee cheesecake with chocolate sauce 7.00

Parfait mêl a bricyll gyda brathiad brandi a saws bricyll
Honey and apricot parfait with brandy snap biscuit and apricot sauce 7.00

Detholiad o hufen iâ cartref a sorbedau
Selection of home made ice creams and sorbets 7.00

Bwrdd caws gyda detholiad o gawsiau Cymreig, bisgedi a siytni
Welsh farmhouse cheesesboard selection with biscuits and chutney 10.00

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