



BWYDLEN
MENU

I DDECHRAU : STARTERS

Cawl y dydd Soup of the day	£7.50
Tarten hadog a chennin gyda sbigoglys a saws cennin syfi Tartlet of haddock and leek with spinach and a chive sauce	£10.50
Platiaid o gigoedd ac olifau gyda naddion caws Parma Antipasti of meat and olives with parmesan shavings	£10.00
Eog llosg wedi'i fygu gyda lemwn, ysgellog ac iogwrt dil Torched smoked salmon with lemon, endive and dill yoghurt	£11.50
Tempura corgimwch gyda salsa nionyn coch a chiwcymbr, a saws tsili melys Tempura of King Prawns with red onion and cucumber salsa with sweet chilli sauce	£11.50
Terîn confit coes hwyaden gydag oren a berwr y gerddi Confit of Duck leg terrine with orange and rocket	£10.00
Salad afocado a chnau pîn, mozzarella a saws balsamig Salad of avocado with pine nuts, mozzarella and balsamic	£9.50
Saws madarch gwyllt, garlleg a pherlysiâu ar brioche wedi'i dostio a berwr y dŵr Wild mushroom and garlic herb sauce on toasted brioche and watercress	£9.50

PRIF GYRSIAU : MAIN COURSES

Llygad asen eidion Cymreig, thomato, madarchen fflat a sglodion Dewis o saws : Grawn pupur, menyng garlleg, gwin coch Rib eye steak with plum tomato, flat mushroom and chips Choice of sauce: Peppercorn, Garlic butter, Red wine	£27.00
Ffolen oen Cymreig rhost, tatws brwysiedig, mwtrin nionod rhost, moron a sbigoglys Roasted lamb rump with braised potato, roasted onion puree, carrot and spinach	£25.00
Brest cyw o'r badell, tatws stwnsh garlleg rhost, merllys, bresych, bacwn crimp Pan fried chicken breast, roast garlic mash, asparagus, cabbage and crispy bacon	£20.00
Brest hwyaden sbeislyd gyda thatws 'fondant', mwtrin oren, bresych crych, betys rhost a saws Spiced duck breast with fondant potato, orange puree, kale, roasted beetroot and sauce	£21.50
Tafell o eog pob gyda risotto cranc a phys, cawl cregyn gleision a llysiâu Baked slice of salmon with crab and pea risotto, and a mussel and vegetable broth	£20.50

Ffiled lleden o'r ffwrn gyda thatws saffrwm, brocoli, crafion moron a calamari crimp
Baked plaice fillet with saffron potatoes, broccoli, carrot shavings and crispy calamari £20.00

Ffiled Draenog y môr gyda rosti tatws bara lawr, salsa pupur coch,
berwr y gerddi a brenhinllys
Grilled fillet of seabass with laverbread potato rosti, red pepper salsa, rocket and basil £20.00

VEGETARIAN : LLYSIEUOL

Tarten betys a ffeta gyda sbigoglys, cnau Ffrengig a nionod bach
Beetroot and feta tart with spinach, walnuts and baby onions £16.50

Tarten gaws brocoli a chennin gyda thatws 'fondant', moron a ffa cymysg
Broccoli and leek gratin with fondant potato, carrots and
mixed beans £16.50

Pasta linguini gyda madarch, merllys a tharagon, a saws soy pêr
Linguini pasta with mushrooms, asparagus and tarragon with a soy scented sauce £16.50

PWDINAU A CHAWS : DESSERTS & CHEESE

Tarten gwstard fanila gyda sorbe mwyyar duon
Vanilla custard tart with blackberry sorbet £7.50

Pwdin taffi gludog, mwtrin datys, hufen iâ caramel
Sticky toffee pudding, date puree, caramel ice cream £7.50

Delice siocled du a chnau cyll gyda praline hufennog a siwgr cnau cyll
Dark chocolate and hazelnut feuillette delice with praline cremeux and hazelnut sugar £8.00

Triawd o bwdina Castell Deudraeth
Trio of Castell Deudraeth desserts £8.50

Cwstard a rhiwbob gyda sorbe lemwn ac ysgaw a rhiwbob rhost
Rhubarb and custard with lemon & elderflower sorbet and roasted rhubarb £7.50

Detholiad o hufen iâ cartref a sorbe
Selection of ice cream and sorbet £7.50

Platiaid o gawsiau ffermydd Cymru gyda siytini a bisgedi
A platter of Welsh farmhouse cheeses with chutney and biscuits £10.00

ALERGENAU BWYD - FOOD ALLERGENS

Mae'n ofynnol inni nodi'r 14 alergen bwyd canlynol: Seleri, Grawnfwyd efo glwten, Cramenogion, Wyau, Pysgod, Bysedd y blaidd, Llefrith, 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. Cynhyrchir cynhwysion a pharatoir prydau mewn amgylcheddau lle ceir alergenau, felly ni allwn warantu fod pob eitem ar y fwydlen 100% yn rhydd o alergenau.

We are required 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. Ingredients are manufactured and dishes are prepared in environments where allergens are present, therefore we cannot guarantee menu items are 100% allergen-free.



CASTELL DEUDRAETH

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