

À LA CARTE
HYDREF 2025

CASTELL DEUDRAETH

À LA CARTE
AUTUMN 2025

TAMAIID I AROS PRYD | FOR THE TABLE

Olewyydd Nocella del Belice organig 🍷
Organic Nocella del Belice olives 4.00

Bara newydd ei bobi a menynd hallt Cymreig 🍷
Freshly baked flavoured bread, Welsh butter 4.00

Croen crimp porc, mwtrin afalau sbeisiau'r gaeaf
Pork crackling, winter spice granny smith apple puree 4.00

Cigoedd cadw Cymreig Fferm Trealy, picls
Trealy farm Welsh charcuterie, pickles 6.00

Bonbon pysgod creision, mayonnaise cimwch
Crispy fish bonbon, lobster mayonnaise 5.00

WYSTRYS 3.50 YR UN | OYSTERS 3.50 EACH

Wystrys Menai neu Benfro (yn eu tymor)
Menai or Pembroke oysters (when in season)

Amrwd gyda finegr gwin coch, sialots, lemwn
Au naturel with red wine vinegar, shallot, lemon

Amrwd gyda chiwcymbr picl, crème fraîche, dil
Au naturel, pickled cucumber, crème fraîche, dill

Wedi'i grilio gyda chaws y Fenni, cennin picl
Grilled, y Fenni cheese, pickled leeks

Briwsion panko crimp, emwlsiwn nduja, leim
Crispy panko breadcrumbs, nduja emulsion, lime

I GYCHWYN | STARTERS

Cawl seleri ac afal, hufen tryffl, focaccia nionod coch
Celeriac and apple soup, truffle cream, caramelised
red onion focaccia 10.00 🍷

Graflax, mwtrin afocado, crème fraîche, grawnffrwyth
Gravlax, avocado puree, horseradish crème fraîche,
pink grapefruit 13.00

Corgimychiaid crimp a sesami, saws sate, radis picl, coriander
Crispy king prawns, sesame king prawns, satay sauce,
pickled radish, coriander 15.00

Betys rhost, pwmpen, pomgranad, ffacbys, salad papdi chaat coriander
Roasted beetroot, butternut squash, pomegranate, chickpea,
coriander papdi chaat salad 12.00 🍷

Cregyn gleision dull Thai
Thai steamed mussels 12.00

Terîn cyri cyw iâr, siytni mango, mwtrin bricyll, surdoes
Pressed coronation chicken terrine, mango chutney,
apricot puree, sourdough 13.00

Koftas cig carw, iogwrt harissa, bresych coch picl, hummus betys,
tortilla garlleg a rhosmari
Venison koftas, harissa yogurt, pickled red cabbage, beetroot hummus,
rosemary garlic tortilla 13.00

Burrata, ffigys rhost, cnau Ffrengig rhost, finegr ceirios, berwr y dŵr
Burrata, local honey roasted figs, roasted walnut, morello cherry
vinaigrette, watercress 12.00 🍷

EIDION 28 DIWRNOD OED - T.J. ROBERTS, Y BALA - 28-DAY AGED WELSH BEEF

Gweinir pob un gyda thomatos rhost, madarch, cylchoedd nionod cyteu, sglodion ffrio deirgwaith, salad berwr dŵr a sialots picl
All served with roasted vine tomato, portobello mushroom, ale battered onion rings, triple cooked chips, watercress & pickled shallot salad

Llygad yr asen227g (8-owns)
Rib-eye 227g (8 ounce) 30.00

Syrlwyn 283g (10 owns)
Sirloin 283g (10 ounce) 30.00

Chateaubriand i ddau
Chateaubriand for two 70.00

SAWSIAU : Saws grawn pupur gwyrdd / Saws Perl Las / Chimichurri / Béarnaise
SAUCES : Green peppercorn sauce / Perl Las blue cheese sauce / Chimichurri / Béarnaise 3.00

O'R FFERM | FROM THE FARM

Hanner iâr gini, sglodion polenta bricyll a chaws Parma, pesto cêl a phistasio
Roasted half guinea fowl, apricot & parmesan polenta fries,
kale & pistachio pesto 25.00

Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn,
Tatws ffrio garlleg, moron sglein masarn, saws menynd bacwn mwg
Grain mustard glazed Welsh T bone pork, roasted garlic hash brown,
maple glazed carrots, smoked bacon butter sauce 25.00

Ysgwydd oen Cymreig, stwnsh moron a swej, tatws lyonnaise, saws oen
Welsh lamb shoulder shank, carrot and swede stwnsh,
lyonnaise potatoes, lamb jus.26.00

O'R TIR | FROM THE LAND 🍷

Swffle caws gafr, cnau Ffrengig picl, afal, velouté nionod rhost
Twice baked goats cheese soufflé, pickled walnut, apple, roast onion volute 22.00

Madarch y coed, pastai tatws mwg, pwmpen, saets
Forest mushroom, smoked potato pithivier, butter squash, sage 22.00

Pwmpen, cêl, risotto Perl Las, hadau pwmpen crasu, berwr y dŵr picl
Pumpkin, kale, Perl Las risotto, toasted pumpikin seed, pickled watercress 22.00

O'R MÔR | FROM THE SEA

Penfras mewn cyteu, sglodion ffrio deirgwaith,
saws tartar lemon cadw, pys mâl, saws cyri
Battered cod, triple cooked chips, preserved lemon
tartare sauce, crushed peas, curry sauce 22.00

Maelgi tandoori, dhal corbys puy a chnau coco, bhaji tatws melys
Tandoori monkfish, puy lentil & coconut dhal, sweet potato bhaji 24.00

Lleden à la Grenobloise, cennin, berdys brown, cynnaw'r môr picl
Grilled plaice à la Grenobloise, leek, brown shrimp, pickled samphire 24.00

Cregyn gleision, sglodion, bara Ffrengig
Moules frites, crispy baguette 24.00

Cranc parod, mayo bara lawr, lemon, bara garw
Dressed Crab, laverbread mayo, lemon, granary bread 22.00

Cimwch wedi'i grilio, menynd garlleg a tharagon,
sglodion Koffman, dail salad, lemon, mayonnaise
Grilled lobster, garlic & tarragon butter,
Koffman fries, dressed leaves, lemon, mayonnaise
hanner/half 24.00 - cyfan/whole 45.00

Sglodion Koffman, mayo tryffl, parmesan
Koffmans fries, truffle mayo, parmesan 6.00

Sglodion ffrio deirgwaith
Triple cooked chips 5.00

Tatws stwnsh hufennog
Buttery potato puree 5.00

NAILL OCHR | SIDES

Blodfresych maceroni a chaws
Cauliflower mac and cheese 6.00

Letys galon grych, dresin Cesar, caws Parma aeddffed
Little gem lettuce, Caesar dressing, aged parmesan 5.00

Bresych, nionod, pancetta
Hispi cabbage, onion, pancetta 5.00

Sbigoglys hufennog a garlleg
Creamed garlic spinach 5.00

Ychwanegir tâl gwasanaeth dewisol o 10% i'ch bil. Rhennir 100% o'r tâl gwasanaeth yn gyfartal rhwng y staff.
A discretionary service charge of 10% will be added to your bill. 100% of the service charge is shared equally by the staff.

🍷 Addas i lysieuwyr
Suitable for vegetarians

Telerau cinio, gwely a brecwast : Mae'r lwfans cinio nos yn cynnwys cwrs cyntaf, prif gwr a phwddin. Codir yn ychwanegol am damaid i aros pryd, wystrys a llysiau naill ochr.
Guests on dinner, bed & breakfast rate: Please note your dinner allowance includes one starter, one main course and one dessert. Snacks, oysters and sides are charged extra.

I ORFFEN TO FINISH			
Potyn hufen siocled Ilaeth a Merlin, coffi, mascarpone, canu coco Milk chocolate and Merlyn pot de crème, coffee, mascarpone, coconut 10.00		Pwddin taffi gludiog, saws cyffraith menyn, hufen iâ fanila organig Sticky toffee pudding, butterscotch sauce, organic vanilla ice cream 9.00	
Crème brûlée afal caramel a cardamom, mwtrin afalau, bisged sinamon Caramel apple & cardamom crème brûlée, apple puree, cinnamon biscuit 9.00		Detholiad o hufen iâ a sorbes y tymor Selection of seasonal ice-creams and sorbets 7.00	
Tarten gellyg ac almon, mwyar duon, sorbet gellyg Williams Pear and almond tart, blackberry, pear Williams sorbet 9.00		Cawsiau ffermydd Cymru, siytni tymhorol, grawnwin, cracers Welsh artisan cheeses, seasonal chutney, grapes,crackers 13.00	
GWIN MELYS SWEET WINE			
502	Muscat de St-Jean-de-Minervois, Tailhades (37.5cl) Aromâu ffrwythau yn cydblethu gyda mefus, casis a mêl The ripest bunch of raisined grapes squeezed into a glass	125ml  8.50	375ml  25.00

TE NEU GOFFI COFFEE OR TEA			
Coffi (latte, cappucinno, du ayyb) neu eich dewis o de Cymreig neu de perlysia, gyda melysfwyd Coffee (latte, cappucinno, Americano etc) or your choice of Welsh or flavoured teas, with sweet treats 5.00			

GWINOEDD PORTMEIRION		PORTMEIRION WINES		
BYRLYMUS		SPARKLING		
110	PORTMEIRION Prosecco, DOC Brut, NV, Treviso Yr Eidal / Italy	125ml  7.50	750ml  40.00	
SIAMPAEN		CHAMPAGNE		
109	Champagne PORTMEIRION Brut, NV, Rédempteur, Venteuil, Ffrainc / France	125ml  11.00	750ml  65.00	
GWYN		WHITE		
201	PORTMEIRION Pinot Grigio, Donwy, Bwlgaria / Bulgaria	7.00	10.00	30.00
202	PORTMEIRION Chardonnay, Fernand Laroche, IGP Pays d’Oc, Ffrainc / France	7.00	10.00	30.00
203	PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d’Oc, Ffrainc / France	7.00	10.00	30.00
205	PORTMEIRION Vallée du Rhône Blanc, Domaine de Boissan, Sablet, Rhône	7.50	11.00	32.00
206	PORTMEIRION Picpoul de Pinet, Hérault, Occitània, Ffrainc / France	8.50	12.00	35.00
218	Bwrgwyn Gwyn PORTMEIRION White Burgundy. Joseph Meunier, Ffrainc / France			35.00
RHOSLIW		ROSÉ		
300	PORTMEIRION Pinot Grigio Rosê, Donwy Danube, Bwlgaria / Bulgaria	7.00	10.00	30.00
303	PORTMEIRION Rosé Reservé, IGP Pays d’Oc, Ffrainc / France	7.50	11.00	32.00
COCH		RED		
400	PORTMEIRION Merlot, IGP, Pays d’Oc, Ffrainc / France	7.00	10.00	30.00
401	PORTMEIRION Cabernet Sauvignon, Pays d’Oc, Ffrainc / France	7.00	10.00	30.00
402	PORTMEIRION Rioja, Bodegas del medievo, Ebro, Sbaen / Spain	7.50	11.00	32.00
403	PORTMEIRION Pinot Noir, IGP, Pays d’Oc, Ffrainc / France	7.00	10.00	30.00
408	PORTMEIRION Shiraz, De Ddwyrain Awstralia / South Eastern Australia	7.50	11.00	32.00
425	PORTMEIRION Malbec, Mendoza, Ariannin / Argentina	7.00	10.00	30.00
404	PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône			35.00
405	PORTMEIRION Château Haut-Gravelier, Gironde, Bordeaux			35.00

Dywedwch wrthym os oes gennych alergeddau. Ceisiwn leihau risg croeshalogi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ceir yr alergenau hyn yma: Ilaeth, glwten, wyau, cnau, cnau daear, molysgiaid, cramenïadau, pysgod, bysedd y blaid, sylffitau, mwstard, sesami, soia, seleri.

Please advise staff of any allergies. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen; we handle allergenic ingredients. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.