

CINIO DYDD SUL  
GWANWYN 2025

# CASTELL DEUDRAETH

SUNDAY LUNCH  
SPRING 2025

Dau gwrs £30.00  
Tri chwrs £36  
(gan gynnwys mynediad  
i'r pentref ar ôl cinio)

Two courses £30  
Three courses £36  
(including after lunch  
admission to Portmeirion)

## TAMAID I AROS PRYD | SNACKS

Olewydd Nocella del Belice organig   
Organic Nocella del Belice olives 4.00

Croen crimp porc, mwtrin afalau  
Pork crackling, Granny Smith apple puree 4.00

Bara newydd ei bobî a menyn hallt Cymreig   
Kitchen's flavoured bread, Welsh salted butter 4.00


Cigoedd cadw Cymreig Fferm Trealy, picls  
Trealy farm Welsh charcuterie, pickles 7.00

## I GYCHWYN | STARTERS

Cawl brocoli a dail craf, sgon Gorwedd Caerffili   
Broccoli and wild garlic soup, Gorwedd Caerphilly cheese scone

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

Eog gravlax y Castell, ciwcymbr picl dil, creme fraiche lemon  
Castell salmon gravlax, dill pickled cucumber, lemon creme fraiche

Ffeta chwip, betys pobi, riwbob, briwsion cnau cyll, dresin ysgaw  
Whipped local feta, salt baked beetroot, rhubarb, hazelnut granola,  
elderflower dressing 

Cregyn gleision dull Thai | Thai steamed mussels

## PRIF GYRSIAU | MAIN COURSES

Gweinir pob prif gwrs gyda thatws rhost, brocoli coesyn brau, caws blodfresych, moron rhost, tatws newydd mewn menyn  
All main courses served with roast potatoes, tender stem broccoli, cauliflower cheese, roasted carrots, buttered new potatoes


Syrlwyn eidion Cymreig rhost, pwdin Efrog, saws gwin coch  
Roast sirloin of Welsh beef, Yorkshire pudding, red wine sauce

Ysgwydd oen Cymreig, nionod hufennog, saws rhosmari  
Braised Welsh lamb Henry, creamed onions, rosemary sauce

Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn, moron slein masarn, saws menyn bacwn mwg  
Grain-mustard glazed Welsh T-bone pork, maple glazed carrots, smoked bacon butter sauce

Merfog y môr, cennin, cyrn carw'r môr picl, saws menyn berdys brown, persli a bara lawr  
Sea bream, leeks, pickled samphire, brown shrimp, parsley and laverbread butter sauce

Swffle Perl Las eildwym, blodfresych, cnau Ffrengig, berwr y dŵr   
Twice baked Perl Las cheese soufflé, cauliflower, walnut, watercress

Risoto merllys a phys gremolata, radish   
Asparagus & pea risotto, gremolata, radish

## I ORFFEN | TO FINISH

Potyn hufen siocled du, mafon, mws coffi  
Dark chocolate pot de crème, raspberry, coffee mousse

Detholiad o hufen iâ a sorbets y tymor  
Selection of seasonal ice-cream and sorbets

Panna cotta fanila organig, riwbob Swydd Efrog, tuille nougatine  
Organic vanilla panna cotta, Yorkshire rhubarb, nougatine tuille

Cawsiau ffermydd Cymru, siytni tymhorol, grawnwin, cracers  
(tâl ychwanegol 4.00)

Pwdin taffi gludiog, saws cyffaith menyn, hufen iâ fanila organig  
Sticky toffee pudding, butterscotch sauce, organic vanilla ice cream

Welsh artisan cheeses, seasonal chutney, grapes, crackers  
(4.00 supplement)

## TE NEU GOFFI | COFFEE OR TEA

Coffi (latte, cappuccino, du ayyb) neu eich dewis o de Cymreig neu de perlysia, gyda chacen sitrws  
Coffee (latte, cappuccino, Americano etc) or your choice of Welsh or flavoured teas, with a citrus madeleines 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

Dywedwch writhym os oes gennych alergeddau. Ceisiwn leihau risg croeshalugi ond nid cegin ddi-alergedd yw hon a byddir yn trin cynhwysion alergaidd. Ceir yr alergenau hyn yma: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaid, sylffitau, mwstard, sesami, soia, seleri.  
Please advise staff if you have any allergies. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen and we do handle allergenic ingredients. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.

# CASTELL DEUDRAETH

## BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

	125ml 🍷	750ml 🍷
110 PORTMEIRION Prosecco, DOC Brut, NV, Treviso, Yr Eidal - Italy 11% 🍷 Aroglau crasu bara, blas afalau ffres a blagur gydag asidrwydd lemonaidd cytbwys Crusty bread on the nose, a palate of green apples & white flowers with well-balanced lemony acidity.	7.50	40.00
100 Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus, Ffrainc - France 12% 🍷 Ffrwythus a danteithiol gyda steil llyfn ac adfywiol   Deliciously fruity with a rounded & refreshing style.	13.50	80.00

## GWYN | WHITE

	175ml 🍷	250ml 🍷	750ml 🍷
201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12% 🍷 Gwin sy'n gyforiog o aroglau ffrwythau'r berllan   White peach aromas & elegant stone fruit flavours.	6.50	9.50	28.00
202 PORTMEIRION Chardonnay 'Les Chardonneuses', IGP Pays d'Oc, Ffrainc - France 13% 🍷 Gwin cain, ffres heb dderw, aroglau blagur   Unoaked, floral notes and a full, supple, fruity palate.	6.50	9.50	28.00
203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, Ffrainc - France 12% 🍷 Gwin ffres, adfywiol gyda naws blodau'r ysgaw   Floral elderflower notes a zesty, crisp palate & dry finish.	6.50	9.50	28.00
204 PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw, Ffrainc - France 12.5% 🍷 Lled befrnog gyda naws ffres adfywiol   Light with natural spritz & an uplifting, fresh palate.	7.00	10.00	30.00
205 PORTMEIRION Vallée du Rhône Blanc, Dom. de Boissan, Rhône Ffrainc - France 12.5% 🍷 Blasau eirin gwlanog a ffrwythau'r berllan.   White peach & orchard flavours. Rounded on the finish.	7.00	10.00	30.00
206 PORTMEIRION Picpoul de Pinet, Hérault, Occitània, Ffrainc - France 13% 🍷 Gwin sych a sionc gyda nodau sitrws suddlon ar yr ôl-flas   Crisp, dry, white blossom aromas, citrus finish.	7.50	11.00	32.00
218 Bwrgwyn PORTMEIRION White Burgundy. J.Meunier, Mâcon Villages Ffrainc - France 13% 🍷 Bwrgwyn gwyh, ffres a llyfn gyda blasau sitrws   Excellent white Burgundy, firm, crisp with ripe citrus fruit	8.50	12.00	35.00

## RHOSLIW | ROSÉ

300 PORTMEIRION Pinot Grigio Rosé, Donwy   Danube, Bwlgaria - Bulgaria 11% 🍷 Sawrus, blas ffrwythau cochion, ôl-flas iachus lled sych   Palet of aromatic light red fruits, zesty off-dry finish.	6.50	9.50	28.00
303 PORTMEIRION Rosé Reservé, IGP Pays d'Oc, Ffrainc - France 11.5% 🍷 Gwin cyforiog o haul Profens a ffrwythau gloywon   Summer in Provence; bright fruit & raspberry fragrance.	7.50	11.00	32.00

## COCH | RED

400 PORTMEIRION Merlot, IGP, Pays d'Oc, Ffrainc - France 12% 🍷 Cydnerth, melfedaidd blas ceirios a mwyar duon   Soft, rich with blackberry aromas and dark fruit notes.	6.50	9.50	28.00
401 PORTMEIRION Cabernet Sauvignon, Ffrainc - France 14% 🍷 Mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywain   Blackberry & blueberry, soft tannins & toasty notes	6.50	9.50	28.00
402 PORTMEIRION Rioja, Bodegas del medievo, Ebro, Sbaen - Spain 13% 🍷 Blas aeron cochion aeddfed, sbeislyd   Bright cherry red with flavours of red fruits & a hint of liquorice.	7.00	10.00	30.00
403 PORTMEIRION Pinot Noir, IGP, Pays d'Oc, Ffrainc - France 13% 🍷 Cytbwys, sidanaidd gydag adfla amheuthun   Smooth, well balanced with cherry notes & lingering tannins.	6.50	9.50	28.00
408 PORTMEIRION Shiraz, De Ddwyrain Awstralia - South Eastern Australia 13.5% 🍷 Ffrwythau duon, ewcalyptws a sbeis   Aromas of red fruits, eucalyptus & spice with silky liquorice notes	7.00	10.00	30.00
425 PORTMEIRION Malbec, Mendoza, Ariannin - Argentina 13.5% 🍷 Cydnerth, ystwyth a ffrwythus; ôl-flas ffres   Medium bodied, juicy, with black cherry notes & a fresh finish.	6.50	9.50	28.00
404 PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône 13.5% 🍷 Aroglau eirin sych a sbeis, blas ffrwythau cochion   Aromas of prune & spice, rounded with a smooth finish.	7.50	11.00	32.00
405 PORTMEIRION Château Haut-Gravelier, Gironde, Bordeaux, Ffrainc - France 13% 🍷 Blas aeron duon, tanin ysgafn ar yr ôl-flas   Full bodied with dark berry fruits, soft tannins on the finish.			35.00

## 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
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🍷 Gwin fegan | Vegan wine

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