

À LA CARTE
HYDREF 2026

CASTELL DEUDRAETH

À LA CARTE
AUTUMN 2026

WRTH Y BWRDD | FOR THE TABLE

- Olewydd Nocella del Belice organig 🌿
Organic Nocella del Belice olives 4.00
- Bara newydd ei bobi a menyn hallt Cymreig
Freshly baked flavoured bread, Welsh butter 4.00
- Craclin porc, mwtrin afalau sbeis
Pork crackling, winter spiced apple puree 4.00
- Cigoedd cadw Cymreig Fferm Trealy, picls
Trealy farm Welsh charcuterie, pickles 7.00
- 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 blodfresych a nionod, caws Perl Wen crimp, relish nionod 🌿
Cauliflower & white onion soup, Perl Wen cheese, onion relish 10.00
- Graflax eog, mwtrin afocado, afal, grawnffrwyth coch
Salmon gravlax, avocado puree, apple, pink grapefruit 14.00
- Briwgig coes hwyaden, hwyaden fwg, betys, rhiwbob, brioche
Duck leg rilette, smoked duck, balsamic pickled onions, cherry ketchup, brioche 13.00
- Plataid Corgimwch: bara crasu; sate (cnau coco, leim); Marie Rose
King prawn platter: prawn toast; satay (coconut, lime); Marie Rose 15.00

- Cregyn gleision dull Thai
Thai steamed mussels 12.00
- Koftas cig oen, selsig merguez, hummus harissa, nionod picl, bara fflat
Welsh lamb koftas, merguez, harissa hummus, pickled red onion, flat bread 13.00
- Burrata garleg a tsili, pwmpen cnau menyn rhost, cnau pecan, saws orennau 🌿
Crispy chilli and garlic burrata, roasted butternut squash, caramelised pecans, orange dressing 12.00
- Bety's rhost, crème fraîche mwg, mwyar duon picl, rhuddygl, pistasios
Roast beetroot, smoked crème fraîche, pickled blackberries, horseradish, pistachios 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 asen 227g (8-owns)
Rib-eye 227g (8 ounce) 32.00

Syrlwyn 283g (10 owns)
Sirloin 283g (10 ounce) 32.00

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 cyw iar rhost, mwtrin pys melyn, chimichurri, sglodion tatws melys
gyda chaws Parma, emysiwn tsili mwg, leim
Roasted half chicken, sweetcorn puree, chimichurri, sweet potato fries with parmesan, smoked chilli emulsion, lime 25.00
- Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn, Tatws ffrio garleg, bresych, saws menyn bacwn mwg
Grain mustard glazed Welsh T bone pork, roasted garlic hash brown, hispi cabbage, smoked bacon butter sauce 25.00
- Ysgwydd oen Cymreig sbeis Morocco, olifau, cwscws bricyll a grawnafal, almwns
Moroccan spiced Welsh lamb shoulder shank, green olives, apricot, pomegranate and mint cous cous, toasted almonds 28.00

O'R TIR | FROM THE LAND 🌿

- Croquette pys melyn, tatws a ffeta, saws romesco, brenhinllys
Sweetcorn, potato and feta croquette, romesco sauce, basil 22.00
- Pwmpen gludog miso a sesame, toffw sglein cnau daear, pac tsoi, saws nionod a saets
Miso and sesame sticky pumpkin, crispy peanut glazed tofu, pak choi, onion and sage sauce 22.00
- Risoto madarch y coed a seleriac, canu Ffrengig picl, berwr y dŵr
Wild mushroom and celeriac risotto, pickled walnuts, 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, blodfresych rhost, ham Caerfyrddin, saws madarch a grawn pupur
Monkfish, roast cauliflower, Carmarthen ham, mushroom & peppercorn sauce 25.00
- Mefrog eurban, cennin, cynn carw'r môr picl, saws pysgod cregyn, taragon
Gilthead bream, leek, pickled samphire, shellfish bisque sauce, tarragon 24.00

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

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

Cimwch Bae Ceredigion: Grilio gyda menyn garleg a tharagon neu Thermidor
gyda sglodion Koffman, dail salad, lemon, mayonnaise
Cardigan Bay lobster: Grilled with garlic & tarragon butter or Thermidor
both with 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 4.00

NAILL OCHR | SIDES

Blodfresych maceroni a chaws
Cauliflower mac and cheese 6.00

Sbigoglys hufennog a garleg
Creamed garlic spinach 5.00

Salad cel, afal, grawnafal, radicchio, dressin dail ffygys
Kale, apple, pomegranate, radicchio, fig leaf dressing salad 5.00

Bresych coch sbeislyd
Spiced braised red cabbage 4.00

Brocoli coes brau wedi'i ologsi
Charred tenderstem broccoli 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

I ORFFEN TO FINISH		
Pafe siocled du, hufen iâ hallt Halen Môn Dark chocolate pave, Halen Môn salted caramel ice cream 10.00		
Crymbl ffrwythau'r tymor, cwstad fanila Seasonal fruit crumble, vanilla custard 9.00		
Pwddin taffi gludiog, saws cyffaith menyn, hufen iâ fanila organig Sticky toffee pudding, butterscotch sauce, organic vanilla ice cream 10.00		
Detholiad o hufen iâ a sorbes y tymor Selection of seasonal ice-creams and sorbets 7.00		
Cacen gaws Fasgaidd, hufen iâ mwyr duon a iogwrt Burnt Basque cheesecake, blackberry & yogurt ice cream 9.00		
Cawsiau ffermydd Cymru, siytni tymhorol, grawnwin, cracers Welsh artisan cheeses, seasonal chutney, grapes, crackers 13.00		
Tiramisu wisgi Penderyn a chnau cyll Penderyn whiskey and hazelnut tiramisu 9.00		
GWIN MELYS SWEET WINE		125
502	Muscat de St-Jean-de-Minervois, Tailhades	8.50
500	Afon Mêl Welsh Honey Mead, Ceredigion	6.50

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		
		125ml	750ml	
110	PORTMEIRION Prosecco, DOC Brut, NV, Treviso Yr Eidal / Italy	7.50	40.00	
SIAMPAEN		CHAMPAGNE		
		125ml	750ml	
109	Champagne PORTMEIRION Brut, NV, Rédempteur, Venteuil, Ffrainc / France	11.00	65.00	
GWYN		WHITE		
		175ml	250ml	750ml
201	PORTMEIRION Pinot Grigio, Yr Eidal / Italy	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, Marcel Martin, Mousillon, Loire, 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 Italian Rosê, 70% Pinot Grigio, Yr Eidal / Italy	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

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: llaeth, glwten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, 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.