

CINIO BOB DYDD  
HYDREF 2026

Dau gwrs £32.00  
Tri chwrs £37

(gan gynnwys mynediad i'r pentref ar ôl cinio)

# CASTELL DEUDRAETH

SET LUNCH  
AUTUMN 2026

Two courses £32

Three courses £37

(including after lunch admission to Portmeirion)

## TAMAID I AROS PRYD | 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, lemn  
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 and white onion soup, crispy Perl Wen cheese, onion relish
- Rillette coes hwyaden, hwyaden fwg, betys, rhiwbob, brioche  
Duck leg rillette, smoked duck, balsamic pickled onions, cherry ketchup, briolche
- Cregyn gleision Thai  
Thai steamed mussels
- Graflax eog, mwtrin afocado, afal, grawnffrwyth coch  
Salmon gravlax, avocado puree, apple, pink grapefruit
- Burrata garleg a tsili, pwmpen cnau menyn rhost, cnau pecan, saws orennau  
Crispy chilli and garlic burrata, roasted butternut squash, caramelised pecans, orange dressing

## PRIF GYRSIAU | MAIN COURSES

- Byrger eidion Cymreig, brisged, caws pobi, mayo berwr y gerddi, nionod amrwd, sglodion  
Welsh beef burger, pulled brisket, Welsh rarebit, watercress mayonnaise, raw onion, fries
- Hanner cyw iar rhost, bricyll, chimichurri, sglodion tatws melys, parmesan, emylsiwn tsili mwg, leim  
Roasted half spring chicken, apricot, chimichurri, sweet potato fries with parmesan, smoked chilli emulsion, lime
- Cregyn gleision, sglodion, bara Ffrengig  
Moules frites, crispy baguette
- Croquette pys melyn, tatws a ffeta, saws romesco, brenhinllys  
Sweetcorn, potato and feta croquette, romesco sauce, basil
- Cranc parod, mayo bara lawr, lemon, bara garw (£5 ychwanegol)  
Dressed Crab, laverbread mayo, lemon, granary bread (supplement £5)
- Risoto madarch y coed a seleriac, canu Ffrengig picl, berwr y dŵr  
Wild mushroom and celeriac risotto, pickled walnuts, watercress
- Cimwch Bae Ceredigion: Grilio gyda menyn garleg a tharagon neu Thermidor gyda sglodion Koffman, dail salad, lemon, mayonnaise (1/2 £10; cyfan £20 ychwanegol)  
Cardigan Bay lobster: Grilled with garlic & tarragon butter or Thermidor with Koffman fries, dressed leaves, lemon, mayonnaise (1/2 £10; whole £20 supplement)

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

Gweinir pob un gyda thomatos rhost, madarch, cylchoedd nionod cytew, 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) 12.00 ychwanegol  
Rib-eye 227g (8 ounce) 12.00 supplement

Syrlwyn 283g (10 owns) 12.00 ychwanegol  
Sirloin 283g (10 ounce) 12.00 supplement

SAWS : grawn pupur gwyrdd / Perl Las / Chimichurri / Béarnaise

SAUCES : Peppercorn / Perl Las blue cheese / Chimichurri / Béarnaise 3.00

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

## NAILL OCHR | SIDES

Sglodion ffrio deirgwaith  
Triple cooked chips 5.00

Blodfresych maceroni a chaws  
Cauliflower mac and cheese 6.00

Tatws stwnsh hufennog  
Buttery potato puree 4.00

Sbigoglys hufennog a garleg  
Creamed garlic spinach 5.00

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

Bresych coch sbeislyd  
Spiced braised red cabbage 4.00

Brocoli coes brau wedi'i olosgi  
Charred tenderstem broccoli 5.00

Pafe siocled du, hufen iâ hallt Halen Môn  
Dark chocolate pave, Halen Môn salted caramel ice cream

## I ORFFEN | TO FINISH

Crymbl ffrwythau'r tymor, cwstad fanila  
Seasonal fruit crumble, vanilla custard

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

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

Cacen gaws Fasgaidd, hufen iâ mwyar duon a iogwrt  
Burnt Basque cheesecake, blackberry & yogurt ice cream

Cawsiau ffermydd Cymru, siytni tymhorol, grawnwin, cracers  
Welsh artisan cheeses, seasonal chutney, grapes, crackers  
tâl ychwanegol 4.00 supplement

Tiramisu wisgi Penderyn a chnau cyll  
Penderyn whiskey and hazelnut tiramisu

## 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

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 am unrhyw alergeddau. Ceisiwn leihau risg croeshalogi ond byddwn yn trin cynhwysion gan gynnwys  
laeth, gluten, wyau, cnau, cnau daear, molysgiaid, armeniadau, pysgod, bysedd y blaidd, sylffïau, mwstard, sesami, soia, seleri.  
Advise us of any allergies. We take care to minimize cross contamination but we do handle ingredients including  
dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.

# CASTELL DEUDRAETH

## GWIN FESUL GWYDRAID

## WINES BY THE GLASS

### BYRLYMUS

### SPARKLING

110 PORTMEIRION Prosecco, DOC Brut, NV, Treviso / Yr Eidal

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

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, 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 Italian Rosé, 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, crameniadau, 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.