

CINIO BOB DYDD
GWANWYN 2026

Dau gwrs £32.00

Tri chwrs £37

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

CASTELL DEUDRAETH

SET LUNCH
SPRING 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 bobï a menynd hallt Cymreig 🌿
Freshly baked flavoured bread, Welsh butter 4.00

Croen crimp porc, mwtrin afalau
Pork crackling, 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 Bentro (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, emwlsiwnd nduja, leim
Crispy panko breadcrumbs, nduja emulsion, lime

I GYCHWYN | STARTERS

Cawl cennin, tatws a sbigoglys, beignet caws pobi 🌿
Leek, potato and spinach soup, Welsh rarebit beignet

Graflax, mwtrin afocado, crème fraîche marchruddygl, grawnffrwyth
Gravlox, avocado puree, horseradish creme fraiche, pink grapefruit

Cregyn gleision dull Thai | Thai steamed mussels

Rillette coes hwyaden, hwyaden fwg, betys, rhiwbob, brioche
Duck leg rillette, smoked duck, beetroot, rhubarb, brioche

Burrata garleg a tsili, jam pupur coch a thomato, ffenigl picl, balsamig
Crispy chilli & garlic burrata, vine tomato & red pepper jam, pickled fennel, aged balsamic 🌿

PRIF GYRSIAU | MAIN COURSES

Stecen a sglodion, menynd Café de Paris, berwr y dŵr
Welsh rump steak frits, Café de Paris butter, watercress

Lleden wedi'i grilio, berdys brown, brocli piws, saws cawl corgimychiaid
Grilled lemon sole, brown shrimp, purple sprouting broccoli, prawn bisque sauce

Cregyn glesion a sglodion, bara Ffrengig crimp
Moules frites, crispy baguette

Wyllys rhost miso a sesame, toffw sglein cnau daear, pac tsoi, saws miso gwyn a nionod 🌿
Miso & sesame roasted aubergine, crispy peanut glazed tofu, pak choi, white miso and onion sauce

Risoto merllys, pys a lemwn, pesto craff a phistasio, berwr y dŵr 🌿
Asparagus, pea and lemon risotto, wild garlic and pistachio pesto, watercress

Hanner cyw iar rhost, sglodion polenta bricyll a chaws Parma, pesto craff a phistasio
Roasted half spring chicken, apricot and parmesan polenta fries, wild garlic & pistachio pesto

Cranc parod, mayo bara lawr, lemon, bara garw (£5 ychwanegol)
Dressed Crab, laverbread mayo, lemon, granary bread (supplement £5)

Cimwch wedi'i grilio, menynd garleg a tharagon, sglodion Koffman, dail salad, lemon, mayonnaise (tâl ychwanegol: hanner £10; cyfan £20)
Grilled lobster, garlic & tarragon butter, Koffman fries, dressed leaves, lemon, mayonnaise (supplement: half £10; whole £20)

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

Sglodion ffrio deirgwaith 🌿
Triple cooked chips 5.00

Tatws newydd, menynd mintys 🌿
New season potatoes, mint butter 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

Pys, nionod, pancetta
Peas, onion, pancetta 5.00

Brocoli coes brau wedi'i ologsi 🌿
Charred tender stem broccoli 5.00

I ORFFEN | TO FINISH

Crema catalana, hufen iâ iogwrt, mafon, tuille almonds
Crema catalana, yogurt ice cream, raspberry, almond tuille

Brownie mws siocled a chnau cyll, praliné crémeux, hufen iâ caramel hallt
Milk chocolate mousse and hazelnut brownie, praliné crémeux, salted caramel ice cream

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

Cacenn gaws bobï siocled gwyn a fanila, rhiwbob Swydd Efrog
Baked white chocolate and vanilla cheesecake, Yorkshire rhubarb

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

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

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, gwlten, wyau, cnau, cnau daear, molysgiaid, crameniaidau, pysgod, bysedd y blaid, sylffitiau, 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		125ml 	750ml 
110	PORTMEIRION Prosecco, DOC Brut, NV, Treviso / Yr Eidal	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, 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

Dywedwch wrthym 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 blaidd, 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.