

CINIO DYDD SUL
HYDREF 2026

Dau gwrs £32
Tri chwrs £38
(gan gynnwys mynediad
i'r pentref ar ôl cinio)

CASTELL DEUDRAETH

SUNDAY LUNCH
AUTUMN 2026

Two courses £32
Three courses £38
(including after lunch
admission to Portmeirion)

WRTH Y BWRDD | FOR THE TABLE

Olewydd Nocella del Belice organig
Organic Nocella del Belice olives 4.00

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

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

I GYCHWYN | STARTERS

Cawl blodfresych a nionod, caws Perl Wen crimp, relish nionod
Cauliflower and white onion soup, crispy Perl Wen cheese, onion relish

Graflax eog, mwtrin afocado, afal, grawnffrwyth coch
Salmon gravlax, avocado puree, apple, pink grapefruit

Cregyn gleision Thai
Thai steamed mussels

Rillette coes hwyaden, hwyaden fwg, betys, rhiwbob, brioche
Duck leg rillette, smoked duck, balsamic pickled onions, cherry ketchup, brioche

Burrata garleg a tsili, pwmpen rhost, cnau pecan, saws orennau
Crispy chilli and garlic burrata, roasted butternut squash, caramelised pecans, orange dressing

PRIF GYRSIAU | MAIN COURSES

Gweinir pob prif gwrs heblaw'r cimwch gyda thatws rhost, brocoli coesyn brau, caws blodfresych, moron rhost, tatws newydd mewn menyn
All mains except lobster served with roast potatoes, tender stem broccoli, cauliflower cheese, roasted carrots, buttered new potatoes

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

Ysgwydd oen Cymreig, swej a moron mâl, saws oen
Braised Welsh lamb Henry, crushed sweed and carrot, lamb sauce

Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn, bresych hisbi, saws menyn bacwn mwg
Grain mustard glazed Welsh T-bone pork, hisbi cabbage, smoked bacon butter sauce

Mefrog eurben, cennin, cyrn carw'r môr picl, saws pysgod cregyn, taragon
Gilt-head bream, leek, pickled samphire, shelfish bisque sauce, tarragon

Cimwch Bae Ceredigion: Wedi'i grilio gyda menyn garleg a tharagon neu Thermidor
gyda sglodion Koffman, dail salad, lemon, mayonnaise cimwch (1/2 £10; cyfan £20 ychwanegol)
Cardigan Bay lobster: Grilled with garlic & tarragon butter or Thermidor with Koffman fries, dressed leaves, lemon, lobster mayonnaise (1/2 £10; whole £20 supplement)

Croquette pys melyn, tatws a ffeta, saws romesco, brenhinllys
Sweetcorn, potato and feta croquette, romesco sauce, basil

Risoto madarch y coed a seleriac, canu Ffrengig picl, berwr y dŵr
Wild mushroom and celeriac risotto, pickled walnuts, watercress

I ORFFEN | TO FINISH

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

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

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

Tiramisu wisgi Penderyn a chnau cyll
Penderyn whiskey and hazelnut tiramisu

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

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 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.

CASTELL DEUDRAETH

GWIN FESUL GWYDRAID

WINES BY THE GLASS

BYRLYMUS		SPARKLING	
		125ml 	750ml 
110	PORTMEIRION Prosecco, DOC Brut, NV, Treviso / Yr Eidal 11% Ŵ	7.50	40.00
SIAMPAEN		CHAMPAGNE	
		125ml 	750ml 
109	Champagne PORTMEIRION Brut, NV, Rédempteur, Venteuil, Ffrainc / France	11.00	65.00
100	Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus, Ffrainc / France		80.00

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
204	PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw / Brittany			32.00
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

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