

CINIO DYDD SUL
HYDREF 2025

CASTELL DEUDRAETH

SUNDAY LUNCH
AUTUMN 2025


Dau gwrs £32.00
Tri chwrs £38
(gan gynnwys mynediad
i'r pentref ar ôl cinio)

Two courses £32
Three courses £38
(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

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 6.00

I GYCHWYN | STARTERS

Cawl seleri ac afal, hufen tryffl, focaccia nionod wedi'i caramleiddio 
Celeriac and apple soup, truffle cream, caramelised red onion focaccia

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

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

Burrata, ffigys rhost, cnau Ffrengig rhost, finegr ceirios, berwr y dŵr
Burrata, local honey roasted figs, roasted walnut, morello cherry
vinaigrette, watercress 

Cregyn gleision dull Thai | Thai steamed mussels

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 main courses except lobster are 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, tatws stwnsh, saws rhosmari
Braised Welsh lamb Henry, stwnsh, rosemary sauce

Hanner iâr gini rhost, sglodion polenta bricyll a chaws Parma, pesto cêl a phistasio
Roasted half guinea fowl, apricot and parmesan polenta fries, kale and pistachio pesto

Lleden wedi'i grilio à la Grenobloise, sbigoglys, berdys brown, cynn carw'r môr picl
Grilled Plaice à la Grenobloise, spinach, brown shrimp, pickled samphire

Cimwch wedi'i grilio, menyn garleg a tharagon, sglodion Koffman, dail salad, lemon, mayonnaise (1/2 £10; cyfan £20 ychwanegol)
Grilled lobster, garlic & tarragon butter, Koffman fries, dressed leaves, lemon, mayonnaise (1/2 £10; whole £20 supplement)

Swffle caws gafr, cnau Ffrengig picl, afal, velouté nionod rhost 
Twice baked goats cheese soufflé, pickled walnut, apple, roast onion volute

Pwmpen, cêl, risotto Perl Las, hadau pwmpen crasu, berwr y dŵr picl 
Pumpkin, kale, Perl Las risotto, toasted pumpikin seed, pickled watercress

I ORFFEN | TO FINISH

Potyn hufen siocled llaeth a Merlin, coffi, mascarpone, canu coco
Milk chocolate and Merlin liquor pot de crème, coffee, mascarpone, coconut

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

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

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

Crème brûlée afal caramel a cardamom, mwtrin afalau, bisged sinamon
Caramel apple & cardamom crème brûlée, sharp apple puree, cinnamon sable biscuit

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 croeshalugi ond nid cegin ddi-aleredd 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

GWIN FESUL GWYDRAID

WINES BY THE GLASS

BYRLYMUS		SPARKLING	
		125ml 	750ml 
110	PORTMEIRION Prosecco, DOC Brut, NV, Treviso / Yr Eidal 11% γ	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 Pinot Grigio Rosé, 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
405	PORTMEIRION Château Haut-Gravelier, Gironde, Bordeaux			35.00

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