

CINIO BOB DYDD
GWANWYN 2025

Dau gwrs £30.00

Tri chwrs £35

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

CASTELL DEUDRAETH

SET LUNCH
SPRING 2025


Two courses £30

Three courses £35

(including after lunch
admission to Portmeirion)

TAMAID I AROS PRYD | SNACKS

Olewydd Nocella del Belice organig 
Organic Nocella del Belice olives 4.00

Bara newydd ei bob i a menyh hallt Cymreig 
Kitchen's flavoured bread, Welsh salted 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 7.00

WYSTRYS 3.50 YR UN | OYSTERS 3.50 EACH

Wystrys Menai neu wystrys Penfro
Menai oysters or Pembroke oysters

amrwd gyda finegr gwin coch, sialots, lemwn
au naturel with red wine vinegar, shallot, lemon

amrwd gyda chiwcymbr wedi'i biclo, crème fraîche, dill
au naturel with pickled cucumber, crème fraîche, dill

wedi'i grilio gyda caws y Fenni, cennin picl
grilled with Fenni cheese, pickled leeks

wedi'i grilio gyda briwsion panko crimp, emwlsiwn nduja, leim
grilled with crispy panko breadcrumbs, nduja emulsion, lime


I GYCHWYN | STARTERS

Cawl brocoli a dail craf, sgon Gorwedd Caerffili 
Broccoli and wild garlic soup, Gorwedd Caerphilly cheese scone

Eog gravlax y Castell, ciwcymbr picl dil, creme fraiche lemon
Castell salmon gravlax, dill pickled cucumber, lemon creme fraiche

Cregyn gleision dull Thai | Thai steamed mussels

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

Ffeta chwip, betys pobi, riwbob, briwsion cnau cyll, dresin ysgaw
Whipped local feta, salt baked beetroot, rhubarb, hazelnut granola,
elderflower dressing 

PRIF GYRSIAU | MAIN COURSES

Ffolen eidion Cymreig a sglodion, mwtrin madarch, saws béarnaise, berwr y dŵr
Welsh rump steak frites, mushroom puree, béarnaise sauce, watercress

Brest cyw iâr wedi'i rhostio mewn menyh, merllys, tatws rosti, craf
Butter roasted chicken breast, asparagus, potato rosti, wild garlic

Merfog y môr, cennin, cynn carw'r môr picl, saws menyh berdys brown, persli a bara lawr
Sea bream, leeks, pickled samphire, brown shrimp, parsley and laverbread butter sauce

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

Swffle Perl Las eildwym, blodfresych, cnau Ffrengig, berwr y dŵr 
Twice baked Perl Las cheese soufflé, cauliflower, walnut, watercress

Risoto merllys a phys gremolata, radish 
Asparagus & pea risotto, gremolata, radish

NAILL OCHR | SIDES

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

Sglodion ffrio deirgwaith
Triple cooked chips 5.00

Tatws newydd, menyh mintys
New potatoes, mint butter 5.00

Brocoli coesyn brau tandwri, iogwrt leim
Tandoori tenderstem broccoli, lime yogurt 6.00

Letys galon grych, dresin Cesar, caws Parma aeddfed
Little gem lettuce, Caesar dressing, aged parmesan 5.00

Sbigoglys hufennog a garlleg
Creamed garlic spinach 5.00

Pys, nionod, pancetta
Pea, onion, pancetta 5.00

I ORFFEN | TO FINISH

Potyn hufen siocled du, mafon, mws coffi
Dark chocolate pot de crème, raspberry, coffee mousse

Panna cotta fanila organig, riwbob Swydd Efrog, tuille nougatine
Organic vanilla panna cotta, Yorkshire rhubarb, nougatine tuille

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

Detholiad o hufen iâr a sorbets y tymor
Selection of seasonal ice-cream 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 chacen sitrws
Coffee (latte, cappucinno, Americano etc) or your choice of Welsh or flavoured teas, with a citrus madeleines 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 croeshallogi ond byddwn yn trin cynhwysion gan gynnwys
llaeth, 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

BYRLYMUS A SIAMPAEN | SPARKLING & CHAMPAGNE

	125ml 🍷	750ml 🍷
110 PORTMEIRION Prosecco, DOC Brut, NV, Treviso, Yr Eidal - Italy 11% 🍷 Aroglau crasu bara, blas afalau ffres a blagur gydag asidrwydd lemonaidd cytbwys Crusty bread on the nose, a palate of green apples & white flowers with well-balanced lemony acidity.	7.50	40.00
100 Champagne PORTMEIRION Brut, NV, Duval Leroy, Vertus, Ffrainc - France 12% 🍷 Ffrwythus a danteithiol gyda steil llyfn ac adfywiol Deliciously fruity with a rounded & refreshing style.	13.50	80.00

GWYN | WHITE

	175ml 🍷	250ml 🍷	750ml 🍷
201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria - Bulgaria 12% 🍷 Gwin sy'n gyforiog o aroglau ffrwythau'r berllan White peach aromas & elegant stone fruit flavours.	6.50	9.50	28.00
202 PORTMEIRION Chardonnay 'Les Chardonneuses', IGP Pays d'Oc, Ffrainc - France 13% 🍷 Gwin cain, ffres heb dderw, aroglau blagur Unoaked, floral notes and a full, supple, fruity palate.	6.50	9.50	28.00
203 PORTMEIRION Sauvignon Blanc, Joseph Meunier IGP Pays d'Oc, Ffrainc - France 12% 🍷 Gwin ffres, adfywiol gyda naws blodau'r ysgaw Floral elderflower notes a zesty, crisp palate & dry finish.	6.50	9.50	28.00
204 PORTMEIRION Muscadet Lieu Sur Lie, Naoned, Llydaw, Ffrainc - France 12.5% 🍷 Lled befrnog gyda naws ffres adfywiol Light with natural spritz & an uplifting, fresh palate.	7.00	10.00	30.00
205 PORTMEIRION Vallée du Rhône Blanc, Dom. de Boissan, Rhône Ffrainc - France 12.5% 🍷 Blasau eirin gwlanog a ffrwythau'r berllan. White peach & orchard flavours. Rounded on the finish.	7.00	10.00	30.00
206 PORTMEIRION Picpoul de Pinet, Hérault, Occitània, Ffrainc - France 13% 🍷 Gwin sych a sionc gyda nodau sitrws suddlon ar yr ôl-flas Crisp, dry, white blossom aromas, citrus finish.	7.50	11.00	32.00
218 Bwrgwyn PORTMEIRION White Burgundy. J.Meunier, Mâcon Villages Ffrainc - France 13% 🍷 Bwrgwyn gwyh, ffres a llyfn gyda blasau sitrws Excellent white Burgundy, firm, crisp with ripe citrus fruit	8.50	12.00	35.00

RHOSLIW | ROSÉ

300 PORTMEIRION Pinot Grigio Rosé, Donwy Danube, Bwlgaria - Bulgaria 11% 🍷 Sawrus, blas ffrwythau cochion, ôl-flas iachus lled sych Palet of aromatic light red fruits, zesty off-dry finish.	6.50	9.50	28.00
303 PORTMEIRION Rosé Reservé, IGP Pays d'Oc, Ffrainc - France 11.5% 🍷 Gwin cyforiog o haul Profens a ffrwythau gloywon Summer in Provence; bright fruit & raspberry fragrance.	7.50	11.00	32.00

COCH | RED

400 PORTMEIRION Merlot, IGP, Pays d'Oc, Ffrainc - France 12% 🍷 Cydnerth, melfedaidd blas ceirios a mwyar duon Soft, rich with blackberry aromas and dark fruit notes.	6.50	9.50	28.00
401 PORTMEIRION Cabernet Sauvignon, Ffrainc - France 14% 🍷 Mwyar duon a llus, arlliw o fara crasu ac ôl-flas cywain Blackberry & blueberry, soft tannins & toasty notes	6.50	9.50	28.00
402 PORTMEIRION Rioja, Bodegas del medievo, Ebro, Sbaen - Spain 13% 🍷 Blas aeron cochion aeddfed, sbeislyd Bright cherry red with flavours of red fruits & a hint of liquorice.	7.00	10.00	30.00
403 PORTMEIRION Pinot Noir, IGP, Pays d'Oc, Ffrainc - France 13% 🍷 Cytbwys, sidanaidd gydag adfla amheuthun Smooth, well balanced with cherry notes & lingering tannins.	6.50	9.50	28.00
408 PORTMEIRION Shiraz, De Ddwyrain Awstralia - South Eastern Australia 13.5% 🍷 Ffrwythau duon, ewcalyptws a sbeis Aromas of red fruits, eucalyptus & spice with silky liquorice notes	7.00	10.00	30.00
425 PORTMEIRION Malbec, Mendoza, Ariannin - Argentina 13.5% 🍷 Cydnerth, ystwyth a ffrwythus; ôl-flas ffres Medium bodied, juicy, with black cherry notes & a fresh finish.	6.50	9.50	28.00
404 PORTMEIRION Côtes-du-Rhône, Domaine de Boissan, Sablet, Rhône 13.5% 🍷 Aroglau eirin sych a sbeis, blas ffrwythau cochion Aromas of prune & spice, rounded with a smooth finish.	7.50	11.00	32.00
405 PORTMEIRION Château Haut-Gravelier, Gironde, Bordeaux, Ffrainc - France 13% 🍷 Blas aeron duon, tanin ysgafn ar yr ôl-flas Full bodied with dark berry fruits, soft tannins on the finish.			35.00

GWIN MELYS | SWEET WINE

502 Muscat de St-Jean-de-Minervois, Tailhades (37.5cl) Aromâu ffrwythau yn cydblethu gyda mefus, casis a mêl The ripest bunch of raisined grapes squeezed into a glass	125ml 🍷 8.50	375ml 🍷 25.00
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🍷 Gwin fegan | Vegan wine

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 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.