

À LA CARTE
GWANWYN 2026

CASTELL DEUDRAETH

À LA CARTE
SPRING 2026

TAMAID I AROS PRYD | FOR THE TABLE

Olewydd Nocella del Belice organig 🌿
Organic Nocella del Belice olives 4.00

Bara newydd ei bob i a menynd hallt Cymreig
Freshly baked flavoured bread, Welsh butter 4.00

Croen crimp porc, mwtrin afalau sbeisiau'r gaeaf
Pork crackling, winter spice granny Smith 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, 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, emwlsiwnduja, 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 10.00 🌿

Graflax, mwtrin afocado, crème fraîche marchruddygl, grawnffrwyth
Gravlax, avocado puree, horseradish creme fraîche,
pink grapefruit 13.00

Octopws wedi'i grilio, chorizo, pupur coch rhost, sôs romesco
Chargrilled octopus, chorizo, roasted red pepper, romesco sauce 15.00

Cregyn gleision dull Thai
Thai steamed mussels 12.00

Rillette coes hwyaden, hwyaden fwg, betys, rhiwbob, brioche
Duck leg rillette, smoked duck, beetroot, rhubarb, brioche 13.00

Koftas cig oen, selsig merguez, hummus harissa, nionod picl, bara fflat
Welsh lamb koftas, merguez, harissa hummus, pickled onion, flat bread 13.00

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 12.00 🌿

Merllys wedi'i grilio, sôs gribiche, caws pecorino, cnau cyll
Grilled Asparagus, sauce gribiche, pecorino cheese, hazelnuts 12.00 🌿

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

Gweinir pob un gyda thomatos rhost, madarch, cylchoedd nionod cyteu, 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)
Rib-eye 227g (8 ounce) 32.00

Syrlwyn 283g (10 owns)
Sirloin 283g (10 ounce) 32.00

Chateaubriand i ddau
Chateaubriand for two 70.00

SAWSIAU : Saws grawn pupur gwyrdd / Saws Perl Las / Chimichurri / Béarnaise
SAUCES : Green peppercorn sauce / Perl Las blue cheese sauce / Chimichurri / Béarnaise 3.00

O'R FFERM | FROM THE FARM

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 26.00

Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn,
Tatws ffrio garleg, bresych, saws menynd bacwn mwg
Grain mustard glazed Welsh T bone pork, roasted garlic hash brown,
hispi cabbage, smoked bacon butter sauce 25.00

Ysgwydd oen Cymreig, pys mâl, ffa llydan, tatws lyonnaise, saws oen
Welsh lamb shoulder shank, crushed peas, broad bean,
lyonnaise potatoes, lamb jus. 26.00

O'R TIR | FROM THE LAND 🌿

Tagliatelle rholio â llaw, detholiad o lysiau'r gwanwyn, hufen caws gafr, taragon
Hand rolled tagliatelle, medley of spring vegetables, goats cheese cream, tarragon 22.00

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 22.00

Risoto merllys, pys a lemwn, pesto craff a phistachio, berwr y dŵr
Asparagus, pea and lemon risotto, wild garlic and pistachio pesto, watercress 22.00

O'R MÔR | FROM THE SEA

Penfras mewn cyteu, sglodion ffrio deirgwaith,
saws tartar lemon cadw, pys mâl, saws cyri
Battered cod, triple cooked chips, preserved lemon
tartare sauce, crushed peas, curry sauce 22.00

Maelgi tandoori, dhal corbys puy a chnau coco, bhaji blodfresych
Tandoori monkfish, puy lentil & coconut dhal, cauliflower bhaji 24.00

Lleden wedi'i grilio, berdys brown, brocli piws, saws cawl corgimychiaid
Grilled lemon sole, brown shrimp, purple sprouting broccoli,
prawn bisque sauce 24.00

Cregyn gleision, sglodion, bara Ffrengig
Moules frites, crispy baguette 24.00

Cranc parod, mayo bara lawr, lemon, bara garw
Dressed Crab, laverbread mayo, lemon, granary bread 22.00

Cimwch wedi'i grilio, menynd garleg a tharagon,
sglodion Koffman, dail salad, lemon, mayonnaise
Grilled lobster, garlic & tarragon butter,
Koffman fries, dressed leaves, lemon, mayonnaise
hanner/half 24.00 - cyfan/whole 45.00

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

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

Telerau cinio, gwely a brecwast : Mae'r lwfans cinio nos yn cynnwys cwrs cyntaf, prif gwrs a phwddin. Codir yn ychwanegol am damaid i aros pryd, wystrys a llysiau naill ochr.
Guests on dinner, bed & breakfast rate: Please note your dinner allowance includes one starter, one main course and one dessert. Snacks, oysters and sides are charged extra.

I ORFFEN | TO FINISH

Crema catalana, hufen iâ iogwrt, mafon, tuille almonds
Crema catalana, yogurt ice cream, raspberry, almond tuille 9.00

Cacen gaws bobî siocled gwyn a fanila, rhiwbob Swydd Efrog
Baked white chocolate and vanilla cheesecake, Yorkshire rhubarb 9.00

Brownie mws siocled a chnau cyll, praliné crémeux, hufen iâ caramel hallt
Milk chocolate mousse and hazelnut brownie, praliné crémeux,
salted caramel ice cream 10.00

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

Pwdin taffi gludiog, saws cyffraith menyyn, hufen iâ fanila organig
Sticky toffee pudding, butterscotch sauce, organic vanilla ice cream 9.00

Cawsiau ffermydd Cymru, siytni tymhorol, grawnwin, cracers
Welsh artisan cheeses, seasonal chutney, grapes, crackers

GWIN MELYS | SWEET WINE

502 Muscat de St-Jean-de-Minervois, Tailhades
500 Afon Mêl Welsh Honey Mead, Ceredigion

125ml 
8.50
6.50

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

GWINOEDD PORTMEIRION

PORTMEIRION WINES

BYRLYMUS

SPARKLING

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

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

201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria / Bulgaria

175ml 
7.00

202 PORTMEIRION Chardonnay, Fernand Laroche, IGP Pays d'Oc, Ffrainc / France

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 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

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 blaid, sylffitau, mwstard, sesami, soia, seleri.

Please advise staff of any allergies. We take extreme caution to minimize cross contamination but this is not an allergy free kitchen; we handle allergenic ingredients. Allergens used include dairy, gluten, eggs, nuts, peanuts, molluscs, crustations, fish, lupin, sulphites, mustard, sesame, soya, celery.