

À LA CARTE
HAF 2026

CASTELL DEUDRAETH

À LA CARTE
SUMMER 2026

WRTH Y BWRDD | 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
Pork crackling, 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 llysiâu Profêns, tapenâd olifau duon, brenhinllys 🌿
Roasted Provençal vegetable soup, black olive tapenade, basil 10.00

Graflax eog, mwtrin afocado, afal, grawnffrwyth coch
Salmon gravlax, avocado puree, apple, pink grapefruit 13.00

Rillette coes hwyaden, hwyaden fwg, betys, rhiwbob, brioche
Duck leg rillette, smoked duck, balsamic pickled onions, cherry ketchup, brioche 13.00

Macrell, saws satê, rhuddygl, coriander
Mackerel, satay sauce, radish, coriander 15.00

Cregyn gleision dull Thai
Thai steamed mussels 12.00

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

Burrata garleg a tsili, tomatos, jam pupur coch, ffenigl picl, balsamig
Crispy chilli & garlic burrata, heritage tomato, red pepper jam, pickled fennel, aged balsamic 12.00 🌿

Betys rhost, crème fraîche mwg, mwyar duon picl, rhuddygl, pistasios 🌿
Beetroot, smoked crème fraîche, pickled blackberries, horseradish, pistachios 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, chimichurri, sweet potato fries with Parmesan, smoked chilli emulsion, lime 25.00

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 🌿

Croquette pys melyn, tatws a ffeta, saws romesco, brenhinllys
Sweetcorn, potato and feta croquette, romesco sauce, basil 22.00

Wyls 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 corbwmpen, pys a lemon pesto craff, berwr y dŵr
Courgette, pea and lemon risotto, wild garlic 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, ffenigl brwysio, ffa borlotti, saws bouillabaisse
Monkfish, saffron braised fennel, borlotti beans, bouillabaisse sauce 24.00

Mefrog eurben, cennin, cynn carw'r môr picl, saws cawl cimwch, taragon
Gilt-head bream, leek, pickled samphire, lobster bisque sauce, tarragon 24.00

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

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

Cimwch Bae Ceredigion: Grilio gyda menynd garleg a tharagon neu Thermidor gyda sglodion Koffman, dail salad, lemon, mayonnaise
Cardigan Bay lobster: Grilled with garlic & tarragon butter or Thermidor both with 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 4.00

NAILL OCHR | SIDES

Blodfresych maceroni a chaws
Cauliflower mac and cheese 6.00

Sbigoglys hufennog a garleg
Creamed garlic spinach 5.00

Salad panzanella
Panzanella salad 5.00
Brocoli coes brau wedi'i ologsi
Charred tenderstem 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 llysiâu 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

Crème brûlée fanila, mafon, waffl almwns
Vanilla crème brûlée, raspberry, almond waffle 9.00

Brownie siocled du, mws banana a siocled gwyn, hufen iâ granadila
Dark chocolate brownie, banana & caramelized white chocolate mousse,
passion fruit ripple ice cream 10.00

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

Cacen gaws bobî siocled gwyn a fanila, mefus gwynin a minys
Baked white chocolate and vanilla cheesecake, mint & white balsamic
macerated strawberry 9.00

Detholiad o hufen iâ a sorbes y tymor
Selection of seasonal ice-creams and sorbets 7.00

Cawsiau ffermydd Cymru, siytni tymhorol, grawnwin, cracers
Welsh artisan cheeses, seasonal chutney, grapes, crackers 13.00

GWIN MELYS | SWEET WINE

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

125ml ½
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 ½ 750ml ½
7.50 40.00

SIAMPAEN

CHAMPAGNE

109 Champagne PORTMEIRION Brut, NV, Rédempteur, Venteuil, Ffrainc / France

125ml ½ 750ml ½
11.00 65.00

GWYN

WHITE

201 PORTMEIRION Pinot Grigio, Donwy, Bwlgaria / Bulgaria

175ml ½ 250ml ½ 750ml ½
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 Italian Rosé, 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

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, crustaceans, fish, lupin, sulphites, mustard, sesame, soya, celery.