

CINIO DYDD SUL  
GWANWYN 2026

# CASTELL DEUDRAETH

SUNDAY LUNCH  
SPRING 2026

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

Bara newydd ei bobi a menynd hallt Cymreig   
Kitchen's flavoured bread, Welsh salted butter 4.00

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

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

Cigoedd cadw Cymreig Fferm Trealy, picls  
Trealy farm Welsh charcuterie, pickles 6.00

## I GYCHWYN | STARTERS

Cawl cennin, tatws a sbigoglys, beignet caws pobi   
Leek, potato and spinach soup, Welsh rarebit beignet

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

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

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 

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 menynd  
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, merllys, piwrî pys, saws rhosmari  
Braised Welsh lamb Henry, asparagus, pea puree, rosemary sauce

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

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

Cimwch wedi'i grilio, menynd 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)

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

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

## I ORFFEN | TO FINISH

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

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

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

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

Pwdin taffi gludiog, saws cyffraith menynd, 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

## 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-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 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 Pinot Grigio Rosê, 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

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