

CASTELL DEUDRAETH

CINIO BOB DYDD

HAF 2026

Dau gwrs £32

Tri chwrs £37

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

SET LUNCH

SUMMER 2026

Two courses £32

Three courses £37

(including after lunch admission to Portmeirion)

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 6.00

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 chiwcybr 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, emwlsiwn nduja, 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

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

Macrell, saws satê, rhuddygl, coriander
Mackrel, satay sauce, radish, coriander

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

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

PRIF GYRSIAU | MAIN COURSES

Byrger eidion Cymreig, brisged, caws pobi, mayo berwr y gerddi, nionod, sglodion
Wesh beefburger, pulled brisket, Welsh rarebit, rocket mayonnaise, raw onion, fries

Mefrog eurben, cennin, cynn carw'r môr picl, saws cimwch, taragon
Gilthead bream, leek, pickled samphire, lobster bisque sauce tarragon

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

Risoto corbwmpen, pys a lemon pesto craf, berwr y dŵr 
Courgette, pea and lemon risotto, wild garlic pesto, watercress

Hanner cyw iar rhost, bricyll, chimichurri, sglodion tatws melys, parmesan, emwlsiwn tsili mwg, leim
Roasted half spring chicken, apricot, chimichurri, sweet potato fries with parmesan, smoked chilli emulsion, lime

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

Cranc parod, mayo bara lawr, lemon, bara garw (£5 ychwanegol)
Dressed Crab, laverbread mayo, lemon, granary bread (supplement £5)

Cimwch Bae Ceredigion: Grilio gyda menynd garleg a tharagon neu Thermidor gyda sglodion Koffman, dail salad, lemon, mayonnaise (1/2 £10; cyfan £20 ychwanegol)

Cardigan Bay lobster: Grilled with garlic & tarragon butter or Thermidor with Koffman fries, dressed leaves, lemon, mayonnaise (1/2 £10; whole £20 supplement)

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) 12.00 ychwanegol

Rib-eye 227g (8 ounce) 12.00 supplement

SAWS (£3) : Grawn pupur gwyrdd / Perl Las / Chimichurri / Béarnaise

Syrlwyn 283g (10 owns) 12.00 ychwanegol

Sirloin 283g (10 ounce) 12.00 supplement

SAUCES (£3) : Peppercorn / Perl Las blue cheese / Chimichurri / Béarnaise

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

Sbigoglys garleg hufennog
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

Dywedwch writhym am unrhyw alergeddau. Ceisiwn leihau risg croeshalogi ond byddwn yn trin cynhwysion gan gynnwys
llath, gwlten, wyau, cnau, cnau daear, molysgiaid, armeniadau, pysgod, bysedd y blaidd, sylffitau, 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.

I ORFFEN | TO FINISH

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

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

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

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

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

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

GWYN 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

250ml

10.00

750ml

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