

CINIO DYDD SUL  
HAF 2026

Dau gwrs £32  
Tri chwrs £38  
(gan gynnwys mynediad  
i'r pentref ar ôl cinio)

# CASTELL DEUDRAETH

SUNDAY LUNCH  
SUMMER 2026

Two courses £32  
Three courses £38  
(including after lunch  
admission to Portmeirion)

## WRTH Y BWRDD | FOR THE TABLE

**Olewydd Nocella del Belice organig**  
Organic Nocella del Belice olives 4.00   
**Bonbon pysgod creision, mayonnaise cimwch**  
Crispy fish bonbon, lobster mayonnaise 5.00

**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

## 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, heritige tomato, red pepper jam,  
pickled fennel, aged balsamic 

## PRIF GYRSIAU | MAIN COURSES

**Gweinir pob prif gwrs heblaw'r cimwch gyda thatws rhost, brocoli coesyn brau, caws blodfresych, moron rhost, tatws newydd mewn menyf**  
All mains except lobster 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, pys mâl mintys, saws oen**  
Braised Welsh lamb Henry, minted crushed peas, lamb sauce

**Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn, bresych hisbi, saws menyf bacwn mwg**  
Grain mustard glazed Welsh T-bone pork, hisbi cabbage, smoked bacon butter sauce

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

**Cimwch Bae Ceredigion: Wedi'i grilio gyda menyf 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)

**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 

## 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 cyffraith menyf, 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

## TE NEU GOFFI | COFFEE OR TEA

**Coffi (latte, cappucinno, du ayyb) neu eich dewis o de Cymreig neu de perlysiâu, 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 writhym 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 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.

# CASTELL DEUDRAETH

## GWIN FESUL GWYDRAID

## WINES BY THE GLASS


### BYRLYMUS | SPARKLING

	125ml 	750ml 
110 PORTMEIRION Prosecco, DOC Brut, NV, Treviso / Yr Eidal 11% $\gamma$	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 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

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