

À LA CARTE
HAF 2025

CASTELL DEUDRAETH

À LA CARTE
SUMMER 2025

TAMAIÐ I AROS PRYD | FOR THE TABLE

Olewydd Nocella del Belice organig
Organic Nocella del Belice olives 4.00

Bara newydd ei bobi a menyn hallt Cymreig
Kitchen's flavoured bread, Welsh salted 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

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, lemnw
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, emwlsiwn nduja, leim
Crispy panko breadcrumbs, nduja emulsion, lime

I GYCHWYN | STARTERS

Cawl tomatos rhost, pupurau coch rhost, mascapone harisa
Roasted vine tomato soup, fire-roasted red peppers, harissa mascarpone 10.00

Eog gravlax y Castell, ciwcymbr picl dil, creme fraiche lemon
Castell Deudraeth salmon gravlax, dill pickled cucumber, lemon creme fraiche 13.00

Corgimychiaid crimp a sesami, saws sate, radis picl, coriander
Crispy king prawns, sesame king prawns, satay sauce, pickled radish, coriander 15.00

Cregyn gleision dull Thai neu 'moules marinière'
Thai steamed mussels or 'moules marinière' 12.00

Terîn cyri cyw iâr, siytni mango, mwtrin bricyll, surdoes
Pressed coronation chicken terrine, mango chutney, apricot puree, sourdough 13.00

Iau oen Cymreig rhost, garlleg, tatws pwff, selsig merguez
Pan roasted Welsh lamb liver, alliums, puffed potatoes, merguez sausage 13.00

Caws Fedw chwip, tarten llysiau Profêns, berwr y gerddi, brenhinllys
Whipped Welsh Fedw cheese, Provencal vegetable galette, rocket, basil 12.00

Tomatos o dras, betys rhost, mafon, coriander, salad papdi chaat mintys
Heritage tomato, roast beetroot, raspberry, coriander, mint papdi chaat salad 12.00

EIDION 28 DIWRNOD OED T.J. ROBERTS, CIGYDDION Y BALA

T.J. ROBERTS FAMILY BUTCHERS, Y BALA 28-DAY AGED WELSH BEEF

Gweinir pob un gyda thomatos rhost, madarch, cylchoedd nionod cytew, 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 asen227g (8-owns)
Rib-eye 227g (8 ounce) 30.00

Syrlwyn 283g (10 owns)
Sirloin 283g (10 ounce) 30.00

Chateaubriand i ddau
Chateaubriand for two 70.00

SAWSIAU | SAUCES 3.00

Saws grawn pupur gwyrdd / Saws Perl Las / Chimichurri / Béarnaise
Green peppercorn sauce / Perl Las blue cheese sauce / Chimichurri / Béarnaise

O'R FFERM | FROM THE FARM

Brest hwyaden gyda sesami a mêl, nwdls teriaci, pac-tsoi, saws sbeislyd
Sesame and honey roasted duck breast, teriyaki noodles, pak choi, spiced jus 26.00

Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn,
Tatws ffrio garlleg, moron sglein masarn, saws menyn bacwn mwg
Grain mustard glazed Welsh T bone pork, roasted garlic hash brown, maple glazed carrots, smoked bacon butter sauce 25.00

Ffolen oen Cymreig, cafiar wyllys, corbwmpen, salsa verde, saws oen
Welsh lamb rump, aubergine caviar, courgette, salsa verde, lamb jus 26.00

O'R TIR | FROM THE LAND

Swffle Perl Las ailbobi, blodfresych, cnau Ffrengig, berwr y dŵr
Twice baked Perl Las cheese souffle, cauliflower, walnut, watercress 22.00

Madarch y coed, pastai tatws mwg, pwmpen haf, taragon
Forest mushroom, smoked potato pithivier, summer squash, tarragon 22.00

Risoto corbwmpen, pys a lemon, gremolata, radish
Courgette, pea, lemon risotto, gremolata, radish 22.00

O'R MÔR | FROM THE SEA

Penfras mewn cytew, 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

Brithyll ffrwd sialc en croute, ffa haf, hollandaise brwyniaid, capryn a lemon
Chalk stream trout en croute, summer beans, anchovy, caper and lemon hollandaise 24.00

Lleden wedi'i grilio à la Grenobloise, sbigoglys, berdys brown, cynn carw'r môr picl
Grilled Plaice à la Grenobloise, spinach, brown shrimp, pickled samphire 24.00

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

NAILL OCHR | SIDES

Sglodion Koffman, mayo tryffl, parmesan
Koffmans fries, truffle mayo, parmesan 6.00

Sglodion ffrio deirgwaith
Triple cooked chips 5.00

Tatws newydd, menyn mintys
New potatoes, mint butter 5.00

Brocoli coesyn brau tandwri, iogwrt leim
Tandoori tenderstem broccoli, lime yogurt 6.00

Letys galon grych, dresin Cesar, caws Parma aeddfed
Little gem lettuce, Caesar dressing, aged parmesan 5.00

Sbigoglys hufennog a garlleg
Creamed garlic spinach 5.00

Pys, nionod, pancetta
Pea, onion, pancetta 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 gwr 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			
Potyn hufen siocled llaeth, caramel chwip, sorbe iogwrt, pysgnau candi Milk chocolate pot de crème, whipped caramel, yogurt sorbet, candied peanuts 10.00		Pwddin taffi gludiog, saws cyffraith menyn, hufen iâ fanila organig Sticky toffee pudding, butterscotch sauce, organic vanilla ice cream 9.00	
Panna cotta fanila organig, riwbob Swydd Efrog, tuille nougatine Vanilla panna cotta, strawberry, mint, Welsh heather honey tuille 9.00		Detholiad o hufen iâ a sorbes y tymor Selection of seasonal ice-creams and sorbets 7.00	
Treiffl mafon, ferfaen lemonaidd a briwsion almwns crasu Raspberry, lemon verbena and toasted flaked almond trifle 9.00		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 (37.5cl) Aromâu ffrwythau yn cydblethu gyda mefus, casis a mêl The ripest bunch of raisined grapes squeezed into a glass	125ml  8.50	375ml  25.00

TE NEU GOFFI | COFFEE OR TEA

Coffi (latte, cappucinno, du ayyb) neu eich dewis o de Cymreig neu de perlysia, gyda chacen sitrws
Coffee (latte, cappucinno, Americano etc) or your choice of Welsh or flavoured teas, with a citrus madeleines 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
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
405	PORTMEIRION Château Haut-Gravelier, Gironde, Bordeaux			35.00

Dywedwch wrthym os oes gennych alergeddau. Ceisiwn leihau risg croeshalogi 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.