

CINIO DYDD SUL
HAF 2025

CASTELL DEUDRAETH

SUNDAY LUNCH
SUMMER 2025

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

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

I GYCHWYN | STARTERS

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

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

Cregyn gleision dull Thai | Thai steamed mussels

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

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

PRIF GYRSIAU | MAIN COURSES

Gweinir pob prif gwrs gyda thatws rhost, brocoli coesyn brau, caws blodfresych, moron rhost, tatws newydd mewn menyn
All main courses served with roast potatoes, tender stem broccoli, cauliflower cheese, roasted carrots, buttered new potatoes

Syrlwyn eidion Cymreig rhost, pwdin Efrog, saws gwin coch
Roast sirloin of Welsh beef, Yorkshire pudding, red wine sauce

Ysgwydd oen Cymreig, nionod hufennog, saws rhosmari
Braised Welsh lamb Henry, creamed onions, rosemary sauce

Golwyth porc Cymreig ar yr asgwrn â sglein mwstard grawn, moron slein masarn, saws menyn bacwn mwg
Grain-mustard glazed Welsh T-bone pork, maple glazed carrots, smoked bacon butter sauce

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

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

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

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

Panna cotta fanila organig, riwbob Swydd Efrog, tuille nougatine
Vanilla panna cotta, strawberry, mint, Welsh heather honey tuille

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

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 perlysia, gyda chacen sitrws
Coffee (latte, cappucinno, Americano etc) or your choice of Welsh or flavoured teas, with a citrus madeleines 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 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, crameniadau, 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
405	PORTMEIRION Château Haut-Gravelier, Gironde, Bordeaux					35.00

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