



Y CASTELL



Our Provenance

At Y Castell we take pride in our produce through sourcing as much as possible from local butchers, farmers, and businesses



Our Meat

Les Davies is our trusted local butcher and valued neighbour (less than 0.1 miles). Having 50 years of experience, Les is renowned for his traditional craftsmanship of hanging and ageing his own meats. By sourcing locally prepared cuts from Lez Butchers, we are able to serve meat with true provenance, exceptional flavour, and the consistency our guests expect. Their dedication to supporting local farming aligns perfectly with our own commitment to quality, seasonality, and honest food done well.



Our Welsh Products

Castell Howell Foods (15.7 miles) is a leading independent food wholesalers focused on quality, reliability, and local sourcing. Castell Howell have acquired strong relationships with a network of Welsh producers, allowing us to bring quality Welsh ingredients into our kitchen, including rich Welsh Shirgar butter.



Our Wine

We are proud to work with Majestic wines (27.5 miles), one of the UK's most respected wine merchants, to create a wine list that compliments the quality and character of our kitchen. Their expertise and longstanding relationships with vineyards around the world allow us to offer wines with genuine provenance, individuality, and exceptional value. From elegant classics to carefully selected modern favourites, every bottle on our list has been chosen to enhance the dining experience and pair beautifully with our seasonal menus.



Our Flowers

Debbie Houghton Flowerfields Wales is a flower grower and florist located in West Wales, specialising in sustainably grown British flowers.



Our Vegetables

Gerwyn (6.3 miles) is our vegetable supplier dedicated to quality and reliability, bringing freshness and flavour to every dish we serve. By working closely with a trusted local supplier, we are able to showcase the very best ingredients throughout the seasons, ensuring our menus reflect both provenance and exceptional quality. Much of our produce is sourced from Welsh growers, including beautiful Pembrokeshire cabbage, cauliflower, and potatoes.



Our Fish

We are delighted to source our seafood from Swansea Fish (30 miles), a trusted, family-owned, local supplier renowned for the quality and freshness of its produce. Their commitment to responsibly sourced fish and close relationships with coastal fisheries ensure we receive the very best seasonal catch for our kitchen.



Our Art

Our art featured in the bar and rooms are produced by our local village artist, Duncan Macdonald Johnson. In his words: 'My art represents an attempt to capture an experience of the landscape of Wales, rather than trying to create a photographic sense of realism. I hope to communicate something about the spirit of a place, drawing inspiration from its sounds and smells, its atmosphere, and the feelings it provokes.'
Please ask a member of staff if you're interested in purchasing!

