

The
G U N R O O M
R E S T A U R A N T

Entremet

Canapés

Velouté

Sweetbread

Crispy veal sweetbread, Welsh mustard, garden sauerkraut, caper oil

Langoustine

Charred Langoustine, shellfish risotto, pickled fennel, preserved lemon, squid ink

Rabbit

Confit rabbit terrine, rabbit parfait, madeira jelly, garden carrot, toasted brioche

Asparagus

Grilled wye valley asparagus, pickled white asparagus, smoked egg yolk, morel mushroom, Welsh black truffle

Sorbet

Lamb

Herb crusted lamb loin, crispy rib, charred baby gem, smoked anchovy, lamb fat croutons, samphire

Sea Trout

Poached sea trout, brown shrimp, laverbread potato, charred leek, watercress velouté

Terrine

Leek & potato terrine, Perl las, smoked almond, spring onion, rocket pesto,

Welsh Beef

Charred Sirloin (included) or Fillet (+£6)

Braised Jacob's ladder, ox cheek rosti, charred onion, pickled shallot, wild garlic

Beef dripping chips £4.5

Charred cabbage, caesar dressing, parmesan £4.5

New potatoes, wild garlic butter £4.5

Please see our Wine Pairings page in this menu for our Sommelier's recommendations of perfectly matched wines.

Pre-Dessert

Trifle

Poached rhubarb, almond sponge, marigold custard, Conwy sparkling wine, vanilla cream

Carrot

Spiced carrot cake, stem ginger ice cream, walnut mascarpone, fennel pollen meringue

Chocolate

Set 70% dark chocolate, espresso jelly, madeira coffee mousse, bourbon biscuit ice cream

Pecan

Pecan nut semifreddo, Pedro Ximenes, muscovado crèmeux, pecan praline

Coffee & Petit Fours

£79.50

A Taste of Welsh Cheese

Selection of our favourite Welsh cheeses, 3 +£9, 5 +£14

Blaenafon cheddar – aged at the bottom of a mining shaft (Pontypool)

Perl Las – aged blue vein cheese (near Cardigan)

Red Storm – intense, nutty and refined red Leicester (Snowdonia)

Pant Mawr – smoked ‘heb enw’ goats cheese (Pembrokeshire)

Celtic Promise – soft and buttery with a strong aroma (Ceredigion)

Sommelier paired port flight, perfectly complimenting each cheese, 3 +£9, 5 +£14

Fonesca Bin 27, Ruby - Blaenafon

Quinta da Pedra Alta, Pedra No 03, White - Perl Las

Pellegrino Marsala Superiore - Red Storm

Graham's 10-Year-Old, Tawny - Pant Mawr

Churchill's 1995 Quinta da Aqua Alta, Vintage - Celtic Promise

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Cefndedyn

Cefndedyn crimp, mwstard Cymreig, sauerkraut o'r ardd, olew caprys

Langwstin

Langwstin, risotto pysgod cregin, ffenigl wedi'I piclo, lemon wedi'u halltu, inc sgwid

Cwningen

Terin cwningen, parfait cwningen, jeli madeira, moron o'r ardd, brioche wedi'i tostio

Asparagws

Asparagws Dyffryn Gwy, asparagws gwyn wedi'I piclo, melyn wy wedi'I fygu, madarch morel, trwffl du Cymreig

Sorbet

Cig Oen

Llwyn cig oen gyda crwst perlysiâu, asen crimp, letys gem, ansiofi wedi'I fygu, croutons braster cig oen, sampier

Sewin

Sewin wedi'i botsio, corgimwch brown shrimp, tatws bara lawr, cennin llosg, velouté berwr dwr

Terin

Terin tatws a cennin, Perl las, almon wedi'u fygu, nionod y gwanwyn, pesto roced

Cig Eidion

Syrlwyn (included) new Ffiled (+£6)

Ysgol Jacob, rosti boch ych, charred onion, pickled shallot garleg gwyllt

Sglodion braster cig eidion £4.5

Bresych, dresin caesar, parmesan £4.5

Tatws newyd, menyn garlleg gwyllt £4.5

Pre-Dessert

Treiffl

Riwbob wedi'u botsiosbwng almon, cwstard marigold, gwin Conwy, hufen fanila

Moron

Cacen moron sbeislyd, hufen ia sinsir, mascarpone cnau ffrengig, maringue ffenigl

Siocled

Siocled tywyll 70%, jeli espresso, mws madeira a coffi, hufen ia bisced bourbon

Pecan

Semifreddo cnai pecan, Pedro Ximenes, crèmeux muscovado, praline pecan

Coffi a Petit Fours

£79.50

Blas o Caws Cymraeg

Detholiad o caws Cymraeg, 3 +£9, 5 +£14

Blaenafon, wedi eiddedi mewn mwynglawdd (Pontypool)

Perl Las – caws glas eiddfed (near Cardigan)

Red storm – red leicester cryf (Eryri)

Pant Mawr – caws gafr 'heb enw' wedi'i fygu (Pembrokeshire)

Celtic Promise – meddal a chryf (Ceredigion)

Port gan y Sommelier I gydfynd hefo pob caws, 3 +£9, 5 +£14

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