

*The*  
GUNROOM  
RESTAURANT

Entremet

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Canapés

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Velouté

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Duck

*Searched duck breast, smoked leg, pickled fennel, amaretti, lavender, peach*

Sea Bass

*Citrus cured seabass, avocado, burnt grapefruit, wasabi peas, ponzu vinaigrette*

Pork

*Rhos Isaf nose to tail pork terrine, smoked turnip, pork scratching granola, tarragon mayonnaise*

Courgette

*Crispy courgette flower, garden ratatouille, Anglesey goats cheese, candied walnut, basil*

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Sorbet

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Lamb

*Salt marsh loin, slow cooked shoulder, lamb fat potato, grilled leek, laverbread, mint*

Lemon Sole

*Grilled lemon sole, Anglesey crab ravioli, lemon, broad beans, watercress*

Beetroot

*Salt baked beetroot, thyme grains, beetroot 'pastrami', honey crème fraiche, oxalis*

Welsh Beef

*Charred Sirloin (included) or Fillet (+£6)  
Treachle braised rib, anise carrot, carrot ketchup, camomile jus*

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

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### Yoghurt

*Baked llaeth y llan yoghurt, wild strawberries, aged balsamic, verbena*

### Waffle

*Tonka bean waffle, charred apricot, birch syrup, bacon bits ice cream*

### Gooseberry

*Vanilla poached gooseberry, white chocolate & elderflower Eton mess*

### Raspberry

*Dark chocolate & raspberry tart, raspberry curd, raspberry & clotted cream ice cream*

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## Coffee & Petit Fours

£79.50

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### 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*

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

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

## Entremet

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## Canapés

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## Velouté

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## Hwyaden

*Bron hwyaden wedi'I serio, coes wedi'I fygu, ffenigl, amaretti, lafant, eirin gwlanog*

## Draenog y Mor

*Draenog y mor wedi'I hattlu, avofado, grawnffrwyth llosg, pys wasabi, vinaigrette punzu*

## Cig Moch

*Terin cwnffon I drwyn cig moch Rhos Isaf, meip wedi'u fygu, granola porc, mayonnaise taragon*

## Corbwmpen

*Blodyn corbwmpen crisp, ratatouille yr ardd, caws gafr Sir Fon, cnau ffrengig, basil*

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## Sorbet

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## Cig Oen

*Cig oen morfeydd lleol, ysgwydd rhost, tatws braster cig oen, crenin, bara lawr, mintys*

## Lleden Lemwn

*Lleden lemwn, ravioli cranc Sir Fon, lemwn, ffa, berw dwr*

## Betys

*Betys rhost, grawn teim, 'pastrami' betys, crème fraîche mel, oxalis*

## Cig Eidion

*Syrlwyn (included) new Ffiled (+£6)*

*Aren mewn driog, moron anise, getsyp moron, jus camomile*

Sglodion braster cig eidion £4.5

Bresych, dresin caesar, parmesan £4.5

Tatws newyd, menyn garlleg gwyllt £4.5

## Cyn Pwdin

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### Iogwrt

*Iogwrt llaeth y llan wedi'I pobi, mefys gwyllt, balsamic aeddfed, verbena*

### Waffl

*Waffl tonka bean, bricyll, surop bedw, hufen ia bacwn*

### Gwsberis

*Eton Mess gwsberis mewn fanila, siocled gwyn a blodau ysgawen*

### Mafon

*Tarten siocled tywyll a mafon, curd mafon, hufen ia mafon a hufen tolch*

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## Coffi a Petit Fours

£79.50

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### 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 fygau (Pembrokeshire)*

*Celtic Promise – meddal a chryf (Ceredigion)*

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

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