

The
GUN ROOM
RESTAURANT

Entremet

Canapés

Velouté

Damara Môn Lamb

turnip, ewe's milk, caper, mint

Menai Scallop

tomato ponzu, smoked almond, elderflower

Courgette

tempura flower, Teifi nettle, walnut, lemon thyme

Rabbit

buckwheat, carrot, chamomile

Sorbet

Rhos Isaf Pork

loin & belly, fennel, black pudding, apricot

Anglesey Sea bass

Menai oyster, broad beans, smoked cucumber, Exmoor caviar

Fondant Leek

sorrel gnocchi, girolle mushroom, Welsh summer truffle

Welsh Beef

*treacle glazed rib, garden peas, gem lettuce, estate wild garlic capers, Perl Las, bone marrow
add a Fillet steak (+£12)*

Triple cooked chips £7.5

Charred greens, sourdough, anchovy, parmesan £7.5

New potato, pickled mustard seed, chive £7.5

*For food allergens or intolerances please speak to a member of our team before ordering
We cannot guarantee any food will not contain traces of nuts or gluten*

Pre-Dessert

Summer Pudding

Pimm's baba, lemon verbena, home-made crème fraîche

Peach

woodruff, white chocolate, almond

Blackcurrant

earl grey, Llaeth y Llan yoghurt, oat

Burnt Honey Tart

gooseberry, brown butter, clotted cream

Coffee & Petit Fours

£99

A Taste of Welsh Cheese

Selection of our favourite Welsh cheeses, 3 +£12, 5 +£18

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 +£14, 5 +£21

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

Cockburn's 2014 Quita Dos Canais vintage - Celtic Promise

Château de Fargues, Sauternes 2004 - £20 50ml

An aristocratic masterpiece from the Lur Saluces family {former historic owners of the legendary Château d'Yquem} revealing an eloquent maturity of crystallised ginger, dried apricot, and heather honey.

The unctuous, gold-hued palate is beautifully structured by a precise, enduring acidity that culminates in a sublime, velvety finish.

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

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Canapés

Velouté

Oen Damara Môn

maip, llefrith dafad, caprys, mintys

Cregyn Bylchog Y Fenai

ponzu tomato, almon wedi'u fygu, blodyn ysgaw

Corbwmpen

blodyn tempura, Teifi nettle, cnau ffrengig, teim lemwn

Cwningen

gwenith yr hydd, moron, camri

Sorbet

Mocyn Rhos Isaf

llwyn a bol, ffenigl, pwdin gwaed, bricyll

Draenog y Mor Sir Fon

wystrys y Fenai, ffa, ciwcymbr wedi'i fygu, caviar Exmoor

Cennin Fondant

gnocchi suran, madarch girolle, trwffl du Cymreig

Cig Eidion Cymreig

*asen mewn triog, pys, letys gem, caprys garlleg gwyllt, perl las, mer esgyrn
Ychwanegu ffiled (+12)*

Sglodion wedi'u coginio deirwaith £7.5

LLysiau gwyrdd, bara surdoes, ansiofi, parmesan £7.5

Tatws newydd, hadau mwstard, cennin syfi £7.5

Gweler ein tudalen parau gwin ar gyfer argymhellion ein Sommelier o winoedd sy'n cyfateb yn berffaith

Cyn Pwdin

Pwdin Yr Haf

baba Pimms, berfena lemwn, crème fraîche cartref

Eirin Gwlanog

mer y coed, siocled gwyn, almon

Cyrens Duon

earl grey, iogwrt llaeth y llan, ceirch

Tarten Mel

eirin mair, menyn brown, hufen tolch

Coffi a Petit Fours

£99

Blas o Gaws Cymraeg

Detholiad o gaws Cymraeg, 3 +£12, 5 +£18

Blaenafon, wedi eiddfeddi 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 +£14, 5 +£21

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Ar gyfer alergenau neu anoddefiadau bwyd, siaradwch ag aelod o'n tîm cyn archebu.

Ni allwn gadarnhau na fydd unrhyw fwyd yn cynnwys olion cnau neu glwten