

The
GUN ROOM
RESTAURANT

Entremet

Canapés

Velouté

Cod Cheek

cauliflower, raisin, Plas Dinas Vineyard Verjus

Squab Pigeon

estate elderberry, beetroot, walnut

Butternut Squash

Heb enw, smoked dukkah, burnt butter, sage

Anglesey Crab

brown shrimp, celeriac, horseradish, rye

Sorbet

Damara Hogget

carrot, cumin, yoghurt, mint

Monkfish

chorizo, artichoke, white bean, almond

King Oyster

hen of the woods, black garlic, cured egg yolk, tarragon

Welsh Beef

treacle glazed sirloin, ox cheek, foie natural gras, Welsh onion, black truffle, madeira

Triple cooked chips £7.5

Charred cabbage, Perl las, smoked almond £7.5

Cauliflower & Blaenafon Gratin £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

Rum & Raisin Souffle

banana, coconut, tonka bean

Macaron

45% milk chocolate, cocoa nib, hazelnut

Blackberry Tart

lemon verbena, Jersey cream, Cassis

Bardsey Apple

Douglas Fir, brown butter, buttermilk

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

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

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Canapés

Velouté

Boch Penfras

blodfresych, rhesin, verjus Gwinllan Plas Dinas

Ysguthan

ysawl ystad, betys, cnau ffrengig

Pwmpen

Heb enw, dukkah wedi'u fygu, menyn llosg, saets

Cranc Sir Fon

berdys brown, seleriac, marchruddygl, bara rye

Sorbet

Hoged Damara

moron, cwmin, yogwrt, mintys

Maelgi

chorizo, artisiog, ffa gwyn, almon

Madarch Wystrys

Madarch y goedwig, garlleg du, melyn wy, taragon

Cig Eidion

Sirlwyn mewn triog, boch ych, foie gras naturiol, nionyn Cymraeg, trwffl du, madeira

Sglodion wedi'u coginio deirwaith £7.5

Bresych llosg, Perl las, almon wedi'u fygu £7.5

Gratin blodfresych a caws Blaenafon £7.5

Cyn Pwdin

Souffle Rum a Rhesin

banana, cnau coco, ffa tonka

Macaron

siocled 45%, briwsion coco, cnau cyll

Tarten Mwyar Duon

verbena, Hufen Jersey, cassis

Afal Enlli

Douglas Fir, menyn brown, llefrith enwyn

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

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

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