The GUNROOM
RESTAURANT

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Entremet

Canapés

Velouté

Pâté en Croûte
Pheasant, guinea fowl, wood pigeon, pickled mustard seed, pancetta, prune, Armagnac

Trout
Menai oyster, Laverbread, kohl rabi, bergamot, buttermilk

Jerusalem Artichoke
hazelnut, burnt butter, brioche, Pedro Ximinez, sage

Hogget
black garlic, swede, Welsh onion, rosemary

Sorbet

Duck
Celeriac dauphinoise, plum, juniper jus

Turbot
salsify, Pant Du cider, girolle, Exmoor caviar

Perl Las
buckwheat, roast parsnip, pickled walnut, poached quince

Welsh Beef
Sirloin, beef fat hash brown, braised shin, carrot, smoked horseradish, bourguignon

Triple cooked chips £7.5
Spiced red cabbage, whipped goats curd, Snowdonia honey, walnut £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

Frangipane
Spiced fig, brandy butter, Snowdonia honey, Welsh black truffle

Blood orange
Llaeth y llan yoghurt, virgin olive oil, cardamom, pistachio

Chocolate
Single estate chocolate, Black Rock stout, crème fraîche, barley

Pear
Mascarpone, coffee, brown butter, chestnut

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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Entremet

Canapés

Velouté

Pâté en Croûte
Ffesant, iar guinea fowl, ysguthen, mustard wedi'u piclo, pancetta, eirin sych, Armagnac

Brithyll
Wystrys y Fenai, bara lawr, kohl rabi, bergamot, llefrith enwyn

Artisiog Jerusalem
Cnau cyll, menyn llosg, brioche, Pedro Ximinez, saets

Hogget
Garlleg du, rwdan, nionyn Cymreig, rhosemari

Sorbet

Hwyaden
Dauphinoise seleriac, eirin, saws juniper

Twrbot
Salsifi, seidr Pant Du, madarch girolle, cafiar Exmoor

Perl Las
Gwenith yr hydd, pannas rhost, cnau ffrengig, cwins

Cig Eidion
Syrlwyn, hash brown braster cig eidion, coes, moron, rhuddygl poeth, bourguignon

Sglodion wedi'u coginio deirwaith £7.5
Bresych coch, caws gafr, mel Eryri, cnau ffrengig £7.5
Gratin blodfresych a caws Blaenafon £7.5

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

Cyn Pwdin

Frangipane
Ffigys sbeislyd, menyn brandi, mel Eryri, tryffl du Cymreig

Oren Gwaed
Iogwrt Llaeth y llan, olew olewydd pur, cardamom, pistachio

Siocled
Siocled o ystad unigol, stowt Black Rock, crème fraîche, haidd

Gellyg
Mascarpone, coffi, mewyn brown, castanwydd

Coffi a Petit Fours

£99

Blas o Gaws Cymraeg
Detholiad o gaws Cymraeg, 3 +£12, 5 +£18
Blaenafon, wedi eiddfedi 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
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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