



Introducing The Gun Room

Menu - Aug 2019
Head Chef: Daniel ap Geraint

Glamour & Romance
have always been our "thing"



Our Menu is hand-crafted using fresh as well as many locally sourced ingredients and changes monthly.

STARTERS

Watermelon
Compressed watermelon, Anglesey feta, red chilli, basil
Sea trout
Sea trout poached at 52°, cucumber, horseradish, dill
Wood Pigeon
Seared wood pigeon, marinated cherry, black pudding, sage
Seafood Platter
Poached salmon, smoked salmon, prawns, Anglesey crab, smoked mackerel,
rollmop herring, fresh anchovy, lemon & coriander mayonnaise

MAINS

Welsh Lamb
Herb crusted loin of lamb, braised lamb breast, savoy cabbage, carrot, anise
Monkfish
Roast monkfish, monkfish tempura, curried cauliflower, pickled raisin, curry oil
Courgette
Crispy courgette flower, Pantysgawn goats cheese, pine nuts, broad beans, mint
Welsh Beef
Treacle cured sirloin & braised cheek, textures of onion, bearnaise butter, beef dripping chips

Beef dripping chips £4
Anglesey new potatoes £4
Wilted summer greens £4

DESSERTS

Pannacotta
Green tea pannacotta, macerated strawberry, strawberry sorbet, yuzu meringue
Millionaire shortbread
Chocolate cremeux, Halen Môn salted caramel, cocoa nib, caramel ice cream
Crumble
Poached Peach, honey & ginger mascarpone, almond crumble, Lavander ice cream
Welsh Cheese
Hafod, Perl Las & Golden Cenarth, fennel marmalade, pickles, grapes, biscuits

£46

Tea, Coffee or Hot Chocolate, chocolates & Fudge £4

Melon dŵr
Melon dŵr wedi'i cywasgu, Feta Sir Fôn, tsili coch, brenhinllys
Sewin
Sewin wedi'i bostio at 52°, ciwcymbr, marchruddygl, dil
Ysguthen
Bron Ysguthen, ceirios, pwdin gwaed, saets
Platiad y Môr
Eog wedi'i botsio, eog wedi'i fygu, cranc Ynys Mon, corgimwch,
macrell, bennog ac ansiofi ffres, mayonnaise lemon a coriander

Cig Oen
Llwyn mewn crwst o berlysiau, bron cig oen, bresych savoy, moron, anise
Maelgi
Maelgi rhôt, tempura maelgi, blodfresych mewn cyri, resin wedi'u piclo, olew cyri
Corbwmpen
Blodyn corbwmpen crimp, caws gafr Pantysgawn, cnau pîn, ffa, mintys
Cig Eidion
Syrllwyn mewn triog a boch, blasau o nionod, menyn bernaise, sgodion blaster cig eidion

Sgodion blaster cig eidion £4
Tatws newydd Sir Fôn £4
Llysiau gwydd wedi gwywo £4

Pannacotta
Pannacotta te gwyrdd, mefys, sorbet mefys, meringue yuzu
Bara Byr Miliwnydd
Cremeux siocled, caramel Halen Môn, nib coco, hufen iâ caramel
Crymbl
Eirin gwlanog wedi'i botsio, mascarpone mêl a sinsir, cymbl almon, hufen iâ lafant
Caws Cymraeg
Hafod, Perl Las a Golden Cenarth, marmaled ffenigl, piclau, grawnwin, bisgedi

£46
Te, coffi neu siocled poeth, siocled a cyffug £4

For reservations

Book online at www.plasdinas.co.uk/dining

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or call

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