



## CYRSIAU CYNTAF | STARTERS

Cawl y dydd, bara cartref

**Soup of the day, homemade bread 6**

1/2 dwsin o wystrys Carlingford ar rew, lemwn, finegr sialots

**1/2 dozen Carlingford oysters on ice, lemon, shallot vinegar 10.5**

Cocos crensiog, finegr tsili

**Crispy cockles, chilli vinegar 6**

Caws pôb, dail cymysg

**Welsh rarebit, dressed leaves 7**

Bwrdd antipasti

**Antipasti board 7.5**

Ystifflog halen a pupur, jam tsili

**Salt and pepper squid, chilli jam 8.5**

Cacen pysgod eog, mayo lemwn

**Salmon fish cakes, lemon mayonnaise 8.5**

Afocado, tost surdoes gydag wyau wedi potsio (amser cinio yn unig)

**Avocado, sourdough toast, poached eggs (lunchtime only) 7.5**



## SBESIALS GWANWYN | SPRING SPECIALS

Sardiniaid pôb wedi lapio yn Serrano, ffenigl, tomato

**Baked sardines wrapped in Serrano, fennel, tomato 7.5**

Coesgyn ham, caws pôb, llysiau wedi piclo

**Pressed ham hock, Welsh rarebit, pickled vegetables 8**

Brocoli blaguro, wŷy wedi potsio, dresin sialot

**Sprouting broccoli, poached egg, shallot dressing 6.5**

*gyda/with - Chorizo +2*

Suprême ffowlyn yd basgedig, letys jem, parmesan, briwsion, dresin caesar

**Cornfed chicken suprême, baby gem, parmesan, croutons, caesar dressing 15.5**

Ysbinbysg cyfan rhost, mangetout sesame, coriandwr, tsili a soi

**Whole baked seabass, sesame mangetout, coriander, chilli, soy 19.5**

Risotto caws Hafod a chennin, pesto cennin

**Leek and Hafod cheese risotto, leek pesto 12.5**

*gyda/with - Ffowlyn/Chicken +3*

Planhigyn wŷy cyrri, siytni tomato, hadau, cêl

**Curried aubergine, tomato chutney, seeds, kale 11.5**

*gyda/with - Teifi organic Halloumi organig Teifi +3 | Ffowlyn/Chicken +3*

## CLASURON YR HM | HM CLASSICS

Pysgod y dydd ar y bwrdd du

**Fish special on the blackboard**

Corbenfras mewn cyteu cwrw Cymreig, sglodion tenau, pys mât, saws tartâr

**Welsh beer battered haddock, skinny fries, crushed peas, tartare sauce 13**

Risotto bwyd môr, corgimwch, cocos, eog, corbenfras

**Seafood risotto, prawns, cockles, salmon, haddock 14**

Linguini cranc Bae Ceredigion, tsili a garleg

**Cardigan Bay crab, chilli and garlic linguini 16**

Byrgr Harbormaster, sglodion tenau | **Harbourmaster burger, skinny fries 13**

*Cheddar Eryri | Cig moch | Caws pôb | Chorizo | Perl Las*

*Welsh cheddar | Bacon | Welsh rarebit | Chorizo | Perl Las 1.5*

Stecen 'Munud' Cymreig (gyda saws corn pupur +2)

**Welsh 'Minute' steak (with peppercorn sauce +2) 14**

Stecen syrllwyn 8oz Cymreig (gyda saws corn pupur +2)

**Welsh 8oz sirloin steak (with peppercorn sauce +2) 24.5**

*Gweinig stêcs gyda madarch, tomatos, cylchoedd winwns, sglodion tenau  
Steaks served with mushroom, tomatoes, onion rings, skinny fries*

## TAMEIDIAU NIBBLES

Bhajis tato, mayo Cajwn

**Potato bhajis, Cajun mayo 3.5**

Hummus, bara cartref

**Hummus, homemade bread 4**

Falafel tato melys, mayo coriandwr

**Sweet potato falafel, coriander mayo 4**

Bara cartref

**Homemade bread 2.5**

Olewydd

**Olives 1.5**

## PLANTOS

### LITTLE ONES 11's

Macaroni a chaws

**Mac 'n' cheese 5.5**

Byrgr 'slider' a sglodion

**Slider burger and chips 6.5**

Goujons pysgod, pys mât, tato newydd

**Fish goujons, crushed peas, new potatoes 6.5**

## LLYSIAU

### VEGETABLES 4

Sglodion tenau neu tew

**Skinny or chunky fries**

Mangetout, artisiog jerwsalem

**Mangetout, jerusalem artichoke**

Bresych hispi rhost, sialot crimp

**Roasted hispi cabbage, crispy shallot**

Tato melys, tahini, coriandwr

**Sweet potato, tahini, coriander**

FEGAN VEGAN

Prif Cogydd | Head Chef Ludo Dieumegard

*Rhowch wybod ini os oes gennyh*

*anghenion diet arbennig.*

*Gofynnwch i'n staff am unrhyw*

*wybodaeth alergedd.*

*Please inform us of any dietary*

*requirements. Allergen information*

*available on request.*

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# PWDIN A COCTÊLS | DESSERT AND COCKTAILS

## PWDIN | DESSERT

Fondant siocled, caramel miso wedi chwipio

**Chocolate fondant, whipped miso caramel 7.5**

Rhiwbob, cwstard, meringue Eidalaidd, teisen frau

**Rhubarb, custard, Italian meringue, short bread 6.9**

Delice siocled gwyn, mafon, olewydd du, almwn, olew fanila

**White chocolate delice, raspberries, black olive, almond, vanilla oil 6.9**

Carpaccio pînafal, rwm a rhesin, sorbet cnau coco

**Pineapple carpaccio, rum and raisin, coconut sorbet 6.9**

Sleisen polenta oren, coffi, cnau Ffrengig, hufen chantilly

**Orange polenta slice, coffee, walnuts, chantilly cream 6.9**

Frangipane cnau pys ac almwn, hufen iâ menyn caramel

**Peanut and almond frangipane, butter scotch ice cream 6.9**

Sundae mango a granadila

**Passionfruit and mango sundae 6.9**

## CAWS | CHEESE

Bwrdd caws Ceredigion | **Ceredigion cheese board 9**

4 chaws gyda waffer bara, seleri, gellyg a siytrni

**4 cheeses with wafer bread, celery, pear and chutney**

*PERL WEN (Meddal/Soft) Cenarth*

*PERL LAS (Glas/Blue) Cenarth*

*TEIFI SMOKED (Mygu/Smoked) Teifi*

*ADDEWID CELTAIDD (Cheddar meddal/Soft cheddar) Teifi*

## HUFEN IÂ | ICE CREAM

Affogato - hufen iâ fanila | **Affogato - vanilla ice cream 5**

Hufen iâ | sorbet Cymreig (am belen)

**Welsh ice cream | sorbet (per scoop) 2.5**

*Sorbet - Mwyar duon, mango, granadila, cnau coco*

*Sorbet - Blackberry, mango, passionfruit, coconut*

*Hufen iâ - Fanila, menyn caramel, caramel hallt, pistasio*

*Ice cream - Vanilla, butterscotch, salted caramel, pistachio*



## COCTELAU HM HM COCKTAILS 7.5

### PWLL CAMPIRINHA

Cachaca, leim, mêl lleol

Cachaca, lime, local honey

### YSGAWEN PERLYMUS | ELDERFLOWER FIZZ

Gwirod a cordial ysgawen, Prosecco, soda

Elderflower liqueur, cordial, Prosecco, soda

### NEGRONI MARMALÊD MÔN | MARMALADE NEGRONI

Jin marmalêd Ynys Môn, Campari, vermouth coch

Anglesey marmalade gin, Campari, red vermouth

### DYFFRYN AERON VALLEY

Jin Hendricks, gwirod ysgawen, lemwn, ciwcymbr, dail mintys

Hendricks gin, elderflower liqueur, pressé, lemon, cucumber, mint

### HARBWR STORMUS | STORMY HARBOUR

Rwm Barti Ddu, leim ffres, cwrw sinsir, surop sinsir

Barti Ddu rum, lime, ginger beer, ginger syrup

### MACHLUD MWYN | RED SKY

Chambord, cointreau, mafon, sudd lemwn, mintys

Chambord, cointreau, raspberries, lemon juice, mint

### HM GIN & TONIC 7.8

50ml Jin Brecon, Source tonic Llanllyr, grawnfrwyth pinc

50ml Brecon Gin, Llanllyr Source tonic, pink grapefruit

## COCTELAU CLASSUROL CLASSIC COCKTAILS 7

MOJITO

COSMOPOLITAN

TOM COLLINS

MARGARITA

'BLOODY MARI'

WHITE RUSSIAN

BRAMBLE

DAQUIRI

ESPRESSO MARTINI

GIN OR VODKA MARTINI

NEGRONI

PASSIONFRUIT MARTINI

## COCTÊL DI ALCOHOL NON ALCOHOLIC COCKTAIL

### GWEFUS HEDYN | SEEDLIP 6

Seedlip gardd - gwirod di-alcohol, tonic ysgawen

Seedlip garden - non-alcoholic spirit, elderflower tonic

### MIWL KOMBUCHA | KOMBUCHA MULE 6

Kombucha sinsir, leim, sinsir ffres

Ginger Kombucha, lime, fresh ginger

### APPLE MOJITO AFAL 4.7

Leim ffres, afal, mintys, sudd afal, pressé ysgawen

Fresh lime, apple, mint, apple juice, elderflower pressé

### COLLINS PÎNAFAL A MAFON PINEAPPLE AND RASPBERRY COLLINS 4.7

Piwri pînafal, mafon, lemwn, grenadine

Pineapple purée, raspberries, lemon, grenadine