



SWPER HYDREF | AUTUMN DINNER

Bara surdoes HM a menyn | **HM sourdough bread and butter 3.5**

½ dwsin o wystrys Carlingford ar rew, finegr sialot
½ dozen Carlingford oysters on ice, shallot vinegar 10.5

Ystifflog wedi ffrio, puprod coch, chorizo, pesto cennin
Pan fried squid, red peppers, chorizo, leek pesto 9

Cacennau cranc Bae Ceredigion, letys jem, mayo taragwn
Cardigan Bay crab cakes, baby gem, tarragon mayo 9.5

'Macaroni a Chaws HM', saws cimwch, chorgimwch a sbinais
'HM Mac 'n' Cheese', lobster sauce, prawn and spinach 9

Bety's organig rhost gyda chwmin, hummus, chnau barfog a choriandwr
Cumin roast organic beetroot, hummus, hazelnuts and coriander 7

Soufflé caws Teifi wedi fygu a'i bobî ddwy waith, gellyg wedi potsio mewn gwin coch
Twice baked smoked Teifi cheese soufflé, red wine poached pear 8

Cig eidion Cymreig wedi serio mewn steil Thai, slaw Asiaidd
Seared Welsh beef Thai style, Asian slaw 9

½ Cimwch Bae Ceredigion*, saws béarnaise, sglodion
½ Cardigan Bay lobster*, béarnaise sauce, chips 22

*pan wedi glanio | when landed

Linguine cranc Bae Ceredigion, garleg a tsili
Cardigan Bay crab linguine, garlic and chilli 16

Corbenfras mewn cyteu cwrw Cymreig, sglodion, pys mâl, saws tartâr
Welsh beer battered haddock, chips, crushed peas, tartare sauce 13

Pysgodyn y dydd, artisiog jerwsalem rhost, bresych hispi, menyn lemwn a chococo
Fish of the day, roast jerusalem artichoke, hispi cabbage, lemon and cockle butter 19

Ysbinbysg cyfan rhost, brocoli blaguro, salsa tomato
Whole roast seabass, sprouting broccoli, tomato salsa 21

Asen fer cig eidion Cymreig wedi rhostio'n araf, saws soi, piwri tato melys, chimichurri
Slow roast short rib of Welsh beef, soy glaze, sweet potato purée, chimichurri 20

Suprême ffowlyn, moron rhost a piwri, ffritter coes ffowlyn, vinaigrette berwr dŵr
Chicken suprême, roast and purée carrots, leg fritter, watercress vinaigrette 15.5

Byrgyr Harbwrfeistr, sglodion 13 - *gyda Chaws Eryri | Cig Moch | Chorizo | Perl Las +1.5*
Harbourmaster burger, chips 13 - with Welsh Cheddar | Bacon | Chorizo | Perl Las +1.5

Risotto cennin a chaws Hafod, pesto cennin
Leek and Hafod cheese risotto, leek pesto 12.5

Corbwmpen organig Blaencamel, quinoa, sbinais, romesco - *gyda Halwmi organig Teifi +3*
Blaencamel organic courgettes, quinoa, spinach, romesco 11.5 - with Teifi Organic halloumi +3

Brocoli blaguro wedi grilio, dresin caesar, briwsion
Grilled sprouting broccoli, caesar dressing, crumbs 4

Tato melys, iogwrt tahini, sesame, tsili wedi piclo, coriandwr
Sweet potato, tahini yoghurt, sesame, pickled chilli, coriander 4

Dail gwyrdd
Green leaves 4

*Rhowch wybod ini os oes gennych anghenion deiet arbennig. Gofynnwch i'n staff am unrhyw wybodaeth alergedd.
Please inform us of any dietary requirements. Allergen information available on request.*



PWDIN | DESSERT

Fondant siocled, caramel miso, hufen iâ caramel hallt
Chocolate fondant, miso caramel, salted caramel ice cream 7.5

Posset lemwn, granola mafon a chnau barfog
Lemon posset, raspberries and hazelnut granola 7

Mousse siocled tywyll, mwyar duon, crème fraîche
Dark chocolate mousse, blackberries, crème fraîche 7

Crème brûlée ffa tonka, teisen frau oren
Tonka bean crème brûlée, orange shortbread 7

Pei meringue mefus a basil, balsamic
Strawberry and basil meringue pie, balsamic 7

Bwrdd caws Ceredigion, seleri, gellyg a siytni
Ceredigion cheese board, celery, pear and chutney 9

Hufen iâ Cymreig (am belen) | **Welsh ice cream (per scoop) 2.5**

Fanila | Siocled | Mefus | Caramel Hallt

Vanilla | Chocolate | Strawberry | Salted Caramel

Sorbet Cymreig (am belen) | **Welsh sorbet (per scoop) 2.5**

Mango | Granadila | Mafon

Mango | Passionfruit | Raspberry

PLANTOS | LITTLE ONES 6.5

Macaroni a chaws

Mac 'n' cheese

Goujons pysgod, pys mâl, sglodion
Fish goujons, crushed peas, chips

Ham, wÿ wedi ffrio, brocoli

Ham, fried egg, broccoli

WIFI: HM BAR arlanymor

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Prif Cogydd | **Head Chef** Ludo Dieumegard

