



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 crimp, ffa du, aioli
Crispy squid, black beans, aioli 9.5

Thermidor corgimwch, ffenigl, dil
Prawn thermidor, fennel, dill 9

Garleg rhost, madarch castan rhost, hummus, caws Teifi wedi fygau
Roast garlic, chestnut mushrooms, hummus, smoked Teifi cheese 8

Soufflé Perl Las wedi pobi ddwy waith, gellyg, cnau Ffrengig
Twice baked Perl Las soufflé, pear, walnuts 9

Hwyaden wyllt wedi cochi, betys, mwyar duon, cnau barfog
Cured wild duck, beetroot, blackberry, hazelnuts 8.5

Croquette cwningen, remoulade seleriac a moron, vinaigrette berwr dŵr
Rabbit croquette, celeriac and carrot remoulade, watercress vinaigrette 8

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

Aden morgath 'au poivre', kale, sglodion
Skate 'au poivre', kale, chips 20

Pysgodyn y dydd, tato bwts cennin, saws persli a chocos
Fish of the day, leek mash, parsley and cockle sauce 19

Ysbinbysg cyfan, blodfresych rhost, salsa verde
Whole seabass, roast cauliflower, salsa verde 21

Stecen syrllwyn 8oz Cymreig, tato dauphinoise, cêl, menyn taragwn
8oz Welsh sirloin steak, dauphinoise potatoes, kale, tarragon butter 28

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 22

Coes hwyaden confit, pys, letys gem chorizo
Confit duck leg, peas, baby gem, chorizo 18

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

Pei ffacbys brwysiedig, panas mât
Braised lentil pie, parsnip mash 12.5

Risotto sgwash, saets a parmesan
Squash, sage and parmesan risotto 13

Panas rhost, mayo cyrri, rhesin wedi piclo | **Roast parsnip, curried mayo, pickled raisins 4**

Tato melys, mwstard a masam, pecanau tostiedig | **Sweet potato, maple and mustard, toasted pecans 4**

Cêl, garleg, sialot | **Kale, garlic, shallot 4**

Sglodion | **Chips 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 oren, hufen iâ fanila
Chocolate fondant, orange caramel, vanilla ice cream 7.5

Teiŋ afal wedi carameleiddio, castan, granola teim, cwstard
Caramelised apple terrine, chestnut, thyme granola, custard 7

Mousse siocled gwyn, gellyg, mwyr duon, almwn
White chocolate mousse, pear, blackberries, almonds 7

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

Pei meringue pînafal a cnau coco
Pineapple and coconut meringue pie 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

WIFI: HM BAR arlanymor
info@harbour-master.com

Prif Cogydd | **Head Chef** Ludo Dieumegard

