



CINIO HYDREF | AUTUMN LUNCH

Bara surdoes HM a menyyn | **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 halen a phupur, jam tsili
Salt and pepper squid, chilli jam 8.5

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

Betys organig Blaencamel, Perl Las, cnau Ffrenigig
Organic Blaencamel beetroot, Perl Las, walnuts 7

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

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

Risotto cranc Bae Ceredigion, garleg a tsili
Cardigan Bay crab risotto, 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, tato bwts cennin, saws persli a chocos
Fish of the day, leek mash, parley and cockle sauce 19

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

Stecen grwper 6oz Cymreig, tato dauphinoise, cêl, menyyn taragwn
6oz Welsh rump steak, dauphinoise potatoes, kale, tarragon butter 16

Ballotine ffowlyn wedi ffrio, pys, letys jem, chorizo
Pan fried chicken ballotine, peas, baby gem, chorizo 15.5

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 mâl
Braised lentil pie, parsnip mash 12.5

Barlys perl, artisiog jerwsalem, cêl, cnau barfog tostiedig, hufen rhyddugl poeth - *gyda Halwmi organig Teifi +3*
Pearl barley, jerusalem artichoke, kale, toasted hazelnuts, horseradish cream 11.5 - with Teifi Organic halloumi +3

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

Tato melys, mwstard a masarn, 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

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

Mousse siocled gwyn, gellyg, mwyar 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 Halt
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, wŷ wedi ffrio, sglodion
Ham, fried egg, chips

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

Prif Cogydd | **Head Chef** Ludo Dieumegard

