

BWYDLEN | MENU

cinio | lunch



Bara surdoes a menyn
Sourdough bread and butter 3.5

Cocos crimp, finegr tsili
Crispy cockles, chilli vinegar 7

½ dwsin o wystrys Carlingford ar rew, finegr sialot
½ dozen Carlingford oysters on ice, shallot vinegar 12

Ystifflog halen a phupur, jam tsili
Salt and pepper squid, chilli jam 9

Cregyn bylchog wedi ffrio, piwri sgwash, Serrano crimp, rhesin wedi piclo
Pan fried scallops, squash purée, crispy Serrano, pickled raisins 12

Cacen pysgod corbenfras wedi fygu, sbinais, hufen mwstard grawn cyflawn
Smoked haddock fishcake, spinach, wholegrain mustard cream 8

Caws pob HM, siytni pînafal
HM Welsh rarebit, pineapple chutney 8

Betys rhost, feta, pistachio, pomgranad
Roast beetroot, feta, pistachio, pomegranate 8

Corbenfras mewn cyteu cwrw Cymreig, sglodion, pys mâl, saws tartâr
Welsh beer battered haddock, chips, crushed peas, tartare sauce 14

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

Pysgodyn y dydd, tato mâl cyrri, saws betys a chnau coco
Fish of the day, crushed curried potatoes, beetroot and coconut sauce 21

Coes hwyaden confit, seleriac, bresych savoy, saws mwyar duon
Confit duck leg, celeriac, savoy cabbage, blackberry jus 16

Bochau ych wedi brwysio, tato bwts rhyddugl poeth, saws bourguignon
Braised Ox cheek, horseradish mash, bourguignon sauce 15

Barlys wedi brwysio, Teifi halloumi, afal rhost, pesto cennin a chnau barfog
Braised barley, Teifi halloumi, roast apple, leek and hazelnut pesto 13

Risotto sgwash cnau melys, saets a parmesan
Butternut squash, sage and parmesan risotto 13

Brocoli blaguro, sialot a garleg confit | **Tenderstem broccoli, confit garlic and shallot 4**
Bresych savoy, pesto cennin a chnau barfog | **Savoy cabbage, leek and hazelnut pesto 4**

Tato bwts winwns wedi carameleiddio | **Caramelised onion mash 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.*

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PWDIN | DESSERT

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

Cacen caws pob fanila, siytni llugaeron
Baked vanilla cheesecake, cranberry chutney 7

Frangipane gellyg, sorbet mwyar duon
Pear frangipane, blackberry sorbet 7

Pwdin stici toffi, saws toffi, popgorn, crème fraîche
Sticky toffee pudding, toffee sauce, popcorn, crème fraîche 7

Crème brûlée cardamom, cwci siocled gwyn
Vanilla crème brûlée, white chocolate cookie 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
Vanilla | Chocolate | Strawberry

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

Mwyar duon | Granadila | Mafon
Blackberry | Passionfruit | Raspberry

PLANTOS | LITTLE ONES 6.5

Linguine gyda chaws
Cheesy linguine

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

Selsig a sglodion
Sausage and chips

WIFI: HM BAR arlanymor
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Prif Gogydd | **Head Chef** Ludo Dieumegard

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