

# BWYDLEN | MENU

swper | dinner



Bara surdoes a menyn  
**Sourdough bread and butter 3.5**

Cocos crimp, finegr tsili  
**Crispy cockles, chilli vinegar 7**

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

Ystifflog crimp, dresin 'Marie Rose', letys jem  
**Crispy squid, Marie Rose dressing, gem lettuce 9**

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

Cyrri corgimwch brenin a chnau coco, tuille tato crimp  
**King prawn and coconut curry, crispy potato tuille 10**

Teiŋ ffowlyn a chorizo, cornelys, surdoes  
**Chicken and chorizo terrine, sweetcorn, sourdough 9**

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

Soufflé cennin a chaws Hafod wedi pobi ddwy waith, salsa pīnafal  
**Twice baked Hafod cheese soufflé, pineapple salsa 9**

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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**

Lleden cyfan, tato perlaysiau, caprys, menyn lemwn a phersli  
**Whole plaice, herb potatoes, capers, lemon and parsley butter 21**

Bola porc wedi goginio'n araf, piwri sgwash, bresych savoy ac afal, ffritter porc, saws seidr Hansh  
**Slow cooked belly pork, squash purée, savoy cabbage and apple, pork fritter, Hansh cider sauce 16**

Rwmp cig oen Dyffryn Ystwyth, tato bwts winwns wedi carameleiddio, brocoli blaguro, saws tomato ac olewydd du  
**Ystwyth Valley lamb rump, caramelised onion mash, sprouting broccoli, tomato and black olive jus 20**

Stecen Syrllwyn 8os Cymreig, tato bwts rhyddugl poeth, saws bourguignon  
**8oz Welsh sirloin steak, horseradish mash, bourguignon sauce 26**

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**

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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 i ni 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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