

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

Terîn helgig, siytni llugaeron, surdoes
Game terrine, cranberry chuntney, sourdough 9

Soufflé cennin a chaws Hafod wedi'i bobi ddwy waith, vinaigrette cennin
Twice baked Hafod cheese soufflé, leek vinaigrette 9

Betys rhost, feta, pistasio, 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, artiog jerwsalem rhost a piwri, bresych hispi, menyn cocos, lemwn a phersli
Fish of the day, roast jerusalem artichoke and purée, hispi cabbage, cockle, lemon and parsley butter 21

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

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

Pei ffacbys a madarch castan brwysiedig, haenen panas bwts
Braised lentil and chesnut mushroom pie, parsnip mash topping 13

Risotto blodfresych, caprys crimp, cnau Ffrengig
Cauliflower risotto, crispy capers, walnuts 13

Blodfresych rhost, parmesan | **Roast cauliflower, parmesan 4**

Bresych savoy, pesto cennin, cnau barfog | **Savoy cabbage, leek pesto, hazelnuts 4**

Tato bwts rhyddugl poeth | **Horseradish mash 4**

Moron rhost, hadau cyrri | **Roast carrots, curried seeds 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

Panna cotta coffi Coaltown, clementin, cnau Ffrengig
Coaltown coffee panna cotta, clementine, walnuts 7

Crymbl afal a mwyar duon, cwstard fanila
Apple and blackberry crumble, vanilla custard 7

Pwdin stici toffi banana, saws toffi, hufen iâ fanila
Banana sticky toffee pudding, toffee sauce, vanilla ice cream 7

Crème brûlée ffa tonka, bisgedi sinsir
Tonka bean crème brûlée, ginger biscuits 7

Bwrdd caws Ceredigion, seleri, gellyg a siytri
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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