

BWYDLEN | MENU

cinio | lunch



Bara foccacia HM, olew olewydd a balsamic
HM foccacia, olive oil and balsamic 3.5

Cocos crimp Penclawdd, finegr tsili
Penclawdd crispy cockles, chilli vinegar 7

Wystrys Carlingford ar rew, finegr sialot
Carlingford oysters on ice, shallot vinegar 2.8 yr un | each

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

Thermidore cranc Bae Ceredigion ar dost, cêl crimp, parmesan
Cardigan Bay crab thermidore on toast, crispy kale, parmesan 12

Coesgyn ham, cawl pys a mintys oer, wŷ Fferm Coed wedi'i botsio
Ham hock, chilled pea and mint soup, poached Coed Farm egg 10

Panna cotta moron a chardomom, ffeta rhost, coriandwr, hadau tostiedig, rhesin wedi'u piclo
Carrot and cardamom panna cotta, roast feta, coriander, toasted seeds, pickled raisins 8

Asparagws wedi'i grilio, saws perlyisiau, crymbl parmesan
Grilled asparagus, herb dressing, parmesan crumble 9

Corbenfras mewn cyteu cwrw Cymreig, sglodion, pys mâl, saws tartâr
Welsh beer battered haddock, chips, crushed peas, tartare sauce 15

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

Pysgodyn y dydd, piwri pys, fricassée pys, winwns a letys jem, vinaigrette ffowlyn rhost
Fish of the day, pea purée, pea, onion and baby gem fricassée, roast chicken vinaigrette 21

Ysbinbysg cyfan rhost, salad cynnes tomato, sampier ac olewydd du, pesto basil
Whole roast seabass, tomato, samphire and black olive warm salad, basil pesto 21

Golwyth porc, ffa Ffrengig garleg a sialot confit, sglodion, saws seidr
Pork chop, confit garlic and shallot French beans, chips, cider sauce 19

Cacen polenta perlyisiau crimp, planhigyn wŷ, iogwrt cyrri, tomato, bresych hispi
Crispy herb polenta cake, aubergine, curried yoghurt, tomato, hispi cabbage 14

Fricassée cêl a barlys perl, corbwmpen rhost, almwn, dresin taragwn
Kale and pearl barley fricassée, roast courgette, almond, tarragon dressing 13

Ffa Ffrengig gyda sialot a garleg confit | **Confit garlic and shallot French beans 4**

Brocoli blaguro, romesco | **Sprouting broccoli, romesco 4**

Tato newydd Sîr Benfro gyda perlyisiau | **Herb Pembrookshire new potatoes 4**

Letys gem, saws mêl Afon Mêl a mwstard | **Afon Mêl honey and mustard dressed baby gem 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

Ffondant siocled, caramel miso, hufen iâ banana

Chocolate fondant, miso caramel, banana ice cream 8

Panna cotta fanila, rhiwbob wedi'i botsio, granola sinsir

Vanilla panna cotta, poached rhubarb, ginger granola 7

Delice siocled gwyn, 'rice crispies', mafon, balsamic

White chocolate delice, 'rice crispies', raspberry, balsamic 7

Carpaccio pînafal, sorbet cnau coco, rum a rhesin

Pineapple carpaccio, coconut sorbet, rum and raisin 7

Pwdin toffi stici sinsir, saws toffi afal, 'snap' brandi, iogwrt wedi'i chwipio

Stem ginger sticky toffee pudding, apple toffee sauce, brandy snap, whipped yoghurt 7

Paflofa lemwn a llusen, sorbet llusen

Lemon and blueberry pavlova, blueberry sorbet 7

Bwrdd caws Ceredigion, seleri, gellyg a siytni

Ceredigion cheese board, celery, pear and chutney 12

Hufen iâ Cymreig (am belen) | **Welsh ice cream (per scoop) 2.5**

Fanila | Siocled | Mefus | Banana

Vanilla | Chocolate | Strawberry | Banana

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

Llusen | Granadila | Cnau Coco

Blueberry | Passionfruit | Coconut

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: Harbourmaster Guest | arlanymor
info@harbour-master.com**

Prif Gogydd | **Head Chef:** Ludo Dieumegard

01545 570 755

