



HM CHARCUTERIE

Served Daily 2:30 - 5pm

(F) Ffrwythau'r Olewydd

(Vg) Olives

3

Wynwyn wedi'u piclo a chornichons

Pickled onion & cornichons

3

Eog wedi'i fygu

Smoked Salmon

5

(F) Cnau cashew wedi pobi

(Vg) **Toasted Cashews**

3

(F) Hummus a Chrostini

(Vg) **Hummus and Crostini**

2.5

(LI) Dau Broffiterol Caws 'Black Bomber' a Chennin Syfi

(V) **Two Black Bomber and Chive Profiteroles**

4

Dewis o gig wedi'u halltu: Tsioriso, Serrano, Cig Eidion wedi'i halltu

Cured Meat Selection: Chorizo, Serrano, Cured Beef

6

(LI) Bara hadog cyflawn yr Harbwrfeistr a menyn marmite

(V) **Harbourmaster Seeded Wholemeal Bread and Marmite Butter**

3.5

Os hoffech weld rhestr llawn o'n diodydd/gwinoedd, gofynnwch i aelod o'n staff os gwelwch yn dda

Please ask a member of staff if you would like to see our full drinks/wine list

Head Chef | Shane James

(V) Vegetarian (Vg) Vegan (MVg) Modified Vegan

Please inform us of any dietary requirements. Allergen information available on request

www.harbour-master.com   @hmaberaeron