



HARBOURMASTER

ABERAERON

Cinio gaeafol – A winter's lunch

8 – 13 Mawrth / March

£13.00 2 gwrs / 2 courses
£16.00 3 chwrs / 3 courses

Cawl y dydd

Casyn crwst pwff o madarch gwyllt,
pancetta a saws mwstard

Salad betys, caws gafr a chnau ffrengig

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Risotto shibwns a pys, wŷ twym wedi'i potsio,
parmesan

Caserol ffowlyn awyr agored Bryn Derw
gyda basil ac olewydd, tato hufennog

Corbenfras wedi'i potsio, risotto shibwns a
pys, wŷ wedi'i potsio

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Pwdin bara menyn bara brith

Crwmbel afal, hufen iâ fanila

Meringue aeron

Soup of the day

Puff pastry case of wild mushrooms,
pancetta and mustard sauce

Beetroot, goats cheese, walnut salad

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Spring onion and pea risotto, warm
poached egg, parmesan

Free range Bryn Derw chicken casserole
with basil and olive, creamed potatoes

Poached haddock, spring onion and pea
risotto, poached egg

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Bara brith bread and butter pudding

Apple crumble, vanilla ice cream

Berry meringue