



HARBOURMASTER
ABERAERON

BWYD
FOOD

I ddechrau

Bara, olewydd, olew olewydd	3.00
Bara cartref gyda menyn hallt Cymreig	1.80

Tamaid / Cwrs cyntaf

Cawl y dydd	4.50
Bouillabaise gyda briwsion parmesan	6.00
Bruschetta tomatos, corbwmpen a basil	5.00
Mecryll mewn pot, ciwcymbr melys a chwerw, tost	5.50
Salad betys rhost, Perl Las, taragon a chnau ffrengig	5.50
Caws pôb / gyda chig moch lleol wedi'i gochi	5.50 / 7.50
1/2 dwsin o wystrys, finegr sialot, lemwn	9.00
Plat Antipasti - Cigoedd wedi'u cochi, mozzarella, siytni, tomatos, brwyniaid, olewydd, bara	6.50 / 12.00
Cacennau eog a coriander, mayonnaise leim gyda sglodion tenau	6.50 / 9.00
Salad melon dŵr, caws gafr a roced	5.00

Prif gyrsiau

Byrgyr cig eidion gwartheg duon Cymreig, sglodion, relis gyda Cheddar Eryri (atod)	9.00 / 1.50
Syrlwyn Cymreig, menyn garlleg, sglodion tew	18.50
Salad Caesar ffowlyn dros olog, croutons	10.50
Pei pysgod, llysiau gwyrdd mewn menyn	10.50
Pysgodyn y dydd - <i>ar y bwrdd du</i>	pris y farchnad
Spaghetti cranc Bae Ceredigion gyda tsili a leim	13.50
Pysgodyn a sglodion tew, pys stwnsh, saws tartâr	10.50
Cyri Thai gwyrdd sgwash cnau menyn a ffachys	9.50

Ar yr Ochr

Sglodion tenau / Sglodion tew	2.50
Llysiau gwyrdd yr haf	2.70
Roced a parmesan	2.70
Salad dail gwyrdd	3.00

Plant (o dan 11)

Stecen Cymreig gyda sglodion tenau	7.50
Pysgod a sglodion	6.50
Spaghetti, peli cig, saws tomato	5.00

Caws

Tri o gawsiau Cymreig Cheddar Hafod, Gorwydd, Perl Las	7.00
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Pwddin

Tarten lemwn gyda mafon	5.50
Cacen gaws pob, sorbet ffrwyth haf	5.50
Pei crwnsh banana taffi a chnau ffrengig	5.50
Pwddin fondant siocled, caramel hallt, hufen iâ fanila	6.50
Paflofa mefus	5.50
Ffŵl gwsberis	5.00
Syndi brownie siocled	5.50
Hufen iâ / sorbet y dydd (am belen)	1.50

Mae'n prydau i gyd yn cael eu paratoi yn ffres, gan ddefnyddio cynnyrch lleol lle'n bosibl. Byddech cystal â rhoi gwybod i ni am unrhyw anghenion deietegaidd arbennig. Gall y prydau a bara gynnwys cnau. Gall prydau gynnwys wŷ amrwd. Awst 2010

Nibbles

Bread, olives, olive oil	3.00
Homemade bread with salted Welsh butter	1.80

Snacks / Starters

Soup of the day	4.50
Bouillabaise with parmesan croutons	6.00
Tomato, courgette and basil bruschetta	5.00
Potted mackerel, hot and sour cucumber salad	5.50
Roasted beetroot, Perl Las, walnut and tarragon salad	5.50
Welsh Rarebit / with home cured bacon	5.50 / 7.50
1/2 dozen oysters, lemon and shallot vinegar	9.00
Antipasti platter - Cured meats, mozzarella, chutney, anchovies, tomatoes, olives, bread	6.50 / 12.00
Salmon and coriander fishcakes, lime mayonnaise with skinny fries	6.50 / 9.00
Watermelon, goat's cheese and rocket salad	5.00

Mains

Welsh Black beef burger, chips, relish	9.00
with Snowdonia Cheddar (<i>supp</i>)	1.50
Welsh sirloin steak, garlic butter, chunky chips	18.50
Chargrilled chicken Caesar salad, croutons	10.50
Fish pie, buttered greens	10.50
Fish of the day - <i>see blackboard</i>	market price
Cardigan Bay crab spaghetti with chilli and lime	13.50
Fish and chunky chips, mushy peas, tartare sauce	10.50
Thai green butternut squash and lentil curry	9.50

Sides

Skinny fries / Chunky chips	2.50
Summer greens	2.70
Rocket and parmesan	2.70
Dressed green leaves	3.00

Children (under 11)

Welsh steak and skinny fries	7.50
Fish and chips	6.50
Spaghetti, meatballs, tomato sauce	5.00

Cheese

Three Welsh cheeses, oatcakes Hafod cheddar, Gorwydd, Perl Las	7.00
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Desserts

Lemon tart with raspberries	5.50
Baked cheesecake, summerfruit sorbet	5.50
Toffee banana and walnut crunch pie	5.50
Hot chocolate fondant, salted caramel, vanilla ice cream	6.50
Strawberry pavlova	5.50
Gooseberry fool	5.00
Chocolate brownie sundae	5.50
Today's ice cream / sorbet (per scoop)	1.50

All of our meals are freshly prepared, using local produce where possible. Please inform us of any special dietary requirements. Meals and bread may contain nuts. Dishes may contain raw egg. August 2010

L L E T Y B W Y D B A R F O O D R O O M S
www.harbour-master.com 01545 570755



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**DIOD
DRINKS**

Sieri / Sherry 125ml 3.50
Fino Crofts
Amontillado Bristol Cream

Gwinoedd wrth y gwydr / Wines by the glass

Holwch am y restr win gyflawn. Please ask for the full wine list.

Gwyn / White

	175ml	250ml	750ml potel/bottle
Saint Roch Languedoc (Fr) 11.5%	3.40	4.80	13.00
Chardonnay (Aus) 13.5%	3.60	5.10	14.50
Principato Pinot Grigio (It) 12%	3.80	5.40	16.00
Muscadet Sur Lie (Fr) 12%	3.90	5.50	16.50
Marlborough Sauvignon Blanc (NZ) 14%	4.70	6.30	18.00
Allan Scott Gewürztraminer (NZ) 13%	5.00	6.80	20.00
Concertum Albariño (Esp) 13%	6.20	8.70	26.00

Rosé

Rosado (Esp) 13.5%	3.70	5.30	15.00
Chateau de Berne Provence rosé (Fr) 13%	4.70	6.30	18.00

Coch / Red

	175ml	250ml	750ml potel/bottle
Kintu Merlot (Ch) 13%	3.20	4.80	13.00
Malbec Obvio Mendoza (Arg) 13.5%	3.60	5.10	14.50
Franschtœk Shiraz (SA) 14%	3.60	5.10	14.50
Rioja Crianza (Esp) 13%	4.00	5.50	16.00
Syrah Man o War (Waiheke NZ) 14%	6.20	8.70	26.00
Lussac St-Emilion (Fr) 12.5%	6.20	8.70	26.00

Byrlymus / Sparkling

	125ml	750ml potel/bottle
Prosecco (It) 10.5%	4.50	20.00
Chartogne Taillet Rosé (Fr) 12%	7.00	38.00
Veuve Cliquot (Fr) 12%	7.50	45.00

Gwin Pwdin / Dessert Wines

	125ml
Late harvest Riesling (Ch)	5.50
Maury vin doux naturel (Fr) (coch/red)	6.00
Gran Feudo Moscatel (Esp)	6.00
Muscat de Beaume de Venise (Fr)	6.00

Port

	100ml
Churchill's, Tawny Port 10yr	6.00
Taylor's Late Bottled Vintage 2003	6.00

Coctêl

Bloody Mary	4.50
Vodka pupur Absolut, sieri fino, sudd tomato, cymysgedd sbeis cartref	
Collins Ysgawen	6.00
Plymouth Gin, sudd lemwn, surop siwgwr, diod ysgawen	
Margarita	6.00
Tequila, Cointreau, sudd leim, sblash o surop siwgwr	
Cosmopolitan	6.00
Cointreau, vodka lemwn, sudd llugaeron, sudd leim	
Mojito	6.00
Rwm Havana Club neu Sailor Jerry's, surop siwgwr, mintys ffres, leim ffres	
Martini afal	6.50
Vodka Zubrowka, schnapps afal, lemwn, surop siwgwr	
Martini	6.50
Vermouth, 42 Below vodka neu Plymouth Gin	
Daiquiri	6.50
Rwm Havana Club, leim ffres, siwgwr	
Espresso Martini	6.50
Shot o espresso, Absolut vodka, Kahlua	
Ginger Snap (Di - alcohol)	4.50
Sinsir, mintys ffres, leim, cwrw sinsir	
Apple mojito (Di - alcohol)	4.50
Afal, leim, sudd afal, presse	

Cocktails

Bloody Mary	4.50
Absolut pepper vodka, fino sherry, tomato juice, homemade spice mix	
Elderflower Collins	6.00
Plymouth Gin, lemon juice, sugar syrup, elderflower presse	
Margarita	6.00
Tequila, Cointreau, lime juice, splash sugar syrup	
Cosmopolitan	6.00
Cointreau, lemon vodka, cranberry juice, lime juice	
Mojito	6.00
Havana Club or Sailor Jerry's rum, sugar syrup, fresh mint, fresh lime	
Apple Martini	6.50
Zubrowka vodka, apple schnapps, lemon juice, sugar syrup	
Martini	6.50
Vermouth, 42 Below vodka or Plymouth Gin	
Daiquiri	6.50
Havana Club rum, fresh lime, sugar	
Espresso Martini	6.50
Shot of espresso, Absolut vodka, Kahlua	
Ginger Snap (Non alcoholic)	4.50
Ginger, fresh mint, lime, ginger beer	
Apple mojito (Non alcoholic)	4.50
Apple, lime, apple juice, presse	

Awst 2010

August 2010

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