



HARBOURMASTER
ABERAERON

CINIO DYDD SUL, IONAWR 29 – SUNDAY LUNCH, JANUARY 29

2 gwrs / 2 courses £16.00 - 3 chwrs / 3 courses £21.00

Cawl moron a tsili
Carrot and chilli soup

½ dwsin o wystrys Carlingford ar rew, finegr gwin coch a sialot
½ dozen Carlingford oysters on ice, red wine and shallot vinegar + £4.00 atod/supp

Cregyn gleision Cymreig marinières
Welsh mussels marinières

Ffesant Monachty wedi'i botio, siytni, tost
Potted Monachty pheasant, chutney, toast

Salad betys, Perl Las a chnau ffrengig
Beetroot, Perl Las and walnut salad

Syrlwyn Cymreig rhost, pwdin Swydd Efrog
Roast Welsh sirloin, Yorkshire pudding

Bola porc Cymreig wedi'i rostio'n araf, saws afal
Slow roasted Welsh belly pork, apple sauce

Lleden cyfan wedi'i grilio, hollandaise basil, tato bwts, llyisiau gwyrdd
Whole grilled plaice, basil hollandaise, mash, greens + £4.00 atod / supp

Aranchini cnau casten, sgwash cnau menyn, siytni
Chestnut aranchini, butternut squash, chutney

Tarten lemwn, sorbet clementin
Lemon tart, clementine sorbet

Paflofa pinafal a granadila, sorbet cnau coco
Pineapple and passionfruit pavlova, coconut sorbet

Crymbl gellyg a sinsir, cwstard caramel
Pear and ginger crumble, caramel custard

Triawd o gawsiau Cymreig – Hafod, Gorwydd, Perl Las
Trio of Welsh cheeses – Hafod, Gorwydd, Perl Las + £2.50 atod / supp

Nid yw gwasanaeth yn gynwysiedig – ychwanegir 10% dewisol am wasanaeth i grwpiau o 7 neu fwy

Service is not included – discretionary 10% service charge is added to tables of 7 or more

Defnyddiwn cynnyrch lleol pryd bynnag mae'n bosibl

We use local ingredients whenever possible

Byddwch cystal â rhoi gwybod i ni am unrhyw anghenion deiet arbennig

Please inform us of any dietary requirements