



HARBOURMASTER ABERAERON

APERITIF

Veuve cliquot 7.50	Prosecco 4.50
Chartogne Taillet Champagne rosé 7.00 125ml	Champagne Pimms 8.50
Kir 3.70 175ml	Veuve Kir royale 7.50 125ml

COCTEL / COCKTAIL

Martini / Apple Martini 6.50
Elderflower Collins / Mojito / Cosmopolitan / Margarita 6.00

I GYCHWYN / TO START

Cawl y dydd
Soup of the day 4.50

½ dwsin o wystrys ar rew gyda finegr sialot a gwin coch
½ dozen oysters on ice with shallot and red wine vinegar 9.00

Chorizo wedi'i grilio, wŷ Nantclyd wedi'i botsio, tato newydd, saws hollandaise
Grilled chorizo, poached Nantclyd hen's egg, new potatoes, hollandaise sauce 7.50

Cregyn bylchog wedi'u ffrio, stwnsh caprys a rhesin, blodfresych wedi'i carameleiddio, nytmeg ffres
Panfried scallops, caper and raisin purée, caramelised cauliflower, fresh nutmeg 9.50

'Spring roll' cranc Bae Ceredigion, saws tamarind
Cardigan Bay crab spring roll, tamarind ketchup 9.00

Mecryll mewn pot, ciwcymbr twym a sur, tost
Potted mackerel, hot and sour cucumber salad, toast 5.50

Salad betys rhost, Perl Las, tarragon a chnau ffrengig
Roasted beetroot, Perl Las, tarragon and walnut salad 5.50

Cogyddion/Chefs: Scott Davis, Andrew Wright, Kelly Thomas, Dwynwen Leonard, Rhydian Jones, Adrien Bouessay

Nid yw gwasanaeth yn gynnwysiedig. Mae staff yn rhannu cildyrnau. Ychwanegir 10% dewisol i grwp o 7 neu fwy. Rhowch wybod ini os oes gennych anghenion deietegaid. Gall bwyd gynnwys cnau neu wyau amrwd. Ar gyfer gwsteion ar Swper, Gwely a Brecwast mae'r lwfans bwydyn £30 y person.

Service is not included. Staff share any tips in full. A discretionary 10% is added to groups of 7 or more. Please inform us if any dietary requirements. Food may contain nuts and raw egg. For resident guests on Dinner, Bed and Breakfast the food allowance is £30 per person.



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PRIF GYRSIAU / MAIN COURSES

Ffilled 6oz Gwartheg Duon Cymreig, artisiog bychan, tato newydd sauté, saws béarnaise
6oz Fillet of Welsh Black beef, baby artichokes, sauté new potatoes, béarnaise sauce 25.00

Rac o gig oen Cymreig rhost, tato fondant, baby gem, pys a bacwn, jus gwin coch
Roast rack of Welsh lamb, fondant potato, baby gem, peas and bacon, red wine jus 21.50

Bola porc Cymreig crisp, caramel hallt, tato hufennog
Crispy belly of Welsh pork, salty caramel, creamed potatoes 16.50

Pysgodyn y dydd – Pris y farchnad
Fish of the day – Market price

Cimwch cyfan Bae Ceredigion, saws béarnaise, sglodion tew
Whole Cardigan Bay lobster, béarnaise sauce, chunky chips 26.00

Ffilled o ysbinbysg gwyllt, cnau a sbeis, jus madarch melys a sur, tato newydd
Fillet of wild seabass, nuts and spices, sweet and sour mushroom jus, new potatoes 18.50

Cyri Thai gwyrdd sgwash cnau menyn a ffacbys
Thai green butternut squash and lentil curry 9.50

AR YR OCHR / SIDES

Brocoli'r haf / Summer sprouting broccoli 2.70

Sglodion tenau / Sglodion tew / Skinny fries / Chunky chips 2.50

Tato newydd Sir Benfro gyda mintys / Pembrokeshire new potatoes with mint 2.50

Salad dail gwyrdd / Dressed green leaves 3.00

Betys rhost gyda rhyddugl poeth / Roast beetroot with horseradish 3.00