



HARBOURMASTER ABERAERON

APERITIF

Veuve Cliquot 8.50	Mumm Champagne 6.50
Mumm Champagne rosé 7.00 125ml	Champagne Pimms 7.50
Kir 3.70 175ml	Kir royale 6.50 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

Cregyn gleision wedi dal â llaw â'u serio, pwddin gwaed, piwre seleriac
Pan seared diver caught scallops, black pudding, celeriac puree 9.50

Salad llysiau amrwd – ffenigl, seleriac, seleri, moron, gellyg a hadau
Raw vegetable salad – fennel, celeriac, celery, carrot, pear and seeds 5.50

Cregyn gleision Bae Abertawe gyda blasau Thai
Swansea Bay steamed mussels with Thai flavours 6.50

Eog Rhydlewis wedi'i fyggu gyda mêl a dil
Rhydlewis smoked salmon with honey and dill 6.00

Terin cwningen, salad cnau Ffrengig a eirin sych
Rabbit terrine, walnut and raisin salad 6.50

Arenau oen puprog ar dost surdoes
Devilled lamb kidneys on sourdough toast 5.50

COGYDDION / CHEFS: Tom Holden, Terry Davies, Justin Robinson, Tom Barber, Andrew Wright

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 deietegaidd. Gall bwyd gynnwys cnau neu wyau amrwd. Ar gyfer gwesteion 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

Ffiled 6oz gwartheg duon Cymreig, dauphinoise, jus gwin coch
6oz Fillet of Welsh Black beef, dauphinoise, red wine jus 22.50

Rwmp o gig oen Cymreig, ffacbys puy, spinas a chaws gafr Pant Mawr
Rump of Welsh lamb, puy lentils, spinach and Pant Mawr goat's cheese 16.50

Confit coes hwyaden, bresych coch brwysiedig, tato bwts, jus gwin coch
Confit duck leg, creamy mash, braised red cabbage, red wine jus 14.50

Lwyn rhost o gwningen mewn pancetta, saws mwstard, tagliatelle
Roast loin of rabbit in pancetta, mustard sauce, tagliatelle 15.50

Brest ffowlyn Bryn Derw awyr agored, dauphinoise, cennin, saws taragon
Bryn Derw free range chicken breast, dauphinoise, leeks, tarragon sauce 15.50

Ffiled merfog wedi'i ffrio, risotto cranc Bae Ceredigion, saws tsili melys
Panfried fillet of seabream, Cardigan Bay crab risotto, sweet chilli sauce 16.50

Stiw pysgod gyda eog, penfras, chorgimwch, cregyn gleision, chorizo a ffa borlotti
Fish stew with salmon, cod, king prawns, mussels, chorizo and borlotti beans 17.50

Tarten o gennin bychain organig a chaws Hafod, caponata
Tart of organic baby leeks and Hafod cheese, caponata 11.50

AR YR OCHR / SIDES

Steamed kale 2.70

Slow roasted root vegetables 2.70

Mashed potato 2.50

Dauphinoise potatoes 2.50

Chunky chips 2.50

Cêl wedi'u stemio 2.70

Gwreiddlysiau rhost 2.70

Tato bwts 2.50

Dauphinoise 2.50

Sglodion tew 2.50