

OAK-BEAM RESTAURANT

À LA CARTE MENU

STARTERS

CHEF'S SOUP OF THE DAY
freshly baked homemade bread
£5.50 VG

TREALY FARM BEEF CARPACCIO
cucumber jelly, horseradish
cream, chilli balsamic, micro herb
£6.95

**PANT-Y-S-GAWN GOATS
CHEESE BON BON**
toasted dukkah, chive, red
pepper coulis
£6.25 V

CONFIT LAMB TERRINE
malt loaf, orange & cardamom
pearls, mint gel, dragonfly
blossom
£5.95

**CARAMELISED BEETROOT
TARTE TATIN**
candied lemon, quinoa, rocket,
beetroot syrup
£5.95 V

TORCHED MACKEREL
dill emulsion, pickled radish,
oyster leaf, seaweed crumb
£5.95

MAINS

**SLOW COOKED BELLY
OF WELSH PORK**
laverbread peas pudding, sautéed
kale, mini toffee apples, taffy
apple cider jus
£16.95 GF

ROAST FILLET OF HAKE
lemon & basil infused pant-ys-
gawn, vitelotte potatoes, pea
broth, roast onion, sea vegetables
£16.50 GF

HAND-CUT CHIPS £3.50

SAUTÉED CURLY KALE £3.50

SEASONAL VEGETABLES £3.95

**HAND BATTERED
ONION RINGS** £2.95

GARLIC FOCACCIA £2.95

HERB SALAD £3.95

**BAKED UMAMI
CAULIFLOWER STEAKS**
cauliflower & olive cous cous,
smoked tomato sauce, tempura
cauliflower
£14.95 VG GF

WELSH LOIN OF LAMB
pommes anna, carrot gnocchi,
broad beans, rosemary, caramel
£19.95

**HAND-ROLLED SAFFRON
PAPPARDELLE**
charred tenderstem, lemon,
rosemary, crumbled ffetys, crème
fraîche
£15.95 V

SIGNATURE STEAKS

All of our steaks are from sustainable, british assured farms to ensure the highest quality. Please select your cut and then choose from one of our sauces if you wish.

**MARINATED 8OZ
RIB-EYE STEAK**
slow roast tomatoes, crisp onion
rings, peppered watercress
£24.95

8OZ FILLET STEAK
straw potatoes, spiced halen môn
butter, danzy jones glaze
£29.95

SAUCES

PEPPERCORN SAUCE £2.20

GARLIC SAUCE £2.20

MADEIRA SAUCE £2.20

DANZY JONES GLAZE £2.50

DESSERTS

**DOUBLE CHOCOLATE
GANACHE TART**
raspberry soil, merlyn welsh
cream gelato
£5.50 V

**STRAWBERRIES & CREAM
PANNA COTTA**
honey tosted granola, mint syrup,
pimms granita, candied cucumber
£5.95

**LLAETH Y LLAN
VANILLA SEMIFREDDO**
passion fruit purée, confit orange,
glace fruit
£5.95 V GF

**WHITE CHOCOLATE &
RASPBERRY CHEESECAKE**
chocolate mousse, brownie,
salted caramel, honeycomb
£5.50 V

DEEP FRIED ICE CREAM
black cherry compot, raspberry
syrup
£5.95 V GF

LLECHWEN CHEESE SLATE
homemade chutney, cradoc thins
£7.95

CAFÉ & DIGESTIF

ESPRESSO £1.95

CAPPUCCINO £2.50

LATTE £2.75

AMERICANO £2.30

TEA £1.95

HOT CHOCOLATE £2.50

BRANDY (25ML) £3.50

AMARETTO (25ML) £3.50

COINTREAU (25ML) £3.50

TIA MARIA (25ML) £3.50

BAILEYS (50ML) £3.95



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Please note that we do have some allergen free dishes available. Ask your server for our full list of allergens used in our menus. Please be sure to advise us of any allergies or special requirements.

V- Vegetarian VG- Vegan GF- Gluten Free