

OAK-BEAM RESTAURANT

À LA CARTE MENU

APPETISERS

MINI BATTERED SAUSAGE
minted peas, welsh ale ketchup
£3.50

SPICED RED PEPPER HUMMUS
black olive crispbread
£3.95 VG

MARINATED OLIVES
caperberries, herbs de provence
£3.95 VG GF

STICKY CHILLI RICE CAKES
maple & sesame seed glaze
£2.50

STARTERS

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

**PENDERYN CHICKEN LIVER
PARFAIT BRÛLÉE**
melba thins, homemade chutney
£5.95

**PELI PABO GOATS CHEESE &
SOFT HERB LASAGNE**
forest mushrooms, tomato gel,
glazed crème fraîche, pea shoots
£6.95 V

CAMARTHEN CURED HAM
poached egg, griddled asparagus,
welsh honey, mustard & garlic
dressing
£6.95 GF

HOME CURED TROUT CEVICHE
avocado sorbet, lemon oil
£6.25 GF

**FFETYS CHEESE & LEEK
BEIGNET**
braised leeks, carrot & star anise
gel, burnt leek ash
£5.95 V

MAINS

RUMP & RIB OF WELSH LAMB
braised choux farci, dauphinoise
potatoes, roast garlic, rosemary
balsamic jus
£19.95 GF

PAN-FRIED SEA BASS
poached clams, umami spinach,
cod cheek tempura, lemon &
parsley sauce
£16.50

**OAK-SMOKED CORN-FED
CHICKEN**
wild rabbit & chorizo bon bon,
romanesco, sweet potato mash,
peppered watercress velouté
£17.95

**BAKED POPPYSEED
POLENTA CAKE**
whipped welsh goats curd, halen
môn crumb, tenderstem fritter,
truffled goytre mustard sauce
£14.95 V

PANT-YS-GAWN RAVIOLI
spinach, kale, roast garlic & onion
crumb, spring shoots, lemon &
mint dressing
£15.95 V

ACCOMPANIMENTS

HAND-CUT CHIPS £3.50

SWEET POTATO MASH £3.95

SAUTÉED MUSHROOMS £3.50

SEASONAL VEGETABLES £3.95

**HAND BATTERED
ONION RINGS** £2.95

GARLIC & HERB BREAD £2.95

HERB SALAD £3.95

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**
garlic & parsley mushrooms, crisp
onion rings, slow roast tomatoes
£24.95

8OZ FILLET STEAK
burnt shallot, lemon & garlic
butter, danzy jones glaze
£29.95 GF

SAUCES

PEPPERCORN SAUCE £2.20

GARLIC SAUCE £2.20

MADEIRA SAUCE £2.20

DANZY JONES GLAZE £2.50

DESSERTS

**WELSH CHOCOLATE &
STOUT CAKE**
double dragon ale, chocolate soil,
clotted cream gelato, blackcurrant
£5.50 V

GUTHERIE HONEY SEMIFREDDO
lemon & gingerstem crumb,
mango smoothie, honeycomb
£5.95 V

CHERRY CLAFOUTIS
kirsch syrup, vanilla crème fraîche
£5.50 V

LEMON & BASIL TART
toasted meringue, lime gel,
wildflower syrup
£5.95 V

DROPPED ICE CREAM
brownie, chocolate flakes, berry
compot, toasted nuts
£5.95 V

LLECHWEN CHEESE SLATE
homemade chutney, welsh
table biscuits
£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