

OAK-BEAM RESTAURANT

À LA CARTE MENU

APPETISERS

HAZELNUT DUKKHA SPICE
blodyn aur rapeseed oil,
homemade bread
£3.95 V

CRISP HALLOUMI FRIES
spiced yoghurt
£3.95 V

MARINATED OLIVES
baby chillies, garlic
£3.95 V

HOMEMADE FRIED TORTILLAS
tomato & red onion salsa
£3.50 V

STARTERS

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

**HALEN MÔN SALT BAKED
PUMPKIN VELOUTÉ**
poached braddock duck egg, sour
dough shards, sauté mushrooms
£5.95 V

PAN FRIED SCALLOPS
sweetcorn pureé, black pudding
soil, penclawdd laverbread fritter,
onion ash, parma ham crisp
£8.95

**CONFIT RAINBOW
CARROT TEMPURA**
garlic chive gel, homemade
sweet chilli dressing
£5.50 V

CARPACCIO OF DUCK
pickled fennel, cauliflower cous
cous, raspberry vinaigrette
£6.25

**RADICCHIO, PEAR &
PER LAS SALAD**
candied cashews, pomegranate &
walnut dressing
£5.95 V

MAINS

**SPATCHCOCK OAK
SMOKED POUSSIN**
spiced tamarind glaze, sweet
potato mash, curly kale
£17.50

**THYME & SHIRGAR BUTTER
BAKED COD**
crushed lemon potatoes, pea &
basil broth, chorizo, saffron oil
£16.50

HAND-CUT CHIPS £3.50

**SEASONAL MARKET
VEGETABLES** £3.80

GARLIC MUSHROOMS £3.50

SWEET POTATO MASH £3.80

**HAND BATTERED
ONION RINGS** £3.20

GARLIC & HERB BREAD £3.50

HERB SALAD £3.80

LOCAL WELSH LAMB LOIN
katt pie, charred carrot,
macarated black cherries, shallot
& port jus
£22.95

**PANT-Y-S-GAWN & SMOKED
BEETROOT RAVIOLI**
marjoram parmesan crumb, burnt
butter, toasted pine nuts
£15.95 V

PAN-FRIED POLENTA ROUND
braised puy lentils, wild
mushroom fricassée, fig
reduction
£14.95 V

ACCOMPANIMENTS

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
balsamic glazed onion, shoestring
potato, licorice shallot jus
£29.95

SAUCES

PEPPERCORN SAUCE £1.95

GARLIC SAUCE £1.95

MADEIRA SAUCE £1.95

DESSERTS

AUTUMN PANNA COTTA TRIO
blackberry, pomegranate, pear,
toasted granola, berry sauce
£5.95

SPICED BANANA TARTE TATIN
guthrie honey, clotted cream,
homemade fudge
£5.75 V

**BLACK CHERRY & KIRSCH
GRIOTTINE CHEESECAKE**
brownie base, blueberry
compote, chocolate mousse
£5.95 V

DARK CHOCOLATE FONDANT
madagascan vanilla gelato,
mandarine syrup, chocolate
orange tuile
£5.75 V

**COOKIE & ICE CREAM
SANDWICH**
homemade chocolate chip
cookies, choice of ice cream
flavours
£5.50 V

LLECHWEN CHEESE SLATE
homemade chutney, 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