

OAK-BEAM RESTAURANT

À LA CARTE MENU

APPETISERS

FESTIVE RUM EGGNOG
poppyseed biscotti
£3.95 V

CRISP HALLOUMI FRIES
spiced yoghurt
£3.95 V

MARINATED OLIVES
baby chillies, garlic
£3.95 VE GF

FRIED CHICKPEAS
smoked paprika, maple
£3.50 VE GF

STARTERS

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

**WILD MUSHROOM & CONFIT
CHICKEN LIVER FRICASSÉ**
sourdough crostini, umami spiced
spinach, goetre garlic pickle
£5.95

**HOME-CURED DUCK
PROSCIUTTO**
orange & pickled fennel salad,
guthrie honey pecans, raspberry
& mint dressing
£6.25 GF

**JERUSALEM ARTICHOKE &
WATERCRESS MOUSSE**
boksburg blue, broccoli fritter,
roast beetroot, hazelnut brittle
£6.25 V

**SMOKED HADDOCK, HARLECH
& PARSLEY FISHCAKE**
creamed leeks, cockles,
laverbread pesto
£5.95

HOMEMADE BUBBLE & SQUEAK
soft poached duck egg, rarebit
glaze, chive oil
£5.95 V

MAINS

CONFIT DUCK LEG
roasted root vegetable crush,
wilted greens, cwmderi honey
spiced rum sauce
£17.50 GF

BAKED CELTIC COAST SALMON
tempura mussels, lemon infused
crushed new potatoes, spinach &
caper cream sauce
£16.50

**PARMESAN CRUSTED WELSH
LOIN OF VENISON**
truffled mash, curly kale, roast
butternut squash, celtic mead jus
£22.95

**WHITE BEAN, LENTIL &
MACADAMIA NUT ROAST**
braised red cabbage, charred
carrot, port jus
£14.95 VE

**ROASTED BUTTERNUT
SQUASH RISOTTO**
y cwt caws goats cheese, fried
onion, shallot salt, crisp sage
£14.95 V GF

ACCOMPANIMENTS

HAND-CUT CHIPS £3.50

ROASTED ROOT £3.80

VEGETABLE CRUSH

SAUTÉED MUSHROOMS £3.50

TRUFFLED MASH £3.50

HAND BATTERED £3.20

ONION RINGS

GARLIC & HERB BREAD £3.50

HERB SALAD £3.80

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 GF

SAUCES

PEPPERCORN SAUCE £1.95

GARLIC SAUCE £1.95

MADEIRA SAUCE £1.95

DESSERTS

**SPICED RED WINE
POACHED PEAR**
pistachio crumb, clotted cream
ice cream
£5.95 V

MANDARIN CREME BRÛLÉE
homemade shortbread biscuit,
cranberry jam
£5.50 V

**FESTIVE APPLE &
RHUBARB CRUMBLE**
wholegrain oats, celtic spirit
apple brandy custard, apple crisp
£5.95 V

BLACK FOREST TRIO
cherry kirsch chocolate fondant,
white chocolate mousse,
homemade cherry sorbet
£5.75 V

**CARAMEL FUDGE WAFFLE
ICE CREAM SANDWICH**
halen môn salted chocolate
sauce, dark fruits, toasted nuts
£5.95 V

LLECHWEN CHEESE SLATE
homemade chutney, tregroes
wholemeal 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 VE - Vegan GF - Gluten Free