

# OAK-BEAM RESTAURANT

## À LA CARTE MENU

### SMALL PLATES

**CAULIFLOWER CROQUETTES**  
almond cheese, paprika aioli  
£4.50 VE GF

**LLECHWEN FRIED CHICKEN**  
lemon & thyme gravy  
£4.95

**HALLOUMI FRIES**  
chipotle mayo  
£4.95 V

**CRISPY WHITEBAIT**  
lemon mayo  
£3.95

**HOMEMADE SOURDOUGH**  
toasted dukkah, baslamic oil  
£3.95 VE

**NOCERELLA OLIVES**  
lemon & garlic rapeseed oil  
£4.95 VE GF

### STARTERS

**SEASONAL HOMEMADE SOUP**  
homemade sourdough  
£5.50 VE GF

**PANT-Y-S-GAWN & SMOKED LEEK RAVIOLI**  
beurre noisette, hazelnut crumb  
£6.50 V

**CRISPY HAM HASH**  
fried hen's egg, straw potatoes,  
homemade brown sauce  
£5.95 GF

**RED CURRY CRAB CAKES**  
kimchi, lime pickle, cucumber  
dressing, coriander  
£7.50

**OX CHEEK CROQUETTES**  
pickled vegetables,  
tarragon aioli  
£7.50

**ELDERFLOWER & BROAD BEAN TOASTS**  
charred sourdough, rocket, confit  
lemon dressing  
£6.95 VE

### MAINS

**CORN-FED CHICKEN**  
chicken thigh bon bon, chorizo  
cassoulet, kale crisps, chicken  
crackling, herb pesto  
£18.95 GF

**WELSH LAMB LOIN**  
pine nut & lovage crumb, wild  
garlic gnocchi, charred carrot,  
confit leek, redcurrant jus  
£24.95

**BAKED HAKE KIEV**  
creamed polenta, salsa verde,  
tomato sauce, popcorn cockles,  
halen môn  
£18.95 GF

**BARBECUED BROCCOLI**  
split yellow lentils, cauliflower  
biryani, smoked peanut, charred  
lime, coriander  
£15.95 VE GF

**ROASTED SPRING RADISHES**  
baked ffetys, pembrookeshire  
potatoes, sorrel, crispy lentils,  
buttermilk dressing  
£16.95 V GF

### SIDES

**SPRING GREENS** £3.95

**HAND-CUT CHIPS** £3.50

**WELSH ALE ONION RINGS** £3.50

**CREAMED POLENTA WITH BACON** £3.95

**HERB SALAD** £3.50

**ROASTED HERITAGE CARROTS** £4.50

### 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.

**BRITISH 8OZ RIB-EYE STEAK**  
roast vine tomatoes, braised red  
onion, balsamic glaze  
£25.95

**BRITISH 8OZ CHATEAUBRIAND FILLET STEAK**  
roast vine tomatoes, braised red  
onion, balsamic glaze  
£29.95

### SAUCES

**BLACK PEPPERCORN & BRANDY SAUCE** £2.20

**HALEN MÔN SALTED GARLIC & HERB BUTTER** £2.20

**CARAMELISED ONION & MADEIRA JUS** £2.20

**WELSH BLUE CHEESE & GARLIC CREAM** £2.20

### DESSERTS

**POPCORN PANNA COTTA**  
caramelised orange, corn shoots,  
sticky popcorn, salted caramel  
£5.95 V GF

**CUSTARD TART BRÛLÉE**  
local rhubarb curd ice cream  
£5.50 V

**PÂTE À CHOUX**  
pistachio cookie crumb, praline  
custard cream, dark chocolate  
mousse  
£5.95 V

**RASPBERRY & LEMON SOUFFLÉ CHEESECAKE**  
chambord gel, crystal lemon,  
lime sherbet  
£5.95 V

**SALTED CHOCOLATE FONDANT**  
brownie crumb, elderflower  
ice cream  
£6.95 V

**SELECTION OF FARMHOUSE ICE CREAMS & SORBETS**  
please ask for today's options  
£4.95 VE GF

### CAFÉ & DIGESTIF

**ESPRESSO** £2.00

**CAPPUCCINO** £2.80

**CAFE LATTE** £2.80

**AMERICANO** £2.40

**TEA** £2.30

**HOT CHOCOLATE** £2.90

**BRANDY (25ML)** £3.70

**AMARETTO (25ML)** £3.40

**COINTREAU (25ML)** £3.60

**TIA MARIA (25ML)** £3.30

**BAILEYS (50ML)** £4.10



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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