

OAK-BEAM RESTAURANT

À LA CARTE MENU

WHILE YOU WAIT...

MARINATED OLIVES
£3.95 V

HOMEMADE FOCACCIA
£2.95 V

BBQ CHORIZO BITES
£3.50

SMOKED CHICKPEAS
£2.95 V

VEGETABLE CRISPS
£1.95 V

STARTERS

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

SMOKED HALEN MÔN
BAKED BEETROOT
ffetys cream, candied walnut,
olive tuile, tarragon dressing
£6.50 V

POACHED SMOKED HADDOCK
cawl cennin, popcorn cockles,
laverbread & lemon pesto
£6.50

MARINATED TOFU &
LAVERBREAD TWPLEN
fried kale, red cabbage slaw, soy
dipping sauce
£5.95 VE

TREALY FARM VENISON
CARPACCIO
quails egg, pickled shallot, shallot
aioli, shallot salt
£6.95

ROASTED TOMATO ARANCINI
pant-ys-gawn, roasted lemon, soft
herbs, mêl & mustard dressing
£5.95 V

MAINS

MÊL GLAZED, CORN
FED CHICKEN
autumn vegetable hash, kale,
pan-fried blackberries,
blackberry jus
£16.95

ROASTED SQUASH & LEEK
POLENTA CAKE
caramelised leek crust, autumn
greens, spiced tofu, spinach
purée
£14.95 VE GF

HAND-CUT CHIPS £3.50

SAUTÉED GREENS £3.50

AUTUMN HASH £3.95

HAND BATTERED
ONION RINGS £2.95

GARLIC FOCACCIA £3.50

HERB SALAD £3.95

ACCOMPANIMENTS

ROAST HALIBUT
buttered leeks, clam risotto,
roasted onion velouté, sea
vegetables
£16.95

WELSH LAMB LOIN PARMENTIER
sweet potato crush, wilted
spinach, parsnip crisp, roasted
garlic & ox tail jus
£22.95

FORREST MUSHROOM RISOTTO
root vegetable crisp, sautéed
mushrooms, black garlic ketchup
£15.95 VE GF

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, tempura
onion rings, peppered watercress
£25.95

8OZ FILLET STEAK
sticky onion relish, parmentier
potatoes, bone marrow jus
£29.95

SAUCES

PEPPERCORN SAUCE £2.20

GARLIC SAUCE £2.20

MADEIRA SAUCE £2.20

DESSERTS

DARK CHOCOLATE SOUFFLÉ
morello cherry sorbet, chocolate
orange tuile, raspberry purée
£6.25 V

APPLE & STRAWBERRY
SHORTCAKE COBBLER
homemade custard
£5.95 V

BARTI DDU RUM BABA
iogwrt gelato, barti ddu
rum syrup, raisin crumb
£5.50 V

CUSTARD TART BRÛLÉE
candied lemon, lime curd
£5.50 V

AVOCADO ICE CREAM
coconut crumb, dark chocolate
mousse, penderyn, mint & lime
syrup
£5.95 VE 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 VE- Vegan GF- Gluten Free