

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