Oak tree
RESTAURANT

While you wait

Homemade bread selection VE **8.5**
With dipping oil, olives and garlic butter

Bowl of olives VE **4**
Mixed marinated olives

Antipasti GF **11.5**
Salami, prosciutto, sun dried tomato, olives, rocket, burrata

Starters

Dough balls

Garlic butter VE* 6.00

Laverbread pesto and parmesan VE* 7.50

Homemade mozzarella dippers 7.50

Rich tomato or hot honey dip V

Tomato bruschetta V 6.50

Focaccia, basil, cherry tomatoes,
burrata, balsamic, pickled shallot

Caprese salad V/GF 7.50

Burrata, tomato, parmesan shavings
rocket, balsamic and basil oil

Arancini GF*/VE* 8.00

Laverbread pesto, parmesan, rocket,
Pembrokeshire rapeseed oil

Prawn ravioli 9.00

Homemade ravioli filled with prawn
mousseline, brushed with garlic butter

Starter sharing platter V 15.00

Dough balls, tomato bruschetta,
mozzarella dippers, arancini, dips

Mains

Laverbread pesto pasta VE/GF* **17.50**
Linguine, laverbread pesto, artichoke hearts, mixed vegetables

Spaghetti Bolognaise GF* **18.00**
Welsh beef Bolognaise, spaghetti, parmesan

King prawn and nduja spaghetti GF* **25.00**
King prawns, spicy nduja sausage, white wine and roasted red pepper emulsion

Lamb ragu **23.00**
Pappardelle, slow cooked lamb ragu, parmesan

Wild mushroom pappardelle GF*/V **18.50**
Pappardelle tossed in a wild mushroom and brandy cream sauce

Chicken pappardelle GF* **25.00**
Pan roast British free-range chicken supreme, pappardelle, mushroom and brandy cream

Gluten free penne pasta can be used to create alternative options of the above dishes

Spinach & ricotta cannelloni V **19.00**
Cannelloni, spinach, homemade ricotta, tomato sauce, mozzarella

Vegetable risotto GF/VE* **17.50**
Mixed vegetables, crispy kale
Add king prawns **7.00**
Add chicken **3.00**

Pizza

Traditional Neapolitan style pizza using slowly fermented dough for a light crust, topped with marinara sauce and brushed with garlic butter

Margherita GF*/V/VE* **15.00**
Cherry tomato, fresh basil, mozzarella, parmesan, Pembrokeshire rapeseed oil

Marinara GF*/V/VE* **14.00**
Cherry tomatoes, fresh basil

Goats cheese and charred leek GF*/V **19.00**
Goats' cheese, leeks, mozzarella parmesan and balsamic

Funghi GF*/V **17.50**
Wild mushrooms, marinara sauce, mozzarella, garlic and parsley

Spicy nduja GF* **19.00**
Nduja, marinara sauce, mozzarella, red peppers, hot honey

Molto carne GF* **21.00**
Salami Milano, proscuitto, pepperoni, chorizo

Pepperoni GF* **18.50**
Pepperoni, mozzarella

Add any extra meat topping **3.00**

Sides

Chips GF/VE	4.50
Garlic & parmesan chips GF/V Garlic butter chips topped with parmesan	6.50
Sautéed vegetables GF/V	4.50
Garlic flatbread V/GF*	6.00
Cheesy garlic flatbread V/GF*	7.50

Sauces

Diavolo (spicy) VE/GF	2.00
Garlic & herb V/GF	2.00
House dipping oil VE/GF	2.00

Children

Pizza

Margherita V/VE*	7.50
Funghi V/VE*	8.00
Goats cheese and leek V	8.50
Spicy nduja	9.00
Molto carne	9.50
Pepperoni	8.50

Mains

Mushroom pappardelle V	8.50
Tomato pasta VE/GF*	8.50
Laverbread pesto pasta VE*/GF*	8.50
Mixed vegetable risotto GF/VE*	8.50
Add chicken to any of the above	2.00
Spaghetti bolognese GF*	9.50

V - Vegetarian / V* - Can be made vegetarian.

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GF - Gluten Free / GF* - Can be made gluten free.

To Finish

Desserts

Limoncello cannoli V — **8.50**
Cannoli shell filled with limoncello ricotta, dipped in dark chocolate with vanilla ice cream

White chocolate and raspberry mousse GF* — **8.50**
Served with a homemade ginger biscuit

Tiramisu V — **8.50**
Infused with Pembrokeshire's Barti rum

Affogato VE*/GF — **6.50**
Espresso, Mario's ice cream and chocolate shavings

Profiteroles V — **7.00**
Vanilla cream filled choux puffs topped with chocolate, and drizzled with toffee sauce

Mario's ice cream trio GF* — **6.50**

Single scoop of Mario's ice cream GF* — **2.50**

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Wine List

White

	125ml	175ml	250ml	Bottle
Conto Vecchio Pinot Grigio Delle Venezie 12% ABV	3.60	5.35	7.50	21.95
Villa Dei Fiori Fiano Puglia 12.5% ABV	4.10	5.85	7.95	22.95
Lamberti Ca'preela Soave 12.5% ABV	4.50	5.25	7.25	21.50

Rosé

La Maglia Rosa Pinot Grigio Blush Delle Venezie 11.5% ABV	3.65	5.15	7.35	21.95

Red

Tremito Nero D'avola 13.5% ABV	3.60	5.10	7.25	18.95
Masseria Borgo Dei Trulli Primivito IGP Puglia 12.5% ABV	4.10	5.75	7.90	23.50
Villa Dei Fiori Montepulciano D'Abruzzo 12.5% ABV	3.80	5.75	7.90	23.55

Sparkling

Belstar Prosecco NV 12.5% ABV	6.95	-	-	26.95

Drinks

Draught

	Half	Pint
Birra Moretti 4.6%	2.55	5.10
Glamorgan Smooth 3.6%	2.55	5.10
Inches Cider 4.5%	2.55	5.10

Bottles

	330ml	500ml
Magic Lagyr 5%	-	3.95
OSB 4.5%	-	3.95
Taffy Cider 6%	-	3.95
Birra Moretti 4.6%	3.90	-

Spirits

	25ml	50ml
Five Vodka 40%	3.50	5.25
Brecon Gin 40%	3.50	5.25
Barti Ddu Spiced Rum 40%	3.50	5.25
Penderyn Whisky 40%	3.50	5.25

Soft Drinks

Apple/Orange Juice	2.35
Coke / Diet Coke / Lemonade	2.35
Still / Sparkling Water	3.95
Simply Fruity / J2O / Appletiser	1.50
Tonic / Slimline Tonic	1.80
Dash	0.60

Hot Drinks

Espresso	Single	2.05	Double	2.45
Americano				2.60
Latte				2.80
Cappuccino				2.80
Tea (assorted)			from	1.90
Hot Chocolate				3.20
Hot Chocolate Indulgence				3.95
Liqueur Coffee				4.95

Choose from Penderyn, Baileys,Tia Maria, Amaretto or Brandy

All prices include VAT. Wines by the glass are also available in 125ml.
Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.