

Anthony Armelin, owner of the Beech Tree Inn, has been running seafood restaurants successfully for over 25 years. His dedication, passion and boundless enthusiasm have brought considerable industry recognition, including AA Restaurant of the Year for Wales, entry to the Which? Good Food Guide and the coveted Michelin Bib Gourmand Award on numerous occasions.



Garlic Bread with Parsley and Sea Salt	£3.25
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Garlic Bread with Cheese	£3.75
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Starters

Home-Made Soup of the Day	£5.95
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Creamy Garlic Mushrooms with a Brioche Herb Crumb	£6.95
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Crispy Battered Chicken Dippers with Sweet & Sour Sauce	£7.50
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Deep-Fried Halloumi Cheese in a Crisp Tempura Batter with a Sweet Chilli Dipping Sauce	£7.95
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Lacquered Shanghai Belly Pork with a Crunchy Peanut Glaze and Wonton Crisps	£8.95
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Deep-Fried Whitebait with roast almond aioli	£7.95
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Classic Prawn Cocktail with Marie Rose Sauce	£7.75
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Roquefort, Walnut and Endive Salad with Croûtons, Celery, Russet Apples and Warm Roquefort Pouring Sauce	£7.95
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French Country Pâté with Cornichons, Toasted Bloomer and Home-Made Chutney	£7.95
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Crispy Salt 'n' Pepper Calamari with Piri Piri Mayonnaise	£8.95
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Tempura of Tiger Prawns with a Sweet Chilli and Coriander Dip	£9.95
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Moules Marinière - the classic version with onion, parsley, butter and white wine Also available with Chilli and White Wine Sauce	£8.50
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Hot Duck Salad with Crisp Jardinière Vegetables, Ginger Honey and Soy Dressing	£9.95
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Seared Scallops with Ginger, Spring Onion and Garlic	£12.95
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Thai-Flavoured Fishcakes, Oriental Sauce	£7.95
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Vodka Fizz

After a rich or fishy starter, a refreshing palate cleanser - lemon sorbet, vodka and sparkling prosecco	£8.95
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Food Allergies and Intolerances: please speak to our staff about any requirements you may have.

Please Note: we do not accept cheques or American Express cards.

Main Courses

All main courses are served with a choice of home-made chips, new potatoes or creamy mashed potato.
Side orders are charged individually.

Fish

Crispy Beer-Battered Cod & Chips with Mushy Peas	£14.95
Duo of Sea Bass and Lemon Sole à la Meunière	£22.95
Roast Fillet of Salmon with a Brioche Herb Crust, Lemon and Coriander Pesto	£15.95
Oak Smoked Haddock, Poached Egg, Spinach and Sorrel Sauce	£16.95
Boneless Loin of Hake - Grilled or Deep-Fried in Crispy Batter	£19.50
Lobster Thermidor - rich mustard, white wine, shallot and parsley sauce, sprinkled with parmesan and browned under the grill.	£27.00 per lb
Roast Seafood Platter oily, buttery, garlicky heaven for the serious seafoodie - half lobster, scallops, mussels, tiger prawns, clams and a crevette	£45.00
Baked Whole Sea Bass	£21.00 per lb
Grilled Whole Lemon Sole	£22.95 per lb

Sauces for Fish:

White Wine Lemon & Herb Butter <i>or</i>	
Bonne Femme - which is a creamy mushroom, shallot and parsley sauce	£2.95
<i>Vegetarian Options</i> - please ask your waitress for today's selection	£14.50

Meat

Chicken, Leek and Ham Pie with Puff Pastry Crust	£14.95
Chicken à la Crème with a Medley of Woodland Mushrooms	£16.75
Calf's Liver with Griddled Back Bacon, Sage and White Wine - Venetian Style	£17.75
Roast Rump of Tender Welsh Lamb with Redcurrant, Port and Mint Jus	£19.95
Peppered Honey-Glazed Breast of Duckling à l'Orange	£21.50

Char-Grilled Steaks

Served with a roast plum tomato garnish

Fillet Steak 8oz	£25.95	T-bone Steak 18oz	£24.75
Sirloin Steak 10oz	£22.95	Rump Steak 10oz	£18.95

Steak Sauces: £2.95

Creamy Black Pepper *or* Wild Mushroom and Madeira *or* Blue Cheese

Side Orders

Garlic Bread with Parsley and Sea Salt	£3.25
Garlic Bread with Cheese	£3.75
Vegetables of the Day	£3.95
Mixed Side Salad - just help yourself from the Salad Bar, choice of dressings	£3.95
Sautéed Mushrooms	£3.50
Asparagus with Melted Butter, Maldon Sea Salt and Shaved Parmesan	£6.25
Onion Rings	£2.50
