

# VALE GRILL

## À LA CARTE MENU

Our philosophy is to use the freshest ingredients, preferably farmed locally, or if not available, sourced locally. You will find our food is imaginatively prepared and cooked to order in an informal and relaxing environment, served by friendly and highly trained staff.



Serving the very best of  
Welsh and British produce.

## STARTERS

<b>BEST OF WELSH Vale Platter</b>	<b>£10.95</b>
Taster portions of sliced Carmarthen ham, oxtail croquette, seared scallop with laverbread, confit lamb breast terrine, hickory smoked mozzarella	<b>To share £18.95</b>
<b>Roasted Asparagus and Leek Soup</b> <span>VG</span>	<b>£5.95</b>
Tarragon gremolata, herb oil	
<b>Seared Scallops</b>	<b>£8.95</b>
Laverbread, chorizo and white wine sauce	
<b>Slow Roasted Oxtail Croquette</b>	<b>£6.95</b>
Panko breading, watercress and horseradish velouté	
<b>Hickory Smoked Mozzarella</b> <span>V</span>	<b>£8.50</b>
Heritage tomato salsa, avocado, fresh baked sesame lavosh	
<b>Pressed Terrine of Confit Welsh Lamb</b> <span>G</span>	<b>£7.95</b>
Mustard curry purée, pickled vegetable jardinière	

## MAINS

<b>BEST OF WELSH Trio of Welsh Lamb</b> <span>G</span>	<b>£23.50</b>
Rosemary grilled rack, chermoula rubbed rump, confit breast terrine, charred fennel, fine beans, grilled heritage tomatoes	
<b>Twice Baked Welsh Goats Cheese Soufflé</b> <span>V</span>	<b>£15.95</b>
Sesame and rosemary filo, confit garlic, artichoke purée	
<b>Welsh Cider-brined Chargrilled Pork Chop</b>	<b>£17.50</b>
Apple butter purée, creamed Savoy cabbage, pork-fat parmentier potatoes, crackling ribbon	
<b>Pan Seared Cod Loin</b> <span>G</span>	<b>£16.95</b>
Minted pea purée, grilled lemon	
<b>Confit Duck Leg</b> <span>G</span>	<b>£18.50</b>
Maple glaze, smoked bacon and peas, grilled gem lettuce, crisp potato	
<b>Whole Roasted Sea Bass</b>	<b>£18.95</b>
Stuffed with citrus, mint and tarragon, warm salad of fennel, samphire, asparagus and cracked bulgur wheat	
<b>Braised Beef Shin Roulade</b> <span>G</span>	<b>£17.95</b>
Balsamic and chilli reduction, chive potato rosti, grilled leeks, spinach and asparagus ribbons	
<b>Vegan Crushed Pea Risotto</b> <span>VG</span>	<b>£14.95</b>
Broad beans, shaved asparagus, truffle oil	

Extra **vegetarian options** available, please ask staff for today's selection.

A discretionary service charge of 10% will be added to your bill.

## FROM THE GRILL

<b>Rosemary Marinated Grilled Chicken Supreme</b> <span>G</span>	<b>£17.95</b>
<b>8oz Centre Cut Sirloin Steak</b> <span>G</span>	<b>£22.95</b>
<b>10oz Ribeye Steak</b> <span>G</span>	<b>£25.95</b>
<b>6oz Fillet Steak</b> <span>G</span>	<b>£26.95</b>
Add sautéed garlic tiger prawns to any grill dish	<b>£5.95</b>
<b>All grill items include Roasted Cherry Tomatoes on the Vine, Sautéed Mushroom, Dressed Watercress and choice of Triple cooked chips, herb roasted baby potatoes or creamy whipped potatoes</b>	
<b>Sauces</b>	<b>£2.95</b>
Ancho chilli salsa verde, green peppercorn and brandy cream, red wine and thyme jus, Béarnaise, or porcini jus	

## SIDE DISHES

<b>Freshly Baked Breads</b> <span>VG</span>	<b>£3.75</b>
<b>Triple Cooked Chips</b> <span>VG G</span>	<b>£3.95</b>
<b>Steamed Seasonal Green Vegetables</b> <span>V G</span>	<b>£3.95</b>
<b>Sautéed Leeks and Spinach</b> <span>V G</span>	<b>£4.25</b>
<b>Mashed Potato</b> <span>V G</span>	<b>£3.95</b>
<b>Green Leaf Salad with Tomato and Red Onion</b> <span>VG G</span>	<b>£2.95</b>

## DESSERTS

<b>BEST OF WELSH Welsh Pink Gin Trifle</b>	<b>£7.50</b>
Gin infused Welsh Cakes layered with crème pâtisserie, strawberry jelly, meringue and honeycomb	
<b>Dark Chocolate and Morello Cherry Fondant</b> <span>V</span>	<b>£7.25</b>
Chilli and cocoa ganache, cherry ice cream	
<b>Rhubarb and Oat Crumble</b> <span>V</span>	<b>£6.50</b>
Ginger syrup, honey toasted oats and spiced crème anglaise	
<b>Ginger and Lemongrass Panna Cotta</b>	<b>£6.75</b>
Lemon granita and ginger tea shortbread	
<b>Apricot and Almond Frangipane Tart</b> <span>V</span>	<b>£6.50</b>
Apricot purée, brandy crème fraîche and candied almonds	
<b>Selection of Five Artisan Welsh Cheeses</b> <span>V</span>	<b>£8.50</b>
Gourmet cheese biscuits, mustard fruits	
<b>Assorted Homemade Ice Creams</b> <span>V</span> and <b>Sorbets</b> <span>VG</span>	<b>£5.95</b>

All prices include VAT. All weights are approx. prior to cooking. The Vale Resort recognises that it works with a comprehensive list of ingredients and menu items may contain or come into contact with one or more of the 14 common allergens. If concerned, please speak to our staff about the ingredients in your meal, when making your order.

Dietary requests and intolerances - V Denotes dishes suitable for vegetarians. G Denotes dishes suitable for gluten free. VG Denotes dishes suitable for vegans and vegetarians.