

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

BEST OF WELSH Vale Platter	£10.95
Taster portions of sliced Carmarthen ham, braised beef short rib, wasabi monkfish with kimchi, lamb breast croquette, glazed goat's cheese	To share £18.95
Vegan Welsh Cawl VG	£6.50
Roasted vegetables, pearl barley in Welsh broth	
Wasabi and Nori Wrapped Monkfish G	£8.50
Pickled cucumber and kimchi	
Textures of Beetroot and Goat's Cheese V G	£6.95
Glazed goat's cheese, salt baked beetroot, golden beetroot purée, candy striped beetroot	
Braised Beef Short Rib Terrine G	£7.50
Matchstick fries, caramelized shallots, sticky plum jus	
Roast Pumpkin Hummus VG	£6.95
Toasted seeds, baby leaf salad, pumpkin seed oil	

MAINS

BEST OF WELSH Trio of Welsh Lamb	£23.95
Rosemary grilled rack, slow roasted lamb rump, confit lamb breast croquette, celeriac dauphinoise, sweet potato purée	
Perl Las Gnocchi V	£16.50
Blue cheese cream, sautéed carrot ribbons, kale, black grapes	
Welsh Cider-brined Chargrilled Pork Chop	£17.95
Smoked pomme purée, black pudding crumb, apple butter, braised winter greens	
Pan Seared Stone Bass G	£16.95
Smoked bacon clam chowder	
Braised Beef Short Rib G	£18.95
Fondant potato, caramelised baby carrots, liquorice jus	
Roasted Monkfish Tail	£19.50
Squid ink tagliatelle, fresh crab, chilli oil	
Pearl Barley Risotto VG	£15.50
Sautéed oyster mushrooms	

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

Rosemary Marinated Grilled Chicken Supreme G	£17.95
8oz Centre Cut Sirloin Steak G	£22.95
10oz Ribeye Steak G	£26.50
6oz Fillet Steak G	£27.50
Add sautéed garlic tiger prawns to any grill dish	£5.95
All grill items include Roasted Cherry Tomatoes on the Vine, Sautéed Mushrooms, Dressed Watercress and choice of Triple Cooked Chips, Herb Roasted Baby Potatoes or Creamy Whipped Potatoes	
Sauces	£2.95
Ancho chilli salsa verde G	
Green peppercorn and brandy cream G	
Red wine and thyme jus G	
Roasted garlic butter G	
Perl Las mushroom cream G	

SIDE DISHES

Freshly Baked Breads V	£3.95
Triple Cooked Chips VG G	£3.95
Roasted Root Vegetables V G	£3.75
Sautéed Leeks and Spinach V G	£4.25
Mashed Potato V G	£3.95
Green Leaf Salad with Tomato and Red Onion VG G	£2.95

DESSERTS

BEST OF WELSH Crawshay's Orange Zest Gin, Triple Chocolate Panna Cotta	£7.95
Orange gin infused layers dark, milk, white chocolate, orange gin jelly, marbled biscotti	
Peanut Butter Fondant V	£7.50
Peanut brittle, crème fraîche ice cream	
Fig and Pecan Sticky Toffee Pudding V	£6.95
Butterscotch toffee sauce, candied apple crisps	
Tiramisu Profiteroles V	£7.25
Choux pastry, coffee, brandy and mascarpone zabaglione, chocolate and espresso dip	
Blackberry and Almond Crumble Cheesecake V	£6.75
Blackberry compote, candied almonds	
Selection of Five Artisan Welsh Cheeses V	£8.50
Gourmet cheese biscuits, mustard fruits	
Assorted Homemade Ice Creams V and Sorbets VG	£5.95

Vale Sweet Sharing Platter V	£12.95
Selection of tiramisu profiteroles, fig and pecan sticky toffee pudding, blackberry and almond cheesecake, homemade ice cream	