

# 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, oak smoked salmon tian, confit lamb breast terrine, and cider and onion soup | <b>To share £18.95</b> |
| <b>Welsh Cider and Onion Soup (v)</b>  | <b>£5.95</b>           |
| Black Bomber rarebit crostini  |                        |
| <b>Seafood Cioppino (d)</b>  | <b>£8.95</b>           |
| Poached cod, sautéed prawns, mussels and squid in rich seafood ragu, toasted ciabatta  |                        |
| <b>Slow Roasted Oxtail Croquette</b>   | <b>£6.95</b>           |
| Goats cheese, horseradish cream sauce  |                        |
| <b>Ginger and Chilli Poached Prawns (d)</b>  | <b>£8.50</b>           |
| Asian slaw, sesame prawn toast   |                        |
| <b>Pressed Terrine of Confit Welsh Lamb</b>  | <b>£7.95</b>           |
| Mustard curry purée, pickled vegetable jardinière  |                        |

## MAINS

|  |               |
|--|---------------|
| <b>BEST OF WELSH Trio of Welsh Lamb (g)</b>  | <b>£23.50</b> |
| Rosemary grilled rack, chermoula rubbed rump, and confit breast terrine, salt baked beetroot |               |
| <b>Sweet Potato Fondant (vg)</b>   | <b>£13.95</b> |
| Smoked chilli mole sauce, avocado purée, lime pickled carrot ribbons                         |               |
| <b>Venison Loin au Poivre (g)</b>  | <b>£23.95</b> |
| Beetroot and horseradish dauphinoise, red currant jus  |               |
| <b>Welsh Cider-brined Char-grilled Pork Chop</b>   | <b>£17.50</b> |
| Apple butter purée, creamed Savoy cabbage, pork-fat parmentier potatoes and crackling ribbon |               |
| <b>Pan Seared Cod Loin (g)</b>   | <b>£16.95</b> |
| Minted pea purée, triple cooked chips, grilled lemon, dressed watercress                     |               |
| <b>Roast Stuffed Breast of Pheasant (g)</b>  | <b>£18.50</b> |
| Red lentil and chorizo cassoulet   |               |
| <b>Grilled Wild Halibut Steak (g)</b>  | <b>£22.50</b> |
| Prawn bisque, pommes purée and shaved fennel   |               |
| <b>Braised Beef Shin (g)</b>   | <b>£17.95</b> |
| Balsamic and chilli reduction, truffle polenta, braised kale and confit shallots             |               |
| <b>Pearl Barley Risotto (v)</b>  | <b>£12.95</b> |
| Feta, olives and sundried tomatoes   |               |

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 (g)</b>  | <b>£17.95</b> |
| <b>8oz Centre Cut Sirloin Steak (g)</b>  | <b>£21.95</b> |
| <b>10oz Ribeye Steak (g)</b>   | <b>£24.50</b> |
| <b>6oz Fillet Steak (g)</b>  | <b>£24.95</b> |
| Add sautéed garlic tiger prawns to any grill dish  | <b>£5.95</b>  |
| <b>All grill items include Grilled Cherry Tomatoes on the Vine, Garlic Sautéed Mushroom, Dressed Watercress and choice of Triple Cooked Chips, Herb Roasted Baby Potatoes or Creamy Whipped Potatoes</b> |               |
| <b>Why not add a sauce</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

|  |              |
|--|--------------|
| Freshly Baked Artisan Breads                       | <b>£3.75</b> |
| Triple Cooked Chips (v,d,g)                        | <b>£3.95</b> |
| Roasted Root Vegetables (v,d,g)                    | <b>£3.95</b> |
| Sautéed Leeks and Spinach (v,g)                    | <b>£4.25</b> |
| Mashed Potato (v,g)                                | <b>£3.95</b> |
| Green Leaf Salad with Tomato and Red Onion (v,d,g) | <b>£2.95</b> |

## DESSERTS

|   |              |
|---|--------------|
| <b>BEST OF WELSH Amber Tart (v)</b>                                       | <b>£7.50</b> |
| Orange and honey custard tart, toffee and honeycomb                       |              |
| <b>Dark Chocolate Marquis (v)</b>   | <b>£6.95</b> |
| Chilli and cocoa ganache  |              |
| <b>Ginger and Orange Parkin (v)</b>                                       | <b>£6.50</b> |
| Ginger syrup, toasted oat crumble and spiced crème anglaise               |              |
| <b>Espresso Semifreddo (v)</b>  | <b>£7.25</b> |
| White chocolate mousse, toasted biscotti, warm coffee and chocolate glaze |              |
| <b>Winter Berry and Pistachio Parfait (v)</b>                             | <b>£6.50</b> |
| Spiced port and berry gastrique   |              |
| <b>Selection of Welsh Cheeses (v)</b>                                     | <b>£8.50</b> |
| Assorted cheese biscuits and mustard fruit jelly                          |              |
| <b>Assorted Homemade Ice Creams and Sorbets (v)</b>                       | <b>£5.95</b> |
| <b>Daily Selection of Freshly Prepared Mini Desserts (v)</b>              | <b>£6.95</b> |

**Food allergies and intolerances** - please speak to a member of our team about the ingredients in your meal prior to ordering.

- (d)** Denotes dishes suitable for dairy free
- (g)** Denotes dishes that are gluten free
- (v)** Denotes dishes suitable for vegetarians
- (vg)** Denotes dishes suitable for vegan

**Our kitchens stock ingredients containing all the common allergens and, whilst The Vale Resort makes strenuous efforts to minimise any cross-contamination, we are unable to guarantee complete absence of allergens in our dishes. If you have any questions or concerns regarding this please ask for one of our managers.**