

VALE GRILL MENU

STARTERS

Soup of the Day (V)

Spiced Cauliflower Fritters (V)
Mint yoghurt and coriander oil

Beef Short Rib Croquette
Panko breading, piccalilli purée, jardinière vegetables

Garlic and Chilli Poached Prawns
Shaved fennel and samphire

Red Bean and Chilli Cassoulet (VG)
Spicy tortilla, crushed avocado

MAINS

Grilled 8oz Sirloin Steak (£5 supplement)
Dressed watercress, sautéed mushrooms, vine roasted cherry tomatoes

Slow Roasted Beef Brisket
Carolina BBQ rub, chilli bean cassoulet, braised greens

Rosemary Marinated Chicken Supreme
Bacon and leek mashed potato and sautéed summer vegetables

Pan Seared Cod Loin
Minted pea purée, triple cooked chips, grilled lemon

Quinoa and Feta Tabbouleh (V,GF)
Diced cucumber, cherry tomatoes, mint and pomegranate

Wild Mushroom Risotto (VG)
Porcini dust, herb oil
Add chargrilled chicken or grilled fish of the day (£5 supplement)

DESSERTS

Crawshay's Rhubarb Gin and Buttermilk Panna Cotta
Apple and rhubarb gin jelly, rhubarb compote, meringue

Chocolate and Hazelnut Ganache Torte
Hazelnut butter purée and cocoa nibs

Orange Crème Brûlée
Candied orange peel and Earl Grey shortbread

Selection of Five Artisan Welsh Cheeses (£3 supplement)
Grapes, biscuits, fruit mustards

Selection of Homemade Ice Creams

