

VALE GRILL

STARTERS

BEST OF WELSH - Vale Charcuterie Platter	£10.95
Selection of local Welsh cured meats, garlic and chilli olives, char-grilled artichoke hearts, grissini and toasted sourdough, Welsh sea salt butter	To share £19.50
Pea, Mint and Broad Bean Soup	V GF £6.95
Crème fraîche, red amaranth	
Marinated Bocconcini Mozzarella	V GF £8.50
Rocket pesto, crispy shallots, toasted pine nuts, balsamic glaze	
Braised Oxtail Rillettes	£9.25
Slow roasted shredded beef oxtail, roasted marrow butter, sweet pickled spring vegetables, grilled ciabatta	
Nori and Wasabi Wrapped Monkfish	£9.95
Coral tuille, warm lime and chilli seaweed salad	
Barbequed Asparagus and Charred Leeks Bruschetta	VG £8.95
Sauce Romesco, toasted hazelnuts, char-grilled ciabatta, baby leaf salad	
Panzanella Salad	VG £7.95
Heritage tomatoes, cucumber, red onions, fresh basil, shaved garlic and focaccia croutons, white balsamic vinaigrette	

GRILLS

Rosemary Marinated Grilled Chicken	G £19.95
8oz Centre Cut Sirloin Steak	G £28.95
10oz Ribeye Steak	G £32.95
Butcher's Special Cut	Ask about today's cut
<i>Add sautéed garlic tiger prawns to any grill dish</i>	£6.95
<i>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.</i>	
Sauces	£3.75
Green Peppercorn Cream Jus Red Wine and Thyme Jus Roasted Garlic Butter Perl Las Blue Cheese Sace	

MAINS

BEST OF WELSH - Gril Cymysg	G £32.95
Welsh mixed grill - rosemary grilled rack of lamb, garlic and rosemary chicken breast, char-grilled rump steak with salsa verde, vine roasted cherry tomatoes, char-grilled vegetables, red wine jus	
Pan Roasted Chicken Breast and Stuffed Leg	£22.95
Chicken mousseline, sweetcorn purée, buttered tenderstem broccoli, roasted fingerling potatoes	
Pan Seared Red Snapper	GF £23.95
Avocado mash, pineapple, honey and chilli salsa	
Steak Picanha	GF £27.95
10oz rump steak, seared and hand-carved, salsa verde, confit garlic, smoked paprika potatoes, char-grilled vegetables	
Grilled Garlic Prawn Moqueca	GF £25.95
Garlic sautéed prawns in coconut and red pepper ragu, braised wild rice, grilled jumbo Patagonian prawns	
Stuffed Poblano Peppers	VG GF £18.95
Mild chili peppers stuffed with spiced braised wild rice, peas, sweetcorn and peppers, classic mole sauce	
Baharat Lamb Loin Chops	GF £26.95
Lamb loin chops, char-grilled with spicy Lebanese spice blend, cilantro and garlic crushed potatoes, braised fennel with leek and saffron yoghurt	
Cauliflower Rendang	VG G £18.95
Charred cauliflower steak, braised wild rice, Thai green vegetable curry, tempura fried vegetables	

SIDES

Triple Cooked Chips	G VG £4.95
Sautéed Seasonal Veg	G V £4.95
Grilled Asparagus	G V £5.95
Mashed Potato	G V £4.95
Green Leaf Salad with Tomato and Red Onion	G VG £4.95
Selection of Freshly Baked Artisan Breads	V £6.95
Welsh smoked sea salt and thyme butter	

DESSERTS

BEST OF WELSH - Blackberry Frangipane Tart	£8.95	Dark Chocolate Savarin	£8.50
Welsh gin and blackberry compote, toasted almonds, chocolate and amarena cherry ice cream		Double chocolate bundt cake, sweet whipped cream, poached blackberries, Crème de Cassis syrup	
Tropical Fruits Pavlova	G £7.95	Artisan Welsh Cheeses	
Lemon Chantilly cream, mango coulis, tropical fruit salsa, pineapple crisp		Gourmet cheese biscuits and home-made fruit relish	
Rhubarb and Custard Baked Cheesecake	£7.95	Selection of 3 Cheeses	£9.95
Rhubarb gel, ginger nut crumb		Selection of 5 Cheeses	£13.50
Caramel and Apple Cake	£8.25	Assorted Homemade Ice Creams V and Sorbets VG	£7.95
Green apple sorbet, candied apple crisps, ginger crumb			

Denotes dishes suitable for - G gluten free, V vegetarian, VG vegan. 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.



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