

# VALE GRILL

## STARTERS

<b>BEST OF WELSH - Vale Charcuterie Platter</b>	£10.95
Selection of local Welsh cured meats, garlic and chilli olives, char-grilled artichoke hearts, grissini and toasted sourdough, smoked sea salt butter	To share <b>£19.50</b>
<b>Apple, Beetroot and Horseradish Soup</b>	<b>£6.75</b>
Beetroot crisp, dill and horseradish crème fraîche	
<b>Baked Perl Wen</b>	<b>£9.50</b>
Garlic and rosemary crumbed Welsh brie, red onion marmalade, honey roasted figs	
<b>Confit Chicken Roulade</b>	<b>£7.95</b>
Pan fried chicken galantine, chicken, sausage and crumbed black pudding stuffing, with crisp streaky bacon and green apple salad	
<b>Crab and Cucumber Toast</b>	<b>£10.50</b>
Coral tuille, white crab meat with cucumber, mint, coriander and chilli oil dressed in rice vinegar on toast	
<b>Spiced Tempura Veg</b>	<b>£7.95</b>
Mint raita, courgette, tenderstem broccoli, green beans, baby corn and baby herb salad	

## GRILLS

<b>Char-grilled Rosemary and Garlic Chicken Breast</b>	<b>£21.95</b>
<b>8oz Centre Cut Sirloin Steak</b>	<b>£29.95</b>
<b>10oz Ribeye Steak</b>	<b>£34.95</b>
<b>Butcher's Special Cut</b>	Ask about today's cut
<i>Add sautéed garlic tiger prawns to any grill dish</i>	<b>£6.95</b>
<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>	
<b>Sauces</b>	<b>£3.75</b>
Green Peppercorn Cream Jus   Red Wine and Thyme Jus Roasted Garlic Butter   Perl Las Blue Cheese Sace	

## MAINS

<b>BEST OF WELSH - Gril Cymysg</b>	<b>£32.95</b>
Welsh mixed grill - char-grilled lamb loin chop, garlic and rosemary chicken breast, char-grilled rump steak with salsa verde, vine roasted cherry tomatoes, braised winter greens, herb roasted baby potatoes, red wine jus	
<b>Honey and Ginger Glazed Pork Chop</b>	<b>£24.95</b>
12oz French trimmed char-grilled pork chop, potato and celeriac rosti, roast parsnip purée, cavolo nero, chantenay carrots	
<b>Pan Fried Cod Loin</b>	<b>£23.95</b>
Bombay potatoes, roasted cauliflower florets, curried cauliflower purée, cumin seed tuille	
<b>Slow Roasted Beef Brisket</b>	<b>£25.95</b>
Welsh rarebit potato dauphinoise, pomegranate molasses jus, buttered Savoy cabbage with caraway, confit shallots	
<b>Vale Glamorgan Sausage</b>	<b>£20.95</b>
Welsh sharp cheddar, potato and leek patties, pan fried with assiette of seasonal vegetables, parsley sauce	
<b>Shredded Lamb Lentils</b>	<b>£28.50</b>
Braised speckled lentil ragu, shredded lamb with mint red wine jus, Romanesco broccoli, braised red onion and kale, salsa verde	
<b>Seafood Risotto</b>	<b>£25.95</b>
Saffron arborio risotto with garlic sautéed prawns, cockles, mussels, squid	
<b>Wild Mushroom Gnocchi</b>	<b>£20.95</b>
Plump potato dumplings, sautéed wild mushrooms, garlic roasted ceps, roasted garlic and sage oil, porcini dust	

## SIDES

<b>Triple Cooked Chips</b>	<b>£4.95</b>
<b>Sautéed Seasonal Greens</b>	<b>£4.50</b>
<b>Roasted Root Vegetables</b>	<b>£4.50</b>
<b>Mashed Potato</b>	<b>£4.50</b>
<b>Green Leaf Salad with Tomato and Red Onion</b>	<b>£4.50</b>
<b>Selection of Freshly Baked Artisan Breads</b>	<b>£6.95</b>
Welsh smoked sea salt and thyme butter	

## DESSERTS

<b>BEST OF WELSH - Blackberry Mousse</b>	<b>£8.75</b>	<b>Orange Caramel Sponge</b>	<b>£6.95</b>
Blackberry gin jelly, gin soaked sponge, white chocolate ganache, gin jelly pearls		Steamed caramel sponge pudding, orange marmalade, grated nutmeg	
<b>Earl Grey Crème Brûlée</b>	<b>£6.95</b>	<b>Artisan Welsh Cheeses</b>	
Lemon and star anise biscotti		Gourmet cheese biscuits and home-made fruit relish	
<b>Maple and Pecan Cheesecake</b>	<b>£8.75</b>	<b>Selection of 3 Cheeses</b>	<b>£10.50</b>
Candied pecan brittle, peach coulis		<b>Selection of 5 Cheeses</b>	<b>£14.50</b>
<b>S'mores Tart</b>	<b>£7.75</b>	<b>Assorted Homemade Ice Creams and Sorbets</b>	<b>£6.95</b>
Chocolate ganache tart, digestive crumb base, Italian meringue, toasted marshmallows			

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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