

# Vale Grill Inclusive Dinner Menu

## Starters

### **Selection of Freshly Baked Artisan Breads (V)**

Welsh butter with smoked sea salt and thyme

### **Creamed Woodland Mushroom Soup (V)**

Crisp enokis, diced woodland mushrooms, chive dust, toasted sourdough

### **Braised Oxtail Croquette**

Horseradish pommes puree, pickled red onion, chilli curls, balsamic jus

### **Beetroot Tartar (Vg)**

Salt baked beetroot, miso, caperberries, mustard mayo, lemon rye crisp, coral tuille

### **Pan Fried Salt and Chilli Squid**

Warm fennel slaw, toasted fennel seeds, saffron aioli

## Sides

Hand cut triple cooked steak chips	£5.50
Triple cooked chips with truffle and parmesan	£6.95
Dauphinoise potatoes	£5.75
Braised greens with chili and caraway	£4.95
Creamy mashed potato	£4.95
Grilled tenderstem broccoli	£5.25
Herb roasted baby potatoes	£4.95

## Desserts

### **Dark Chocolate and Passionfruit Tart**

Crisp pastry, dark chocolate ganache, passionfruit coulis

### **Candied Pecan, Apple and Cinnamon Cake**

Caramel sauce, apple crisp, pecan ice cream

### **Vegan Chocolate Mousse (Vg, Gf)**

Mint chocolate brownie crumb

### **Selection of Three Artisan Welsh Cheeses (V)**

*£5 Supplement*

Gourmet cheese biscuits, home-made fruit relish

**Assorted Ice Creams (V, Gf) or Sorbets (Vg, Gf)**

## Mains

### **8oz Centre Cut Sirloin Steak (Gf)**

*£7.50 Supplement*

Roasted cherry tomatoes on the vine, sautéed mushrooms, dressed watercress,  
With a choice of: triple cooked chips, herb roasted potatoes or creamy whipped potatoes

### **Lemon and Thyme Marinated Chicken Supreme (Gf)**

Creamy spring onion mash, pickled shallots, chive and leek hay, turned courgettes, red wine jus

### **Pan Fried Sea Bass (Gf)**

Celeriac puree, sautéed chicory, green beans with smoky bacon, red wine jus, charcoal salt

### **Pork Rib-eye**

Smoked aubergine baba ganoush, cumin carrots, pomegranate molasses jus, curly kale

### **Truffle Rosemary Polenta (V)**

Perl Las blue cheese sauce, blistered cherry tomatoes, cavolo nero, romanesco, rosemary crumb

## Enhancements

Sautéed garlic tiger prawns	£7.50
Char-grilled Chicken breast	£7.50
Roasted Garlic Butter	£3.75
Green Peppercorn Cream Jus	£3.75
Red Wine & Thyme Jus	£3.75
Perl Las Blue Cheese Sauce	£3.75

## After Dinner Drinks

Coffee	From	£3.70
Tea		£3.30
Liquor Coffee		£8.00
Graham's Port		£4.70
Courvoisier		£5.90
Remy Martin		£6.10