

VALE
GRILL
A LA CARTE MENU

STARTERS		MAINS	
Summer Grilled Sweetcorn Chowder Grilled sweetcorn, potatoes, and smoked bacon crumb £7.95		BEST OF WELSH - Gril Cymysg Chargrilled double cut rack of lamb, roasted pork tenderloin, 4oz sirloin steak, served with smoked paprika potatoes, grilled seasonal vegetables £35.95	
Beef Shin and Caperberry Terrine Watercress pesto, horseradish potato gaufrettes, marrow butter £9.50		Chargrilled Hanger Steak Charred shallot, Dijon butter sauce, Parisienne potatoes, grilled asparagus, tenderstem broccoli, girolles £29.95	
Chanterelle Mushroom Rillettes VG Roasted morels, mushroom ketchup, radish and micro herb salad, thyme and cracked pepper tuille £10.50		Orzo Risotto Orzo, semi dried cherry tomatoes, lemon and mint, topped with chargrilled summer vegetables, halloumi £23.50	
Braised Octopus Roulade Chorizo, orange and grapefruit segments, roquito chili pearls £9.95		Pan Roasted Monkfish Prawn bisque, Parmentier potatoes, charred red onion petals, pickled asparagus ribbons, grilled Patagonian prawn £31.95	
Watermelon and Feta Salad V Compressed watermelon with lime and mint, whipped feta, charred lime, pickled shallots, marinated heirloom tomatoes £8.95		Char Sui Pork Tenderloin Maple sesame glazed sweet potato fondant, chili garlic sugar snap peas £26.50	
Pan Fried Asparagus VG White and green asparagus spears, wild garlic and white bean hummus, spring onion and hazelnut pesto £10.75		Grilled Red Snapper Avocado mash, tomato and fennel consommé, courgette linguine £26.50	
Crab Bruschetta Brown crab mayo, toasted ciabatta, pickled cucumber, crab and fennel salad £11.50		Chargrilled Stuffed Romano Pepper VG Haricot, courgette and olive cassoulet, herb panko crumb, carrot and red pepper purée, spiced cauliflower florets, salsa verde £23.95	
Minted Lamb Bon Bon Mint red wine jus, leek mousse, pickled summer courgettes £11.95		Lemon Thyme Marinated Chicken Supreme Creamy spring onion mash, pickled shallots, chive and leek hay, turned courgettes, red wine jus £25.50	
GRILLS		SIDES	
A La Carte Cuts of Premium Welsh Beef from one of our local butchers Market Price by weight Ask about today’s special cuts Add sautéed garlic tiger prawns to any grill dish£7.95 Sauces Green Peppercorn Cream Jus Red Wine Jus Roasted Garlic Butter Perl Las Blue Cheese Sauce £4.25		Hand Cut Triple Cooked Steak Chips £5.50 Triple Cooked Chips with Truffle and Parmesan £6.95 Creamy Mash Potatoes £5.50 Herb Roasted Baby Potatoes £5.50 Grilled Tenderstem Broccoli £6.25 Selection of Freshly Baked Artisan Breads Welsh butter with thyme and smoked sea salt £7.95	

DESSERTS

Root Beer Float Root beer sorbet, chocolate dipped waffle crisp, ginger nut crumb, cherry, vanilla blondie £8.75 Dark Chocolate and Merlyn Whisky Cream Panna Cotta Raspberry gel, chocolate soil, caramel £8.75 Honey Roasted Peach Pavlova White chocolate meringue, Chantilly cream, peach coulis £8.25 Vegan Chocolate Mousse VG Mint chocolate brownie crumb £8.25	Lemon and Blueberry Cheesecake Pistachio crust crumb, chocolate flake, blueberry gastrique £8.50 Artisan Welsh Cheeses V Gourmet cheese biscuits and home-made fruit relish £11.95 Selection of 3 Cheeses Selection of 5 Cheeses £15.95 Assorted Ice Creams V G and Sorbets VG G £7.95
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Denotes dishes suitable for - GF 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.

WINE MENU

WHITE

	Bottle	125ml	175ml	250ml
Milton Park Chardonnay <i>South Australia, Australia</i>	£31.95	£7.50	£10.00	£12.50
VG Thorn-Clarke Eden Pinot Gris <i>Eden Valley, Australia</i>	£35.95			
V Saint Marc Réserve Sauvignon Pays d`Oc <i>Languedoc, France</i>	£27.95			
Picpoul De Pinet Delsol <i>Languedoc, France</i>	£34.50			
V Le Versant Viognier Vin de Pays d`Oc IGP <i>Languedoc, France</i>	£37.50			
Chablis Domaine du Colombier <i>Chablis, France</i>	£53.95			
VG Pouilly Fuisse Louis Latour <i>Burgundy, France</i>	£84.95			
V Pinot Grigio IGT Via Albini <i>Sicily, Italy</i>	£28.95	£6.50	£8.50	£11.00
V Uno di Uno Vermentino Puglia IGT <i>Puglia, Italy</i>	£32.50			
VG Aresca Gavi DOCG <i>Piedmont, Italy</i>	£45.95			
V Allan Scott Estate Sauvignon Blanc <i>Marlborough, New Zealand</i>	£38.50	£8.00	£10.75	£13.50
V Allan Scott Estate Riesling <i>Marlborough, New Zealand</i>	£40.95			
Torres San Valentin <i>Penedes, Spain</i>	£34.95			
V Hutton Ridge Chenin Blanc <i>Swartland, South Africa</i>	£26.95	£5.50	£7.50	£9.50
V Warwick White Lady Chardonnay <i>Stellenbosch, South Africa</i>	£58.95			
V Marqués de Cáceres Excellens Blanco Rioja <i>Rioja, Spain</i>	£30.50	£7.00	£9.00	£11.50
VG Marqués de Vizhoja Albarino <i>Rías Baixas, Spain</i>	£39.95			
Juan Carrau Petit Manseng <i>Canelones, Uruguay</i>	£50.95			
VG Villa Wolf Pinot Blanc <i>Pfalz, Germany</i>	£42.95			

SPARKLING

	Bottle	125ml
V Prosecco Spumante doc Borgo Alato <i>Veneto, Italy</i>	£34.50	£9.50
V Prosecco Rosé Barocco <i>Veneto, Italy</i>	£36.50	£10.50
V Laurent-Perrier La Cuvée Brut <i>Champagne, France</i>	£79.95	£15.95
V Laurent-Perrier Cuvée Rosé <i>Champagne, France</i>	£119.95	£24.00
Laurent-Perrier Blanc de Blanc <i>Champagne, France</i>	£149.95	
Laurent-Perrier Brut Vintage Millesime <i>Champagne, France</i>	£114.95	
V Laurent-Perrier Grand Siècle Iteration N°26 <i>Champagne, France</i>	£249.95	
V Laurent-Perrier Héritage <i>Champagne, France</i>	£134.95	
Marqués de Cáceres Cava Brut <i>Rioja, Spain</i>	£45.95	
V Allan Scott Cecilia Rosé <i>Marlborough, New Zealand</i>	£52.95	
Bollinger Special Cuvée <i>Champagne, France</i>	£106.95	
V Dom Pérignon <i>Champagne, France</i>	£318.00	
V Louis Roederer Cristal <i>Champagne, France</i>	£380.00	

Denotes wines suitable for – **V** vegetarian, **VG** vegan.

RED

	Bottle	125ml	175ml	250ml
El Supremo Malbec <i>Mendoza, Argentina</i>	£30.50	£7.00	£9.00	£11.50
VG Picada P15 Malbec <i>Patagonia, Argentina</i>	£37.50			
V Escorihuela Gascón Gran Reserva Malbec <i>Mendoza, Argentina</i>	£56.95			
V Thorn-Clarke Shiraz <i>Barossa, Australia</i>	£39.95			
Lunaka Pinot Noir Reserva <i>Aconcagua, Chile</i>	£29.50	£6.50	£8.50	£11.00
Echo de Lynch-Bages Pauillac <i>Bordeaux, France</i>	£127.50			
Saint Marc Réserve Merlot <i>Langudeoc, France</i>	£27.95			
Château Pontet Nivelle <i>Bordeaux, France</i>	£32.95			
V Pinot Noir L`Aubrière Malidain <i>Loire, France</i>	£40.50			
V Fleurie Philippe Aufranc <i>Beaujolais, France</i>	£45.95			
Vacqueyras AOC Grapillon d`Or <i>Rhône, France</i>	£53.50			
Château La Croix Bonneau St Emillion <i>Bordeaux, France</i>	£54.50			
V Château Cissac Haut Medoc <i>Bordeaux, France</i>	£58.95			
V Gigondas Dom Grapillon d`Or <i>Rhône, France</i>	£63.50			
Pommard Mazilly “Les Noisons” <i>Burgundy, France</i>	£100.95			
V Chianti DOCG Rosso La Vigna <i>Tuscany, Italy</i>	£31.95			
V Aresca Barbera d`Asti La Moretta <i>Piedmont, Italy</i>	£35.50			
V Appassimento Ca Vittoria <i>Puglia, Italy</i>	£34.50	£7.50	£10.00	£12.50
V Allan Scott Estate Pinot Noir <i>Marlborough, New Zealand</i>	£42.50			
V Adega Camolas Clo Red <i>Setúbal, Portugal</i>	£28.95			
V Hutton Ridge Shiraz <i>Swartland, South Africa</i>	£26.95	£5.50	£7.50	£9.50
V Marqués de Cáceres Excellens Cuvée Especial Crianza <i>Rioja, Spain</i>	£37.95	£8.00	£10.50	£13.50
VG Siglo Gran Reserva <i>Rioja, Spain</i>	£50.00			
V Marqués de Cáceres Gaudium Réserve Especial <i>Rioja, Spain</i>	£116.95			

ROSÉ

	Bottle	125ml	175ml	250ml
VG Lou Rosé Cotes De Provence <i>Provence, France</i>	£45.50			
V Pinot Grigio Rosato IGT Via Albini <i>Sicily, Italy</i>	£28.95	£6.50	£8.50	£11.00
V Marqués de Cáceres Excellens Rosé Garnacha <i>Rioja, Spain</i>	£30.95			
VG Beringer Classic Zinfandel Rosé <i>California, U.S.A</i>	£34.95	£7.50	£10.00	£12.50

DESSERT

	Bottle
V Boschendal Vin D`Or Late Harvest	£34.50