



GRILL

From bowl to soul

SAMPLE LUNCH MENU

DAILY

Caerphilly Cheese and Leek Quiche

Fresh Baked Artisan Breads

SALAD - CHEF'S CHOICE DAILY*

Rainbow Quinoa Salad (VG) - burnt orange, pomegranate, chia and golden flax seeds, mint

Charred Caesar Salad - Grilled baby gem, Caesar dressing, parmesan, sourdough bites, crispy onions (V)

Watermelon, Feta & Mint Salad (V)

Strawberry & Heritage Tomato Salad - Buffalo mozzarella, strawberry glaze, watercress oil, rocket (V)

Red pepper hummus crudite - Pickled and fresh veg, red pepper hummus, toasted pitta, sunflower oil. (Vg)

Superfood Salad - kale, baby spinach, endame beans, blueberries, avocado, walnuts, yuzu dressing (Vg)

* Four salads served daily. Choice of salad is at Chef's discretion

MAIN

Cajun Spiced Chicken Thigh - Celeriac remoulade

Blackened Salmon fillet - Grilled sweetcorn, fava beans, red peppers

Chargrilled Tenderstem Broccoli - Toasted almonds

Smoked Paprika Hasselback Potatoes

VEGETARIAN MAIN

Black Bomber Mac & Cheese - Truffle oil, rosemary pangratatta (V)

Vegetable Spring Rolls - coconut curry sauce (Vg)

Vale
RESORT
★★★★

 GRILL
From bowl to soul

SAMPLE LUNCH MENU

DAILY

Caerphilly Cheese and Leek Quiche

Fresh Baked Artisan Breads

SALAD - CHEF'S CHOICE DAILY*

Rainbow Quinoa Salad (VG) - burnt orange, pomegranate, chia and golden flax seeds, mint

Charred Ceaser Salad - Grilled baby gem, Ceaser dressing, parmesan, sourdough bites, crispy onions (V)

Watermelon, Feta & Mint Salad (V)

Strawberry & Heritage Tomato Salad - Buffalo mozzarella, strawberry glaze, watercress oil, rocket (V)

Red pepper hummus crudite - Pickled and fresh veg, red pepper hummus, toasted pitta, sunflower oil. (Vg)

Superfood Salad - kale, baby spinach, endame beans, blueberries, avocado, walnuts, yuzu dressing (Vg)

* Four salads served daily. Choice of salad is at Chef's discretion

MAIN

Jerk Chicken Wings - Mango habanero salsa

Roast Cod Loin - Seafood moqueca, wild rice, toasted coconut

Chargrilled Gammon Steak - Brown sugar glaze, grilled pineapple

VEGETARIAN MAIN

Open Jackets - Cheese & chive stuffed potatoes (V)

Chanteney Carrots and Kale - Roasted with maple and toasted cumin seeds

Red Pesto Gnocchi - Sundried tomatoes, olive, capers and grilled pimentos

Vale
RESORT
★★★★

 GRILL
From bowl to soul

SAMPLE LUNCH MENU

DAILY

Caerphilly Cheese and Leek Quiche

Fresh Baked Artisan Breads

SALAD - CHEF'S CHOICE DAILY*

Rainbow Quinoa Salad (VG) - burnt orange, pomegranate, chia and golden flax seeds, mint

Charred Ceaser Salad - Grilled baby gem, Ceaser dressing, parmesan, sourdough bites, crispy onions (V)

Watermelon, Feta & Mint Salad (V)

Strawberry & Heritage Tomato Salad - Buffalo mozzarella, strawberry glaze, watercress oil, rocket (V)

Red pepper hummus crudite - Pickled and fresh veg, red pepper hummus, toasted pitta, sunflower oil. (Vg)

Superfood Salad - kale, baby spinach, endame beans, blueberries, avocado, walnuts, yuzu dressing (Vg)

* Four salads served daily. Choice of salad is at Chef's discretion

MAIN

Espresso Rubbed Beef Brisket - Pommes puree, café au lait jus

Grilled Chicken thighs - Green Thai curry, mangetout, coriander, fresh chillies, lime

Jamaican Escovitch Fish - Pan fried red snapper, escabeche vegetables

VEGETARIAN MAIN

Chargrilled Halloumi - Black bean and sweet potato chili, grilled avocado

Stir-fried Pak Choi - Toasted sesame, ginger and beansprouts

Coconut Rice

Vale
RESORT
★★★★

VALE GRILL
From bowl to soul

SAMPLE LUNCH MENU

DAILY

Caerphilly Cheese and Leek Quiche

Fresh Baked Artisan Breads

SALAD - CHEF'S CHOICE DAILY*

Rainbow Quinoa Salad (VG) - burnt orange, pomegranate, chia and golden flax seeds, mint

Charred Caesar Salad - Grilled baby gem, Caesar dressing, parmesan, sourdough bites, crispy onions (V)

Watermelon, Feta & Mint Salad (V)

Strawberry & Heritage Tomato Salad - Buffalo mozzarella, strawberry glaze, watercress oil, rocket (V)

Red pepper hummus crudite - Pickled and fresh veg, red pepper hummus, toasted pitta, sunflower oil. (Vg)

Superfood Salad - kale, baby spinach, endame beans, blueberries, avocado, walnuts, yuzu dressing (Vg)

* Four salads served daily. Choice of salad is at Chef's discretion

MAIN

Lamb Kofta - Mint and cucumber yoghurt

Steamed Chicken Gyozas - Thai chili dressing, hoi sin

Grilled Cod - Green Thai prawn curry, braised wild rice

VEGETARIAN MAIN

Char Sui Tempeh - Sticky Asian BBQ glaze, stir fried vegetables

Honey roasted rainbow carrots

Herb and garlic roast new potatoes

Vale
RESORT
★★★★

 GRILL
From bowl to soul

SAMPLE LUNCH MENU

DAILY

Caerphilly Cheese and Leek Quiche

Fresh Baked Artisan Breads

SALAD - CHEF'S CHOICE DAILY*

Rainbow Quinoa Salad (VG) - burnt orange, pomegranate, chia and golden flax seeds, mint

Charred Ceaser Salad - Grilled baby gem, Ceaser dressing, parmesan, sourdough bites, crispy onions (V)

Watermelon, Feta & Mint Salad (V)

Strawberry & Heritage Tomato Salad - Buffalo mozzarella, strawberry glaze, watercress oil, rocket (V)

Red pepper hummus crudite - Pickled and fresh veg, red pepper hummus, toasted pitta, sunflower oil. (Vg)

Superfood Salad - kale, baby spinach, endame beans, blueberries, avocado, walnuts, yuzu dressing (Vg)

* Four salads served daily. Choice of salad is at Chef's discretion

MAIN

Salmon Fillet - Wilted spinach, leeks and samphire, lemon Hollandaise

Crispy Beef Rendang - Spicy Piri piri sauce

Smoked Matcha Chicken - lemon crème fraiche

VEGETARIAN MAIN

Falafel - Red pepper pesto, crispy chickpeas

Black Rice and Adzuki Beans - avocado, tomatoes and lime

Roasted Baby Corn - Grilled red peppers, broad beans and beansprouts

Vale
RESORT
★★★★