

VALE  
GRILL  
A LA CARTE MENU

STARTERS

<b>Maple Roasted Root Vegetable Soup</b> <span>VG</span> Beetroot crisps, thyme oil, toasted sourdough	£8.95
<b>Beef Shin and Caperberry Terrine</b> Watercress pesto, horseradish, marrow butter, toasted rye bread	£9.95
<b>Smoked Salmon Carpaccio</b> Wasabi mayo, pickled shallots and chillies, capers and lemon zest	£11.50
<b>'Nduja and Smoked Mozzarella Arancini</b> Spicy 'nduja sausage, mozzarella, 'nduja chilli jam	£11.25
<b>Butternut Squash and Welsh Goat's Cheese Fondant</b> <span>V</span> Roasted butternut squash, cracked durum wheat, crumbled Pantysgawn goat's cheese, mint and coriander dressing, sriracha coconut yoghurt	£9.75
<b>Firecracker Prawns</b> Spicy panko breaded tiger prawns, sesame, soy and chilli sauce	£11.75
<b>Grilled Pork Belly</b> Honey and soy glaze, miso roasted celeriac ribbons, crackling	£9.75
<b>Smoked Aubergine Baba Ganoush</b> <span>VG</span> Homemade sesame lavosh, pickled courgette ribbons, toasted pine nuts, pomegranate	£9.50

GRILLS

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* £8.95

Sauces

Green Peppercorn Cream Jus | Red Wine Jus  
Roasted Garlic Butter | Perl Las Blue Cheese Sauce

£4.50

MAINS

<b>BEST OF WELSH - Gril Cymysg</b> Chargrilled double cut rack of lamb, crispy grilled pork belly, 4oz sirloin steak, served with smoked paprika potatoes and sautéed Chantenay carrots with kale and caraway	£38.50
<b>Slow Roasted Beef Brisket</b> Root vegetable rosti, leek and spinach stuffed cabbage parcel with chilli and caraway seeds, pomegranate jus	£31.50
<b>Orzo Risotto</b> <span>V</span> Orzo, semi dried cherry tomatoes, tarragon, toasted fennel seeds, topped with chargrilled vegetables and halloumi	£24.50
<b>Pistachio Crusted Halibut</b> Spinach velouté, rainbow chard, blistered cherry tomatoes, preserved lemon beurre noisette	£35.50
<b>Welsh Cider-Brined Bone-in Pork Chop</b> Welsh rarebit dauphinoise potatoes, caramelised cinnamon apple butter purée, griddled pak choi, cider jus	£27.50
<b>Pan Seared Sea Bream</b> Coconut and porcini cream, jumbo cous cous and vegetable timbale	£26.50
<b>Chargrilled Stuffed Romano Pepper</b> <span>VG</span> Haricot, courgette and olive cassoulet, herb panko crumb, carrot and red pepper purée, spiced cauliflower florets, salsa verde	£23.95
<b>Rosemary and Garlic Marinated Chicken Supreme</b> Smoked garlic pommes purée, pickled shallots, chive and leek hay, fine green beans and courgettes, red wine jus	£26.50

SIDES

Hand Cut Triple Cooked Steak Chips	£5.75
Triple Cooked Chips with Truffle and Parmesan	£6.95
Creamy Mash Potatoes	£5.50
Welsh Rarebit Dauphinoise Potatoes	£6.50
Buttered Green Beans and Cavolo Nero	£5.75
Selection of Freshly Baked Artisan Breads Welsh butter with thyme and smoked sea salt	£8.25

DESSERTS

<b>Hensol Castle Spiced Rum Apple Fool</b> Stewed apples, Hensol Castle spiced rum caramel, Chantilly cream, ginger tuille	£8.95	<b>Lemon and Blueberry Posset Tart</b> Sweet pastry crust filled with set lemon cream, blueberry compote and blueberry gastrique	£8.50
<b>Mississippi Mud Pie</b> Brownie crust layered with dark chocolate mousse and sweetened whipped cream, with drizzled caramel, chocolate shavings and cherry coulis	£8.95	<b>Artisan Welsh Cheeses</b> <span>V</span> Gourmet cheese biscuits and home-made fruit relish	
<b>Pear and Ginger Sponge Cake</b> Cinnamon streusel topping, vanilla crème fraîche ice cream, poached pear and stem ginger syrup	£8.75	<b>Selection of 3 Cheeses</b>	£13.00
<b>Mocha Chocolate Coffee Mousse</b> Almond brittle, amaretti biscuits	£8.75	<b>Selection of 5 Cheeses</b>	£18.00
		<b>Assorted Ice Creams</b> <span>V</span> and <b>Sorbets</b> <span>VG</span>	£8.95



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