

VALE  
GRILL  
A LA CARTE MENU

STARTERS

<b>Wild Mushroom Cappuccino</b> <span>VG</span> Truffle dust, fried enkoki, thyme oil	£8.95
<b>Crispy Honey and Ginger Beef</b> Sticky soy, honey and lemongrass barbecue glaze, scallions, fresh chillies	£9.95
<b>Smoked Salmon Carpaccio</b> Wasabi mayo, pickled shallots and chillies, capers and lemon zest	£11.75
<b>'Nduja and Smoked Mozzarella Arancini</b> Spicy 'nduja sausage, mozzarella, 'nduja chilli jam	£11.50
<b>Burrata</b> Cream filled mozzarella, macerated strawberry, lime and cracked pepper salsa, rocket pesto and leaves	£11.50
<b>Poached Prawn Tian</b> Dill, lemon and cucumber cream cheese, spinach cracker crust, Gochujang chilli paste, herb parmesan tuile	£10.75
<b>Duck Liver Parfait and Smoked Duck Breast</b> Apricot puree, pink peppercorns, cracked pepper tuile	£12.50
<b>Smoked Aubergine Baba Ganoush</b> <span>VG</span> Homemade sesame lavosh, fire roasted pimentos, toasted pine nuts, pomegranate	£9.75

GRILLS

A la carte cuts of premium Welsh beef from 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** £4.75  
Green Peppercorn Cream Jus | Red Wine Jus  
Perl Las Blue Cheese Sauce | Roasted Garlic Butter

MAINS

<b>Welsh Mixed Grill - Gril Cymysg</b> Char-grilled double cut rack of lamb, pork fillet 4oz sirloin steak served with Welsh rarebit dauphinoise, garlic roasted ceps	£39.95
<b>Char-grilled Hanger Steak</b> Charred shallot, Dijon butter sauce, Parisienne potatoes, tenderstem broccoli, girolles	£32.95
<b>Pan Fried Rack of Lamb</b> Buttered potato fondant, sage crisp, pan fried asparagus, pickled red onion and cauliflower	£36.95
<b>Fregola Tabbouleh</b> <span>VG</span> Toasted jumbo cous cous cooked with saffron, mint, lemon, semi-dried cherry tomatoes, tossed with roasted summer vegetables	£24.50
<b>Pistachio Crusted Halibut</b> Spinach veloute, rainbow chard, blistered cherry tomatoes, preserved lemon beurre noisette	£36.95
<b>Black Cherry Cola Glazed Pork Fillet</b> Wholegrain mustard mash, pearl onions, charred sweetheart cabbage, cherry cola jus	£27.50
<b>Pan Seared Cod Loin</b> Sautéed potato, red onion and Mediterranean vegetable hash, prawn parsley sauce	£26.50
<b>Twice Baked Pantysgawn Goat's Cheese Soufflé</b> <span>V</span> Crisp sesame filo, celeriac purée, broad bean and asparagus salad	£24.95
<b>Rosemary and Garlic Marinated Chicken Supreme</b> Sundried tomato and green olive mash, sautéed summer greens, grilled heritage tomatoes, sauce Choron	£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	£6.50
Herb Roasted Baby Potatoes	£5.50
Grilled Tenderstem Broccoli	£6.50
Fresh Baked Breads Welsh butter with thyme and smoked sea salt	£8.25

DESSERTS

<b>Raspberry Mousse Dome</b> Raspberry gel core, sable biscuit, white chocolate ganache, freeze dried raspberry crumble	£9.50	<b>Dulce de Leche Cheesecake</b> Baked New York style cheesecake, ginger crumb, sweet dulce de leche caramel	£9.25
<b>Chocolate Crèmeux and Hazelnut Tart</b> Honeyed Greek yoghurt, praline, cracked cocoa nibs	£9.25	<b>Artisan Welsh Cheeses</b> <span>V</span> Cradoc's gourmet Welsh cheese biscuits, home-made fruit relish	
<b>Lemon Sponge</b> Marcerated strawberries, lemon coulis	£8.95	<b>Selection of 3 Cheeses</b>	£13.00
<b>Dark Chocolate Semifreddo</b> <span>VG</span> Chocolate soil, citrus caramel	£8.95	<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

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
<b>Milton Park Chardonnay</b> <i>South Australia, Australia</i>	£33.00	£8.00	£10.50	£13.00
<b>Thorn-Clarke Eden Pinot Gris</b> <i>Eden Valley, Australia</i>	£37.50			
<b>Saint Marc Réserve Sauvignon Pays d`Oc</b> <i>Languedoc, France</i>	£30.50	£6.50	£9.00	£11.50
<b>Picpoul De Pinet Domaine Del Sol</b> <i>Languedoc, France</i>	£35.95			
<b>Chablis Domaine du Colombier</b> <i>Chablis, France</i>	£55.00			
<b>Pouilly Fuisse Louis Latour</b> <i>Burgundy, France</i>	£79.95			
<b>Pinot Grigio IGT Via Albini</b> <i>Sicily, Italy</i>	£31.95	£6.50	£9.00	£11.50
<b>Uno di Uno Vermentino Puglia IGT</b> <i>Puglia, Italy</i>	£33.95			
<b>Villa Pani Gavi DOCG</b> <i>Piedmont, Italy</i>	£47.50			
<b>Allan Scott Estate Sauvignon Blanc</b> <i>Marlborough, New Zealand</i>	£39.95	£8.50	£11.00	£14.00
<b>Allan Scott Estate Riesling</b> <i>Marlborough, New Zealand</i>	£42.50			
<b>Villa Wolf Pinot Blanc</b> <i>Pfalz, Germany</i>	£44.00			
<b>Dominio Valor Blanco Organic</b> <i>Castile, Spain</i>	£30.00	£6.00	£8.50	£11.00
<b>Warwick White Lady Chardonnay</b> <i>Stellenbosch, South Africa</i>	£60.00			
<b>Marqués de Cáceres Excellens Blanco Rioja</b> <i>Rioja, Spain</i>	£32.50	£7.50	£10.00	£12.50
<b>Marqués de Vizhoja Albarino</b> <i>Rias Baixas, Spain</i>	£41.50			
<b>Writers Block Chenin Blanc</b> <i>Western Cape, South Africa</i>	£32.50	£7.00	£9.50	£12.00
<b>Domaine De La Baume Viognier</b> <i>Languedoc - Roussillon, France</i>	£38.95			

## SPARKLING

	Bottle	125ml
<b>Prosecco Spumante doc Borgo Alato</b> <i>Veneto, Italy</i>	£35.00	£9.50
<b>Acquerello Prosecco DOC Rosé</b> <i>Veneto, Italy</i>	£37.00	£10.50
<b>Laurent-Perrier La Cuvée Brut</b> <i>Champagne, France</i>	£80.00	£15.95
<b>Laurent-Perrier La Cuvée Rosé</b> <i>Champagne, France</i>	£120.00	£22.95
<b>Laurent-Perrier Blanc de Blanc</b> <i>Champagne, France</i>	£140.00	
<b>Laurent-Perrier Brut Vintage Millesime</b> <i>Champagne, France</i>	£125.00	
<b>Laurent-Perrier Grand Siècle Iteration N°26</b> <i>Champagne, France</i>	£230.00	
<b>Laurent-Perrier Héritage</b> <i>Champagne, France</i>	£120.00	
<b>Marqués de Cáceres Cava Brut</b> <i>Rioja, Spain</i>	£45.00	
<b>Allan Scott Cecilia Rosé</b> <i>Marlborough, New Zealand</i>	£55.00	
<b>Bollinger Special Cuvée</b> <i>Champagne, France</i>	£110.00	
<b>Dom Pérignon</b> <i>Champagne, France</i>	£295.00	
<b>Louis Roederer Cristal</b> <i>Champagne, France</i>	£365.00	

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

## RED

	Bottle	125ml	175ml	250ml
<b>El Supremo Malbec</b> <i>Mendoza, Argentina</i>	£32.95	£7.50	£10.00	£12.50
<b>Picada P15 Malbec</b> <i>Patagonia, Argentina</i>	£38.95			
<b>Escorihuela Gascón Gran Reserva Malbec</b> <i>Mendoza, Argentina</i>	£64.00			
<b>Thorn-Clarke Shiraz</b> <i>Barossa, Australia</i>	£41.50			
<b>Lunaka Pinot Noir Reserva</b> <i>Aconcagua, Chile</i>	£32.50	£7.00	£9.50	£12.00
<b>Echo de Lynch-Bages Pauillac</b> <i>Bordeaux, France</i>	£132.50			
<b>Saint Marc Réserve Merlot</b> <i>Languedoc, France</i>	£30.50	£6.50	£9.00	£11.50
<b>Château Pontet Nivelle</b> <i>Bordeaux, France</i>	£35.00			
<b>Pinot Noir L`Aubrière Malidain</b> <i>Loire, France</i>	£42.95			
<b>Fleurie Philippe Aufranc</b> <i>Beaujolais, France</i>	£47.50			
<b>Vacqueyras AOC Grapillon d`Or</b> <i>Rhône, France</i>	£59.95			
<b>Château Robin La Fleur St Emillion</b> <i>Bordeaux, France</i>	£55.00			
<b>Writers Block Shiraz</b> <i>Western Cape, South Africa</i>	£32.50	£7.00	£9.50	£12.00
<b>Gigondas Dom Grapillon d`Or</b> <i>Rhône, France</i>	£70.00			
<b>Andreas Mazzei Passi Neri Syrah</b> <i>Sicily, Italy</i>	£45.50			
<b>Chianti DOCG Rosso La Vigna</b> <i>Tuscany, Italy</i>	£33.95			
<b>Aresca Barbera d`Asti La Moretta</b> <i>Piedmont, Italy</i>	£36.95			
<b>Appassimento Ca Vittoria</b> <i>Puglia, Italy</i>	£35.95	£8.00	£10.50	£13.00
<b>Allan Scott Estate Pinot Noir</b> <i>Marlborough, New Zealand</i>	£49.95			
<b>Adega Camolas Clo Red</b> <i>Setúbal, Portugal</i>	£31.95			
<b>Dominio Valor Tinto Organic</b> <i>Castile, Spain</i>	£30.00	£6.00	£8.50	£11.00
<b>Marqués de Cáceres Excellens Cuvée Especial Crianza</b> <i>Rioja, Spain</i>	£39.50	£8.50	£11.00	£14.00
<b>Siglo Gran Reserva</b> <i>Rioja, Spain</i>	£52.00			
<b>Marqués de Cáceres Gaudium Réserve Especial</b> <i>Rioja, Spain</i>	£119.95			

## ROSÉ

	Bottle	125ml	175ml	250ml
<b>St Marc Reserve Cinsault Rosé</b> <i>Languedoc, France</i>	£30.50	£6.50	£9.00	£11.50
<b>Pinot Grigio Rosato IGT Via Albini</b> <i>Sicily, Italy</i>	£31.95	£6.50	£9.00	£11.50
<b>Writers Block Pink Saignon Blanc</b> <i>Western Cape, South Africa</i>	£32.50	£7.00	£9.50	£12.00
<b>Beringer Classic Zinfandel Rosé</b> <i>California, U.S.A</i>	£35.00	£8.00	£10.50	£13.00
<b>Whispering Angel Cotes de Provence</b> <i>Provence, France</i>	£50.00			

## DESSERT

	Bottle
<b>Boschendal Vin D`Or Late Harvest</b>	£35.00