

VALE

GRILL

A LA CARTE MENU

STARTERS		MAINS	
Roasted Cauliflower and Smoked Almond Soup ■ Roasted cauliflower florets, crushed smoked almonds, beurre noisette	£9.25	Gril Cymysg - Welsh Mixed Grill Char-grilled double cut rack of lamb, crispy grilled pork belly, 4oz sirloin steak, served with Welsh rarebit dauphinoise, pan-fried greens, red wine and thyme jus	£41.50
Smoked Duck and Hensol Castle Cherry Rum Tart Crisp savoury pastry, whipped goat's cheese, cherry compote, topped with shaved smoked duck, pickled cherries, crushed hazelnuts, Hensol Castle Cherry Rum jus	£12.95	Stuffed Chicken Ballotine Spinach and pine nut mousseline, brown butter potato rosti, mushroom cream jus, pan fried chanterelles	£28.95
Seafood Mosaic Terrine Poached tuna, salmon and whitefish wrapped in nori, wasabi mayo, seaweed salad, coral tuille, tobiko caviar	£12.75	Pan Fried Stone Bass Parmentier potatoes, sautéed samphire and leeks, poached lobster saffron cream	£32.50
Pan Roasted King Oyster Mushroom ■ Chestnut mushroom duxelles, artichoke purée, pickled radish	£9.25	Welsh Cider Brined Bone-in Pork Chop Black pudding mash, braised fennel with caraway, panfried greens, cider jus	£28.50
Waldorf Salad ■ Poached celery rarebit sticks, apple, walnuts, compressed grapes, lamb's lettuce, cider and mustard aioli dressing	£8.95	Slow Roasted Beef Brisket Creamy horseradish mash, charred leeks, griddled purple sprouting broccoli, pomegranate jus and seeds	£29.95
Poached Pear and Parma Ham Rosette Shaved poached pear rolled with prosciutto crudo, honey and chilli syrup, lime goat's cheese mousse, toasted sourdough round	£11.25	Pan Seared Lamb Rump Lamb shoulder bon bon, beetroot purée, whipped goat's cheese mash, pickled blackberries, rosemary red wine jus	£31.50
Truffle and Cheddar Arancini ■ Snowdonia Truffle Trove cheddar, creamed leeks, chilli oil, truffle dust	£10.95	Roast Pumpkin Risotto ■ Pumpkinseed crumb, crispy sage	£25.95
Poached Prawn Tian Dill, lemon and cucumber cream cheese, spinach cracker crust, gochujang chilli paste, herb parmesan tuile	£11.25	Crisp Cod Fillet Pan fried herb potato cake, sauteed kale with toasted coconut, saffron prawn bisque	£26.95
GRILLS		Rosemary and Garlic Marinated Chicken Supreme Chive and garlic pommes purée, crispy leek hay, fine green beans and kale, red wine jus	£27.50
		Beetroot Wellington ■ Celeriac purée, roasted rainbow carrots and beetroot, kale crisps, balsamic beetroot gel	£24.95
À la carte cuts of premium Welsh beef from our local butchers Market price by weight Ask about today's special cuts <i>Add sautéed garlic tiger prawns to any grill dish</i> £8.95		SIDES	
		Hand Cut Triple Cooked Steak Chips	£5.75
		Triple Cooked Chips with Truffle and Parmesan	£6.95
		Creamy Mash Potatoes	£5.75
		Welsh Rarebit Dauphinoise Potatoes	£6.75
		Maple and Rosemary Roasted Root Vegetables	£5.75
		Sauteed Seasonal Mixed Greens	£5.75
		Fresh Baked Breads Welsh butter with thyme and smoked sea salt	£8.25
Sauces £4.95 Green Peppercorn Cream Jus Red Wine Jus Perl Las Blue Cheese Sauce Roasted Garlic Butter			

DESSERTS

Burnt White Chocolate and Hensol Castle Rum Bread and Butter Pudding Hensol Castle spiced rum custard, redcurrant gastrique, shaved white chocolate	£8.95	Dark Chocolate Délice Nutella macaroon, chocolate sable and raspberries	£9.50
Honey and Almond Panna Cotta Smoked almond crumb, honeycomb tuille, Vin Santo poached cherries	£9.25	Selection of 3 Gourmet Welsh Cheeses ■ Perl Las blue cheese, Black Bomber cheddar, and peppered Pantysgawn goat's cheese, with Cradoc's gourmet cheese biscuits, celery, grapes and homemade fruit relish	£13.00
Pear and Ginger Sponge Cake Cinnamon streusel crumble, whipped crème fraîche, poached pear and stem ginger syrup	£8.95	Selection of 5 Gourmet Welsh Cheeses ■ Perl Las blue cheese, Black Bomber cheddar, peppered Pantysgawn goat's cheese, Charcoal cheddar, and Teifi gouda style with seaweed, with Cradoc's gourmet cheese biscuits, celery, grapes and homemade fruit relish	£18.25
Affogato Fresh brewed espresso with coffee liqueur, vanilla bean ice cream, homemade marbled biscotti	£12.95	Assorted Ice Creams ■ and/or Sorbets ■	£8.95

Denotes dishes suitable for - ■ gluten free, ■ vegetarian, ■ 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.



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