

VALE
GRILL
A LA CARTE MENU

STARTERS

BEST OF WELSH - Vale Charcuterie Platter	£10.95
Selection of local Welsh cured meats, garlic and chilli olives, char-grilled artichoke hearts, grissini and toasted sourdough, Welsh sea salt butter	To share £19.50
Welsh Cider and Roasted Onion Soup	£6.75
Gruyere crostini, apple crisp	
Bloody Mary Gazpacho	£7.75
Chilled tomato, cucumber, chilli and horseradish - house infused chilli vodka	
Lamb Bon Bons	£9.95
Smoked aubergine baba ganoush, micro cress, pomegranate, red wine jus	
Hensol Gin and Beetroot Cured Salmon	£10.95
Hensol Castle Gin cured salmon, roasted beetroot, blood orange, samphire, watercress oil, squid ink tuille, beetroot caviar	
Spiced Tempura Veg	£7.95
Mint raita, courgette, tenderstem broccoli, green beans, baby corn and baby herb salad	

GRILLS

Char-grilled Rosemary and Garlic Chicken Breast	£22.50
8oz Centre Cut Sirloin Steak	£31.50
10oz Ribeye Steak	£36.95
Butcher's Special Cut	Ask about today's cut
<i>Add sautéed garlic tiger prawns to any grill dish</i>	£7.50
<i>All grill items include roasted cherry tomatoes on the vine, sautéed mushrooms, dressed watercress and choice of triple cooked chips, herb roasted baby potatoes or creamy whipped potatoes.</i>	
Sauces	£3.75
Green Peppercorn Cream Jus Red Wine and Thyme Jus Roasted Garlic Butter Perl Las Blue Cheese Sace	

MAINS

BEST OF WELSH - Gril Cymysg	£33.50
Welsh mixed grill - char-grilled spiced lamb loin chop with saffron yoghurt, black cherry glazed pork fillet, char-grilled rump steak with mushroom ketchup, roast new potatoes, assiette of summer veg.	
Black Cherry Cola Glazed Pork Fillet	£24.95
Chive, shallot and crispy bacon potato hash, pickled daikon and kohlrabi, choucroute	
Pan Seared Monkfish	£27.50
Crab bisque, squid ink linguini with crab and chilli	
Slow Roasted Beef Brisket	£26.50
Creamy chive mash potatoes with charcoal cheddar, braised greens, crispy kale, pomegranate molasses jus	
Vale Glamorgan Sausage	£21.50
Welsh sharp cheddar and leek croquettes, smoked cheddar pommes purée, parsley sauce, rainbow carrots, watercress oil	
Pan Roasted Lamb Rump	£29.95
Rosemary and thyme pommes anna, asparagus purée, roasted asparagus, rosemary red wine jus	
Pan Fried Hake	£23.50
Curried mussel broth, parmentier potatoes, pearl onions, samphire, black grapes	
Harissa Rubbed Hassleback Courgette	£20.95
Butterbean and tahini purée, pickled courgette ribbons, green lentil tabbouleh	

SIDES

Triple Cooked Chips	£5.50
Sautéed Seasonal Veg	£4.75
Grilled Tenderstem Broccoli	£4.95
Mashed Potato	£4.50
Green Leaf Salad with Tomato and Red Onion	£3.95
Selection of Freshly Baked Artisan Breads	£6.95
Welsh smoked sea salt and thyme butter	

DESSERTS

BEST OF WELSH - Hensol Dry Gin and Lime Custard Tart	£8.50	Sticky Ginger Pudding	£7.25
Crystallized mint, Chantilly cream, pop rocks		Butterscotch sauce, candied ginger syrup, rhubarb ice cream	
Raspberry and White Chocolate Semifreddo	£8.25	Artisan Welsh Cheeses	
Freeze dried raspberry and pistachio crumble, raspberry balsamic gastrique		Gourmet cheese biscuits and home-made fruit relish	
Molten Chocolate Hazelnut Torte	£8.75	Selection of 3 Cheeses	£10.75
Chocolate ice cream, salted caramel hazelnut brittle		Selection of 5 Cheeses	£14.95
Melon Panna Cotta	£7.50	Assorted Ice Creams and Sorbets	£6.95
Watermelon salsa, ginger biscuit, chilli curls, balsamic pearls			

Denotes dishes suitable for - G 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
VG Milton Park Chardonnay <i>South Australia, Australia</i>	£29.95	£7.00	£9.50	£11.50
VG Thorn-Clarke Eden Pinot Gris <i>Eden Valley, Australia</i>	£33.50			
V Saint Marc Réserve Sauvignon Pays d`Oc <i>Languedoc, France</i>	£25.95			
Domaine Del Sol Picpoul De Pinet <i>Languedoc, France</i>	£32.50			
V Le Versant Viognier Vin de Pays d`Oc IGP <i>Languedoc, France</i>	£34.95			
Chablis Domaine du Colombier <i>Chablis, France</i>	£49.95			
VG Pouilly Fuisse Louis Latour <i>Burgundy, France</i>	£79.95			
V Pinot Grigio IGT Via Albini <i>Sicily, Italy</i>	£26.95	£6.00	£8.00	£10.00
V Uno di Uno Vermentino Puglia IGT <i>Puglia, Italy</i>	£30.50			
VG Aresca Gavi DOCG <i>Piedmont, Italy</i>	£42.95			
V Allan Scott Estate Sauvignon Blanc <i>Marlborough, New Zealand</i>	£35.95	£7.50	£10.00	£12.50
V Allan Scott Estate Riesling <i>Marlborough, New Zealand</i>	£38.50			
Torres San Valentin <i>Penedes, Spain</i>	£32.95			
V Hutton Ridge Chenin Blanc <i>Swartland, South Africa</i>	£24.95	£5.00	£7.00	£9.00
V Warwick White Lady Chardonnay <i>Stellenbosch, South Africa</i>	£54.95			
V Marqués de Cáceres Excellens Blanco Rioja <i>Rioja, Spain</i>	£28.50	£6.50	£8.50	£10.50
VG Marqués de Vizhoja Albarino <i>Rias Baixas, Spain</i>	£36.95			
Juan Carrau Petit Manseng <i>Canelones, Uruguay</i>	£47.95			
VG Villa Wolf Pinot Blanc <i>Pfalz, Germany</i>	£39.95			

SPARKLING

	Bottle
V Prosecco Spumante doc Borgo Alato <i>Veneto, Italy</i>	£32.50
V Prosecco Rosé Barocco <i>Veneto, Italy</i>	£32.50
Marqués de Cáceres Cava Brut <i>Rioja, Spain</i>	£42.95
V Allan Scott Cecilia Rosé <i>Marlborough, New Zealand</i>	£49.95
Perard Reserve Brut Grand Cru <i>Champagne, France</i>	£62.95
Perard Brut Rose Grand Cru <i>Champagne, France</i>	£69.95
V Laurent-Perrier La Cuvée Brut <i>Champagne, France</i>	£74.95
Bollinger Special Cuvée <i>Champagne, France</i>	£99.95
V Laurent-Perrier Rosé <i>Champagne, France</i>	£104.95
V Dom Pérignon <i>Champagne, France</i>	£299.00
V Louis Roederer Cristal <i>Champagne, France</i>	£349.00

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

RED

	Bottle	125ml	175ml	250ml
VG El Supremo Malbec Mendoza <i>Mendoza, Argentina</i>	£28.50	£6.50	£8.50	£10.50
VG Picada P15 Malbec Patagonia <i>Patagonia, Argentina</i>	£34.95			
V Escorihuela Gascón Gran Reserva Malbec <i>Mendoza, Argentina</i>	£52.95			
V Thorn-Clarke Barossa Shiraz <i>Barossa, Australia</i>	£36.95			
Lunaka Pinot Noir Reserva <i>Aconcagua, Chile</i>	£27.50	£6.00	£8.00	£10.00
Echo de Lynch-Bages Pauillac <i>Bordeaux, France</i>	£119.95			
Saint Marc Réserve Merlot <i>Languedoc, France</i>	£25.95			
Château Pontet Nivelle <i>Bordeaux, France</i>	£30.95			
V Pinot Noir L`Aubrière Malidain <i>Loire, France</i>	£37.95			
V Fleurie Philippe Aufranc <i>Beaujolais, France</i>	£42.95			
Vacqueyras AOC Grapillon d`Or <i>Rhône, France</i>	£49.95			
Clos Aux Plantes St Emilion Grand Cru <i>Bordeaux, France</i>	£50.95			
V Château Cissac Cru Bourgeois <i>Burgundy, France</i>	£54.95			
V Gigondas Dom Grapillon d`Or <i>Rhône, France</i>	£59.95			
Pommard Mazilly "Les Noisons" <i>Burgundy, France</i>	£94.95			
V Chianti DOCG Rosso La Vigna <i>Tuscany, Italy</i>	£29.95			
V Aresca Barbera d`Asti La Moretta <i>Piedmont, Italy</i>	£33.50			
V Appassimento Ca Vittoria <i>Puglia, Italy</i>	£32.50	£7.00	£9.50	£11.50
V Allan Scott Estate Pinot Noir <i>Marlborough, New Zealand</i>	£39.95			
V Adega Camolas Clo Red <i>Setúbal, Portugal</i>	£26.95			
V Hutton Ridge Shiraz <i>Swartland, South Africa</i>	£24.95	£5.00	£7.00	£9.00
V Marqués de Cáceres Excellens Cuvée Especial Crianza <i>Rioja, Spain</i>	£35.50	£7.50	£10.00	£12.50
VG Siglo Gran Reserva <i>Rioja, Spain</i>	£46.95			
V Marqués de Cáceres Gaudium Réserve Especial <i>Rioja, Spain</i>	£109.95			

ROSÉ

	Bottle	125ml	175ml	250ml
VG Lou Rosé Cotes De Provence <i>Provence, France</i>	£42.95			
V Pinot Grigio Rosato IGT Via Albini <i>Sicily, Italy</i>	£26.95	£6.00	£8.00	£10.00
V Marqués de Cáceres Excellens Rosé Garnacha <i>Rioja, Spain</i>	£28.95			
VG Beringer Classic Zinfandel Rosé <i>California, U.S.A</i>	£32.95	£7.00	£9.50	£11.50

DESSERT

	Bottle
V Boschendal Vin D`Or Late Harvest	£32.50