

VALE  
GRILL  
A LA CARTE MENU

STARTERS

<b>Vale Charcuterie Platter</b>	£12.95
Welsh artisan cured meats from Trealy Farms, rosemary focaccia with smoked salt butter, pickled girolles and baby onions, micro greens and chilli pearls	To share £23.50
<b>Creamed Woodland Mushroom Soup</b>	£7.50
Crisp enokis, diced woodland mushrooms, chive dust, toasted sourdough	
<b>Braised Oxtail Croquette</b>	£8.95
Horseradish pommes purée, pickled red onions, chilli curls, balsamic jus	
<b>Winter Salad</b>	£7.95
Candied pecan, charred Pantysgawn Welsh goats' cheese, burnt shallots, balsamic	
<b>Roast Butternut Squash Bruschetta</b>	£8.50
Toasted sourdough, roasted butternut squash and pumpkin, whipped sage and ricotta, toasted pumpkin seeds, crumbled amaretti	
<b>Beetroot Tartare</b>	£7.25
Salt baked beetroot, miso, caperberries, mustard mayo, lemon rye crisp, coral tuille	
<b>Pan Fried Salt and Chilli Squid</b>	£8.25
Warm fennel slaw, toasted fennel seeds, saffron aiolo	

GRILLS

A La Carte Cuts of Premium Welsh Black  
Limousine Beef from Tal-y-Fedw Farm, Llantrisant

Market Price  
Ask about today's special cuts

Add sautéed garlic tiger prawns to any grill dish £7.50

**Sauces** £3.75  
Green Peppercorn Cream Jus | Red Wine Jus  
Roasted Garlic Butter | Perl Las Blue Cheese Sauce

MAINS

<b>BEST OF WELSH - Gril Cymysg</b>	£33.95
Welsh mixed grill - char-grilled Baharat spiced lamb chop with saffron yoghurt, 4oz sirloin, Welsh Dragon chilli and garlic sausage with caramelised red onion gravy, roasted paprika potatoes, seasonal veg	
<b>Char-Grilled Hanger Steak</b>	£29.95
Charred shallot, Dijon butter sauce, Parisienne potatoes, roast girolles, grilled aparagus, tenderstem broccoli	
<b>Chicken Chesapeake</b>	£26.50
Pan-seared chicken roulade stuffed with crab and tarragon, brown crab Bearnaise, sweetcorn purée, chicken skin crisp, charred sweetbite peppers	
<b>10oz Kansas City Strip</b>	£36.50
Cast iron seared, truffle and chive Hasselback potatoes, sautéed winter greens with fried leeks and chives	
<b>Pork Rib-eye</b>	£25.50
Smoked aubergine baba ganoush, cumin carrots, pomegranate molasses jus, curly kale	
<b>Pan Fried Sea Bass</b>	£25.75
Celeriac purée, sautéed chicory, green beans with smoky bacon, red wine jus, charcoal salt	
<b>Truffle Rosemary Polenta</b>	£22.50
Perl las blue cheese jus, blistered cherry tomatoes, cavolo nero, Romanesco, rosemary crumb	
<b>Lemon Thyme Marinated Chicken Supreme</b>	£24.50
Creamy spring onion mash, pickled shallots, chive and leek hay, turned courgettes, red wine jus	

SIDES

<b>Hand Cut Triple Cooked Steak Chips</b>	£5.50
<b>Triple Cooked Chips with Truffle and Parmesan</b>	£6.95
<b>Dauphinoise Potatoes</b>	£5.75
<b>Braised Greens with Chilli and Caraway</b>	£4.95
<b>Creamy Mash Potatoes</b>	£4.95
<b>Herb Roasted Baby Potatoes</b>	£4.95
<b>Grilled Tenderstem Broccoli</b>	£5.25
<b>Selection of Freshly Baked Artisan Breads</b>	£7.25
Welsh butter with thyme and smoked sea salt	

DESSERTS

<b>Caramelized Plum and Almond Clafoutis</b>	£8.50	<b>Candied Pecan, apple and cinnamon cake</b>	£7.95
Baked plum and almond pudding, caramelized plum compote, brandy sabayon		Caramel sauce, apple crisp, pecan ice cream	
<b>Spiced Orange Crème Caramel</b>	£8.75	<b>Artisan Welsh Cheeses</b>	
Thyme tuille, citrus caramel, shaved white chocolate		Gourmet cheese biscuits and home-made fruit relish	
<b>Dark Chocolate and Passionfruit Tart</b>	£8.50	<b>Selection of 3 Cheeses</b>	£11.50
Crisp pastry, dark chocolate ganache, passionfruit coulis		<b>Selection of 5 Cheeses</b>	£15.50
<b>Vegan Chocolate Mousse</b>	£7.95	<b>Assorted Ice Creams and Sorbets</b>	£7.25
Mint chocolate brownie crumb			

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

## SPARKLING

	Bottle	125ml
<b>V Prosecco Spumante doc Borgo Alato</b> <i>Veneto, Italy</i>	£32.50	£8.70
<b>V Prosecco Rosé Barocco</b> <i>Veneto, Italy</i>	£32.50	£8.50
<b>V Laurent-Perrier La Cuvée Brut</b> <i>Champagne, France</i>	£74.95	£15.00
<b>V Laurent-Perrier Cuvée Rosé</b> <i>Champagne, France</i>	£104.95	£22.50
<b>Laurent-Perrier Blanc de Blanc</b> <i>Champagne, France</i>	£142.95	
<b>Laurent-Perrier Brut Vintage Millesime</b> <i>Champagne, France</i>	£109.95	
<b>Marqués de Cáceres Cava Brut</b> <i>Rioja, Spain</i>	£42.95	
<b>V Allan Scott Cecilia Rosé</b> <i>Marlborough, New Zealand</i>	£49.95	
<b>Bollinger Special Cuvée</b> <i>Champagne, France</i>	£99.95	
<b>V Dom Pérignon</b> <i>Champagne, France</i>	£299.00	
<b>V Louis Roederer Cristal</b> <i>Champagne, France</i>	£349.00	

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

## RED

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

## ROSÉ

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

## DESSERT

	Bottle
<b>V Boschendal Vin D`Or Late Harvest</b>	£32.50