

VALE GRILL

*From bowl to soul*

**LUNCH** MENU

DAILY

White Onion Soup - straw leeks, herb oil

Flavoured Sour Dough Loaves & Crusty Breads

Selection of Miniature Desserts

Fresh Fruit

SALAD

Rainbow Quinoa Salad - burnt blood orange, pomegranate, nigella seeds, molasses & mint

Red Radicchio Salad - red endive, roast spouts & saffron emulsion, parsley (VG)

MAIN

Pork Loin - caramelised apple sauce, crispy sage

Hake - brown cauliflower puree, stem broccoli, gremolata

VEGETARIAN MAIN

Open Jackets - cheese & chive stuffed potatoes

Truffle Creamed Leeks - micro coriander, onion crumb

*Vale*  
RESORT  
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LUNCH MENU

DAILY

Roasted Cauliflower & Turmeric Soup

Flavoured Sour Dough Loaves & Crusty Breads

Selection of Miniature Desserts

Fresh Fruit

SALAD

**Pearl Barley Super Salad** - shaved fennel & red cabbage, blue berries, salt-rub kale, edamame beans, sliced red chilli, miso dressing, turmeric & ginger oil (VG)

**Carrot Hummus Garden** - carrot pure, pickled veg, extra virgin olive oil (VG)

MAIN

**Jerk Chicken Wings** - red dry slaw & grilled sweet corn

**Calamari** - lime & chilli aioli, micro coriander

VEGETARIAN MAIN

**Falafels & Salsa Verde** - mint yoghurt, pomegranate & veg a la grecque, pita bread

**Beetroot Gnocchi & Micro Basil** - tomato salsa

*Vale*  
RESORT  
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## LUNCH MENU

### DAILY

Mushroom Soup - roast cepes

Flavoured Sour Dough Loaves & Crusty Breads

Selection of Miniature Desserts

Fresh Fruit

### SALAD

Quinoa Salad - requinto pearls & butternut squash - balsamic glaze

Strawberry & Heritage Tomato Salad - mozzarella & strawberry glaze, pink peppercorn & lovage oil. rocket

### MAIN

Glazed Gammon - caramelised pineapple taco - mint yoghurt

Blackened Cajun Salmon - lemon mayo, pickled red cabbage & grilled sweetcorn

### VEGETARIAN MAIN

Open Ravioli - double mozzarella, sundried tomato sauce & basil pesto

Miso Aubergines - cajun halloumi, apricot puree & green pesto





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## LUNCH MENU

### DAILY

Spiced Parsnip Soup

Flavoured Sour Dough Loaves & Crusty Breads

Selection of Miniature Desserts

Fresh Fruit

### SALAD

**Charred Caesar Salad** - grilled baby gem, ceaser dressing, sourdough bites with vegan bacon crumb (VG)

**Mozzarella Salad** - edamame beans, yellow courgette ribbons, grilled runner beans, red quinoa, puffed potato, red cress, lovage oil, green pesto

### MAIN

**Pad Thai Prawns** - rice noodles

**Espresso Rub Beef Brisket** - black garlic ketchup, saffron mash

### VEGETARIAN MAIN

**Beetroot, Red Pepper and Quinoa Slider** - baby gem, tomato, pickle, garlic aioli

**Spinach & Ricotta Tortellini** - pea & spinach velouté, herb oil & micro cress

*Vale*  
RESORT  
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LUNCH MENU

DAILY

Butternut & Carrot Soup - roasted sunflower seeds

Flavoured Sour Dough Loaves & Crusty Breads

Selection of Miniature Desserts

Fresh Fruit

SALAD

Mediterranean Salad - rocket, lambs leaf, balsamic onions, stuffed peppers, olives, sundried tomato, roast artichoke hearts

Mozzarella & Prosciutto - melon, basil & balsamic dressing

MAIN

Smoked Tea Stained Chicken - butternut squash puree, pickled carrots & potato straw, smoked oil

Seabass - chimichurri, roasted cauliflower, fine beans - smoked oil

VEGETARIAN MAIN

Mac & Cheese - truffle oil rosemary onion crumb/pancetta crumb coriander cress

Sticky BBQ Tempeh - brown rice & sesame, roasted tender stem broccoli, spring onion

*Vale*  
RESORT  
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*From bowl to soul*

## LUNCH MENU

### DAILY

Pea & Coconut Soup - chilli flakes

Flavoured Sour Dough Loaves & Crusty Breads

Selection of Miniature Desserts

Fresh Fruit

### SALAD

Fennel Slaw - pickled cabbage, fennel & white onion, mustard seeds, lime juice (VG)

Glass Noodles - edamame beans, red peppers, torched corn, mirin & soya cured beech mushrooms, thai dressing sesame oil, coriander (VG)

### MAIN

Chicken Thigh 65 - rice crackers/ chilli lemon

Salmon Rang Dang - sticky coconut & mint rice

### VEGETARIAN MAIN

Gochujang Tofu - chunky stir fried veg

Shimaji (Beech) - coconut yoghurt marinade, house spices, brioche slider buns, miso emulsion, tomato, gem