

Lunch Menu

Two courses £22.00 per person Three courses £26.00 per person

Newbridge on Usk, Tredunnock, Usk, NP15 1LY

To Nibble

Optional extra course, supplement applies

Starters

Smoked Ham Hock Terrine (D,G,M,SD,E) Confit onion, brioche, gribiche

Pickled Mackerel (F,M) Mackerel pâté, celeriac remoulade

Kohlrabi Carpaccio (V,E,D,SD,N) Tarragon mayonnaise, chestnut, lemon vinaigrette

Pan Fried Ox Tongue (Mu,SD,N) Saltbaked potato salad, pickles

Main Courses

Grilled Skirt Steak (E,Mu,C) Rosemary fries, red wine jus, grilled tomatoes

Welsh Beer Battered Fish (F,G,E,SD,Mu) Peas and tartare sauce, served with house fries

Hot Smoked Trout (F,Cr,M,D,SD,C) Watercress risotto, poached egg

 $Garden \ Vegetable \ Tartlet \ \langle V,G,E\rangle$ Fennel and onion marmalade, pickled mushroom

Confit Chicken Leg White bean cassoulet, chorizo, kale

Desserts

Tarte Tatin (V,G,E,D,N,S) Vanilla ice cream

Poached Strawberries (V,G,E,D,N) Basque cheesecake, tarragon

Chocolate Mousse (V,E,D,S) Honeycomb, orange cake

Welsh Cheese Selection (V,G,C,D,SD)(£5.00 supplement) Perl Las, Snowdonia Black Bomber and Gorwydd, served with biscuits and chutney

> A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers. (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains seeame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.