



Newbridge on Usk

By Celtic Manor

À La Carte Menu

At Newbridge on Usk we select the freshest seasonal produce from our kitchen garden each day, therefore our ingredients can change as often as the weather that helps them grow.

Newbridge on Usk, Tredunnock, Usk, NP15 1LY

To Nibble

Home-Baked Bread (V,G,D) £5.25
Welsh salted butter

Starters

Pan Fried Ox Tongue (Mu,SD) £8.95
Artichoke, salt baked potato salad, pickles

Kohlrabi Carpaccio (V,Mu,SD,N) £7.50
Tarragon mayonnaise, chestnut, lemon vinaigrette

Beer Braised Pork Cheek (D,G,SD) £9.00
Black truffle jus, apple, pickled onion, black pudding

Duck Liver Pâté (D,G,SD) £8.50
Calvados jelly, smoked breast, cherry chutney, house bread

Dressed Crab (Cr,E,D,G) £14.00
Shallot dressing, crab mayonnaise, brioche

Baked In The Shell Scallops (M,D,SD,G) £15.00
Broad beans, Noilly Prat, wild mushrooms, dulse seaweed

To Share

Newbridge Seafood Platter £37.00
(for two people)
Crab rolls (Cr)
Mackerel pâté (F,D)
Cured trout (F)
Steamed mussels (M)
Fries (V)
Seared scallops, crispy bacon (M)
Grilled anchovy lettuce (F,D)
Fennel salad (V,SD,Mu)
Dill bread (V,G)

Main Courses

Baked Plaice (F,D,SD) £30.00
Jerusalem artichoke, confit turnip, kale, red wine jus

Dry Aged Welsh Rib Eye Steak 8oz (D,SD) £33.00
Crispy potato, roasted onion, smoked chutney

Hay Roasted Pork Shoulder (D,SD) £24.00
Cauliflower, 'Nduja glazed cabbage, garlic mash

Garden Vegetable Tartlet (V,D,G,E,SD) £18.00
Confit egg yolk, fennel and onion marmalade

Newbridge Fish and Chips (F,E,Mu,SD) £18.00
Pea purée, dill chips, batter crumbs

Duet of Welsh Lamb (D,SD) £28.00
Herb crusted lamb loin, braised neck, fondant potato, grilled Pembrokeshire leek

Whole Roasted Chicken
(for two people) (D,Mu,SD) £36.00
Thyme roasted chicken, confit legs, fries, grilled radicchio, sauerkraut, roast chicken jus

Sauces

Salsa Verde (V,SD) £3.95

Peppercorn (D,SD) £3.95

Bordelaise (SD) £3.95

Sides

Hand cut chips, rosemary salt (V) £4.95

Grilled radicchio, Monmouthshire smoked
bacon, mustard (D,Mu) £4.95

Mac and cheese, salt aged Black Bomber,
sourdough crumb (V,D,G) £4.95

Fennel salad, radish,
lemon vinaigrette (V,SD) £4.95

Roasted garlic bread, sauerkraut,
smoked butter (V,D,G) £4.95

Desserts

Poached Strawberries (V,D,E) £9.00
Basque cheesecake, tarragon

Chocolate Mousse (V,E,D,S) £7.50
Honeycomb, orange cake

Tarte Tatin (V,D,G,E) £8.50
Vanilla ice cream

Baked Apple (V,E,D,S,SD,G,N) £7.50
Rosemary sponge, granola, salted caramel ice cream

Welsh Cheese Selection (V,C,G,D) £12.50
Choose three from:
Gorwydd Caerphilly, Celtic Promise, Pant-Ys-Gawn goat's cheese,
Perl Las blue, Truffle Perl Wen,
Snowdonia Black Bomber
Served with biscuits and Welsh 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 sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.