

#### Table d'Hôte Menu

# To Nibble

Optional extra course, supplement applies

Newbridge Bread (V,G,D).....£5.25

Butter selection

### Starters

Paté En Croute (G,D,E,SD,Mu)

Black ketchup, parsley salad

Prawn Cocktail (Cr)

Tangy Marie Rose sauce, lettuce

Onion Soup (V,G,D,SD)

Croutons, gratinated with cheese

Pressed Welsh Pork (SD,D,Mu,C)

Dates, celeriac, braised chicory

## Main Courses

Home Smoked Ham (SD,D,E)

Fried local hen's egg, house fries

Welsh Beer Battered Fish (F.G.D.SD)

House fries, peas and tartare sauce

Baked Celeriac (V,E,SD,Mu,C)

Remoulade, sauteed spinach, confit egg yolk

Confit Chicken Leg (D,SD)

Sautéed kale, aioli, fried potato skins

Newbridge Burger (G,S,D,E,SD,Mu)

Welsh beef and braised pork shoulder on a brioche bun, topped with Welsh tomato chutney, gherkin, Caerphilly cheese, roasted onion and lettuce, served with house fries, apple and cabbage slaw

#### Desserts

Chocolate Mousse (V.G.S.D.E.SD)

Gingerbread

Sticky Toffee Pudding (V,G,D,E,SD)

Toasted oat custard

Apple Tart (V,G,D)

Vanilla ice cream

Newbridge Brulée (V,G,N,D,E)

Biscotti

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.