



Newbridge on Usk

By Celtic Manor

À La Carte Menu

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

Newbridge on Usk, Tredunnock, Usk, NP15 1LY

To Nibble

Newbridge Bread (V,G,D).....	£5.25
Butter selection	
Deep Fried Whitebait (F,SD).....	£5.95
Tartare sauce	
Olives & Chorizo (D).....	£5.50

Starters

Smoked Salmon (F,Mu).....	£11.00
Pickled cucumber, wasabi crackers, remoulade	
Braised Ox Cheek (G,D,E,SD).....	£9.00
Pickles, bone marrow, truffle sponge	
Barley Risotto (V,G,D).....	£8.50
Grilled mushrooms, watercress	
Pressed Welsh Pork (D,SD,Mu,C).....	£8.00
Dates, celeriac, braised chicory	
Onion Soup (V,G,D,SD).....	£6.50
Croutons, gratinated with cheese	
<i>Also available as a  vegan option</i>	

To Share

Newbridge Seafood Platter.....	£38.00
(for two people)	
Smoked fish mousse (F,D)	
Prawn cocktail (Cr)	
Steamed mussels (M,SD,Mu)	
Grilled sardines (F)	
Deep fried whitebait (F)	
Crab salad (Cr,Mu)	
Rollmops (F)	
Garlic toast (V,G)	
Fries (V)	

Main Courses

Duet of Welsh Lamb (SD,D).....	£27.50
Loin, crispy belly, confit potato, turnip, garlic	
Black Pepper Glazed Duck Breast (G,SD).....	£27.00
Smoked beetroot, black pudding, maple syrup	
Butter Poached Hake (F,D).....	£22.00
Braised kohlrabi, preserved lemon, grilled leek	
Chestnut Pithivier (V,G,SD,C).....	£18.50
Confit onion, kale, root vegetables, red wine sauce	
Baked Celeriac (V,E,SD,Mu,C,D).....	£18.00
Remoulade, capers, sauteed spinach, confit egg yolk	

Grills

Thirty Day Aged 8oz Welsh Sirloin Steak (D,SD).....	£32.00
House fries, peppercorn sauce	
Fennel Marinated Pork Loin (SD,Mu).....	£19.00
Apple and cabbage slaw, truffle jus	
Grilled Chicken Breast (D,SD).....	£18.00
Sauteed kale, aioli, fried potato skins	

Sauces

Blue Cheese (V,SD,D).....	£3.95
Peppercorn (D,SD).....	£3.95
Bordelaise (SD).....	£3.95

Sides

Fried Potato Skins with Garlic Mayonnaise (V)	£4.25
Shaved Brussels Sprouts with Candied Walnuts, Aged Cheddar and Apple (V,D,SD,Mu,N).....	£4.25
Grilled Carrots with Pumpkin Seeds, Caraway Butter and Honey (V,D).....	£4.25
Roasted Beetroot with Kale and Mustard Vinaigrette (V,SD,Mu).....	£4.25
Hasselback Potatoes with Sauerkraut and Herb Butter (V,D).....	£4.25

Cheese & Desserts

Baked Perl Wen Cheese (V,G,N,D,SD).....	£11.00
Fruit loaf, roasted hazelnuts, honey	
Newbridge Brulée (V,G,N,D,E).....	£8.50
Biscotti	
Black Bomber Cheddar (V,D,G,E).....	£8.25
Damson jam, thyme cake	
Chocolate Mousse (V,G,S,D,E,SD).....	£7.50
Gingerbread, raspberry sorbet, berry streusel	
Baked Apple (V,G,N,S,D,E,SD).....	£7.00
Caramel ice cream, cinnamon French toast, granola	
Sticky Toffee Pudding (V,G,D,E,SD).....	£7.00
Stewed plums, toasted oat custard	

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.

🌱 Vegan, (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.



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