



Newbridge on Usk

By Celtic Manor

Group À La Carte Menu

For parties of 9 or more

Newbridge on Usk, Tredunnoch, Usk, NP15 1LY

To Nibble

Newbridge Bread (V,G,D) £5.25
Butter selection


Starters

Smoked Salmon (F,Mu) £11.00
Pickled cucumber, wasabi crackers, remoulade

Barley Risotto (V,G,D) £8.50
Grilled mushrooms, watercress

Braised Ox Cheek (G,D,E,SD) £9.00
Pickles, bone marrow, truffle sponge

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
Also available as a  vegan option

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

Welsh Beer Battered Fish (F,G,D,SD) £18.00
House fries, peas and tartare 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

Grilled Chicken Breast (D,SD) £18.00
Sauteed kale, aioli, fried potato skins

Fennel Marinated Pork Loin (SD,Mu) £19.00
Apple and cabbage slaw, truffle jus

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

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

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.