

# DINNER MENU

10TH APRIL 2024

Four courses with paired wines,  
£60 per person



Newbridge on Usk  
By Celtic Manor

THORN-CLARKE  
— BAROSSA WINEMAKERS —

100% FAMILY OWNED FOR SIX GENERATIONS, THORN-CLARKE  
HAVE BEEN GROWING GRAPES IN THE WORLD-RENOWNED  
BAROSSA REGION, AUSTRALIA FOR OVER 130 YEARS.

*Highly regarded the world over, today Thorn-Clarke are one of Barossa Valley's largest grape growers  
and winemakers. Their quality reflects the attention to detail both in the vineyards  
and the winery, backed up by a century and a half of experience.*

## On Arrival

*Thorn-Clarke Riesling Eden Valley,  
Single Vineyard*

### Starter

#### Pan Seared Scallop

Roasted onion soubise, buttermilk,  
tarragon oil, roe  
*(F,M,D,Mu,SD,G)*

*Thorn-Clarke Varietal Collection  
Chardonnay*

### Main Course

#### Smoked Lamb Belly

Turnip, braised tongue, garlic,  
rosemary jus  
*(D,Mu,SD)*

*Thorn-Clarke Grenache Barossa  
Valley, Single Vineyard*

### Cheese

#### Truffle Perl Wen

Fruit loaf, apple jelly  
*(G,D,SD)*

*Thorn-Clarke "Ron Thorn"  
Barossa Shiraz*



### Dessert

#### Peanut Paris-Brest

Peanut ganache, almond choux  
bun, praline cream  
*(P,G,D,E,N)*

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.