



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
Salted Welsh butter

Deep Fried Whitebait (F,SD) £5.95
Tartare sauce

Starters

Braised Short Rib (G,D,E,SD,Mu) £10.00
Crumpet, spinach, pickled onions, garlic

Dill Cured Chalk Stream Trout (F,D,E,SD,Mu) £9.50
Pickled cucumber, dill cream, egg yolk

Caesar Salad (S,G,D) £9.25
Croutons, gem lettuce, crispy chicken

Game and Pistachio Terrine (G,N,D,Mu,C) £9.00
Piccalilli, Marmite butter toast, parsley salad, crispy bacon

Herb Risotto (V,SD,Mu) Starter £8.50
Cauliflower, broad beans, endive salad Main £17.00

Main Courses

Black Pepper Glazed Lamb Rump (D,SD,F) £29.00
New potatoes, peas, broad beans, grilled gem lettuce, anchovies ..

Roasted Cod (F,D,SD,M) £25.00
Woodland mushrooms, chicken jus, mussels, sea herbs, potato terrine

Baked Celeriac (V,G,SD,C) £18.00
Tenderstem broccoli, Marmite purée, crispy capers, tomato concasse

Grills

Thirty-Day Aged Welsh Sirloin Steak 8oz (D) £34.00
House fries, garlic and herb butter, roasted bone marrow, kale salad

Herb Marinated Pork Loin (SD) £20.00
Spring greens, truffle jus, roasted apple

Sauces

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

Sides

Fries with Gran Levante Cheese and Black Pepper (V,D) £4.50
Roasted New Potatoes, Brown Butter and Dill (V,D) £4.50
Grilled Broccoli with Chilli and Almond (V,N,Se) £4.50
Rocket, Kale and Crispy Onions
with Truffle Dressing (V,SD,Mu,G) £4.50
Ratatouille with Herb Pesto (V,D) £4.50

Cheese & Desserts

Perl Wen Cheese (V,D,G,N,SD) £9.50
Fruit loaf toast, roasted hazelnuts, Welsh honey

Newbridge Brulée (V,G,D,E) £8.50
Puff pastry, berry compote

Lemon Meringue (V,G,D,E) £7.00
Baked pineapple, coconut sorbet

Bread and Butter Pudding (V,G,D,E,SD) £7.00
Caramel ice cream, 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.

✓ Plant based, (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.