



Newbridge on Usk

By Celtic Manor

Table d'Hôte

Dinner Menu

Two courses £26.00 per person

Three courses £32.00 per person

To Nibble

Optional extra course, supplement applies

Newbridge Bread (V,G,D)..... £5.25

Salted Welsh butter

Starters

Prawn Cocktail Vol au Vent (Cr,G,D,E)

Avocado, gherkins, lettuce

Herb Ristotto (V,SD,Mu)

Cauliflower, broad beans, endive salad

Braised Short Rib (G,D,E,SD,Mu)

Crumpet, spinach, pickled onions, garlic

Grilled Mackerel (F,D,SD,Mu)

Smoked ricotta, onion soubise, kohlrabi salad

Main Courses

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

House fries, peas and tartare sauce

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

Tenderstem broccoli, crispy capers, tomato concasse, mustard vinaigrette

Grilled Chicken Breast (D,SD)

Sautéed kale, bordelaise sauce, fries

Rare Skirt Steak (SD,Mu)

Truffle jus, fries, rocket salad

Desserts

Affogato (V,G,D,E)

Rum and raisin ice cream, chocolate sponge, espresso

Newbridge Brulée (V,G,D,E)

Puff pastry, berry compote

Bread and Butter Pudding (V,G,D,E,SD)

Caramel ice cream, custard

Lemon Meringue (V,G,D,E)

Baked pineapple, coconut sorbet

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.