TASTING MENU

Six Courses
£60.00 per person

*Elevate your experience by adding one or more hand-picked wines, perfectly paired with each dish. Available individually or enjoy the full flight of six wines for **£40** per person.*

Newbridge on Usk
By Celtic Manor

To ensure the best experience, we recommend that the whole table should enjoy the Tasting Menu together. All dishes are served individually for each person.

Newbridge Homemade Bread

Salted Welsh butter

(V,W,D)

Goat's Cheese Mousse

Radish, pomegranate, sea salt cracker

(V,W,D)

Wine Pairing:

Whispering Angel Cotes de Provence, France

Bone dry, crisp, with fruity notes of apple and cream

£10.00 *125ml*

Pan Fried Ham Hock

Sourdough muffin, pea and parsley sauce, egg yolk purée

(W,D,E)

Wine Pairing:

Riesling Eden Valley, Australia

Crispt and elegant, rich minerality, lemon and lime

£10.85 *125ml*

Gilled Plaice

Courgette, pea, green apple, coriander

(F,D,SD)

Wine Pairing:

Hutton Ridge Chenin Blanc, South Africa

Fruit flavours, balanced by crisp acidity

£9.00 *125ml*

Pan Roasted Duck Breast

Leg and marmalade croquette, fried potato, carrot

(W,D,E,SD,C)

Wine Pairing:

Lunaka Pinot Noir Reserva, Chile

Soft, earthy elegance

£9.50 *125ml*

Strawberry Set Cream

Rum and mint sponge, compressed watermelon

(V,W,D,E,SD)

Wine Pairing:

Prosecco Spumante DOC Borgo Alato, Italy

Light and fresh, honeyed apple aromas

£10.00 *125ml*

Perl Las

Celery chutney, raisin leather, grape sorbet

(V,D,SD,MU,C)

Wine Pairing:

Graham's Six Grapes Reserve Ruby Port

Nutty and elegant, perfect with cheese

£7.00 *50ml*

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.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat

Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts

Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide

Lifestyle: Plant-based, (V) Vegetarian