

Sunday Menu

Two courses £30.00 per person Three courses £36.00 per person

Newbridge on Usk, Tredunnock, Usk, NP15 1LY

To Nibble Optional course, supplement applies

Newbridge Homemade Bread (V,W,D) £5.25 Salted Welsh butter

Starters

Smoked Mackerel Tian (F,W,S) Cucumber salad, kimchi

Blackberry Steeped Melon ♥ (V,SD) Pickled blackberry, pumpkin seed brittle

Venison Terrine (W,SD,Mu) Shallot relish, farmhouse toast

Soup of the Day (V,W,D) Freshly baked bread

Mains

Thirty Day Aged Sirloin of Beef (W,D,E,SD) Yorkshire pudding, traditional gravy

Crackled Pork Loin (SD) Baked apple, traditional gravy

Smoked Haddock (F,M,D) Cockle chowder, Jerusalem artichoke, chard

Sage and Onion Tofu Bake ♥ (V,W,S,SD) Honey roasted carrot and parsnips, vegetarian gravy

Desserts

Sticky Toffee Pudding (V,W,D,E,SD) Tipsy dates, clotted cream ice cream

Strawberry Jam Brulée (V,W,D,E,SD) Scone, raisin espuma

Spiced Pear Strudel ♥ (V,W,A) Almond custard

Black Forest Brownie (V,W,S,D,E,SD) Cherry ice cream, chocolate crumble

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, (D) Contains milk, (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 (O) Contains oats,
(R) Contains rye, (B) Contains barley, (W) Contains wheat, (Sp) Contains spelt, (A) Contains almonds, (Bn) Contains brazil nuts, (Cn) Contains cashew nuts,
(H) Contains hazelnuts, (Pn) Contains pecan nuts, (Ps) Contains pistachios, (Wn) Contains walnuts.