



Newbridge on Usk

By Celtic Manor

## Tasting Menu

At Newbridge on Usk we select the freshest seasonal produce, therefore our ingredients can change as often as the weather that helps them grow.

6 Courses  
£55.00 per person

Newbridge on Usk, Tredunnock, Usk, NP15 1LY

# Tasting Menu

*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 Homemade Bread (V,W,D)

Salted Welsh butter

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## Confit Duck Leg Terrine (W,D,E)

Ruby grapefruit marmalade, smoked brioche

*Wine Pairing: MC Excellens Crianza, Rioja, Spain £9.40  
Spicy and structured, a perfect match for rich duck and smoky brioche*

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## Deep Fried Mozzarella (V,W,D,E,SD)

Fermented tomato, balsamic pickled onion

*Wine Pairing: Lunaka Viognier Reserva, Chile £8.90  
Textured and floral, supports the cheese and offsets acidity*

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## Prawn and Crayfish Salad (CR)

Avocado, grape, jalapeno

*Wine Pairing: Allan Scott Sauvignon Blanc, New Zealand £9.90  
Zesty and aromatic, perfect for seafood with a touch of spice*

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## Herb Crusted Pork Fillet (D,E,SD,MU,C)

Black garlic polenta, lard confit carrot, shallot relish

*Wine Pairing: Hutton Ridge Shiraz, South Africa £8.90  
Bold and peppery with a dark fruit profile to enrich savoury pork notes*

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## Passion Fruit Mousse (V,D,E,SD)

Cucumber and mango compote, coconut tuile

*Wine Pairing: Excellens Viura, Rioja Blanco, Spain £9.40  
Lively with citrus and tropical tones, mirrors the dessert's brightness*

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## Angiddy Brie (V,D,SD)

Raisin jam, whisky steeped pear

*Wine Pairing: Graham's 10 Year Tawny Port £8.75  
Nutty and elegant, a classic match for aged cheese and fruit*

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.

**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