



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

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

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

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

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

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

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