



ALA CARTE

MENU



Newbridge on Usk

By Celtic Manor

FRESH & SEASONAL

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



To Nibble

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

£5.25

Parsnip Houmous
Bruschetta
Hot honey (V,W,SD)

£5.25

Deep Fried Gherkins 🌿
English mustard mayonnaise
(V,W,E,MU)

£5.00

Starters

Pan Seared Scallops
Cauliflower, sumac
(M,D)

£15.50

Scorched Mackerel
Confit garlic creamed mussels
(F,M,D)

£11.00

Braised Beef Shin
Croquette
Ragu, mushrooms
(W,E,SD)

£9.50

Whipped Chicken
Liver Parfait
Mulled blackberries, toasted
wholemeal bread
(W,B,S,D,E,SD)

£8.50

Perl Las Mousse
Whisky pickled apple,
sourdough cracker
(W,D,SD)

£8.00

Charred Beetroot
Carpaccio 🌿
Pear, pumpkin seeds, cashews
(V,CN,SD)

£8.00

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

£7.50

Mains

<p>Chargrilled Sirloin Steak 8oz Rustic chips, smoked tomato, mushroom ketchup <i>(SD)</i></p> <p>£38.00</p>	<p>Slow Roasted Pork Belly Smashed potatoes, salsify, sweet curry <i>(D,SD,MU,C)</i></p> <p>£25.00</p>	<p>Sweet Potato & Goat's Cheese Wellington Sprout and chestnut <i>(V,W,D,E)</i></p> <p>£24.00</p>
<p>Char Sui Lamb Rump Miso carrot, sesame roast potato <i>(W,S,SE,SD,C)</i></p> <p>£31.00</p>	<p>Pan Fried Sea Bream Fennel cream gnocchi, braised celery <i>(W,F,D,E,SD,C)</i></p> <p>£25.00</p>	<p>Filo Fried Leek 🍃 Butternut barley, Jerusalem artichoke <i>(V,W,B,O)</i></p> <p>£24.00</p>
<p>Grilled Hake Celeriac, wild mushrooms, spinach <i>(F,D,C)</i></p> <p>£26.00</p>		<p>Celtic Manor Resort Honey Glazed Chicken Breast Confit garlic mash, leeks, pickled mustard seeds, with honey harvested from our hives <i>(D,SD,MU,C)</i></p> <p>£24.00</p>

Sides

<p>Savoy Gratin Smoked bacon jam <i>(D,SD)</i></p> <p>£6.00</p>	<p>Hasselback Focaccia Confit garlic butter <i>(V,W,D)</i></p> <p>£5.25</p>	<p>Miso Roasted Carrots 🍃 Hot honey <i>(V,S,SD)</i></p> <p>£4.50</p>
	<p>Rustic Chips Rosemary and garlic salt <i>(V)</i></p> <p>£4.50</p>	

Sauces

<p>Peppercorn <i>(D,SD,C)</i></p> <p>£4.25</p>	<p>Red Wine Jus <i>(SD,C)</i></p> <p>£4.25</p>	<p>Roast Beef Butter <i>(D,SD)</i></p> <p>£4.25</p>
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Desserts

Angiddy Brie

Smoked bacon jam,
toasted brioche
(V,W,D,E,SD)

£9.50

Sticky Toffee Pudding

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

£8.00

Chocolate Choux Bun

Candied hazelnuts, maple cream
(V,H,W,S,D,E)

£8.00

Egg Custard Tard

Brown sugar ice cream
(V,W,D,E)

£8.00

Raspberry Jam

Panna Cotta

Lemon curd, torched meringue
(V,D,E)

£8.00

Plum Crumble 🍒

Orange custard
(V,W,O)

£8.00





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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



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