

SET DINNER

MENU

Two courses £26.00
Three courses £32.00



Newbridge on Usk
By Celtic Manor

To Nibble

Optional course, supplement applies

Newbridge Bread

Salted Welsh butter
(V,W,D)

£5.25

Starters

Smoked Haddock Mousse

Cucumber salad, dill mayonnaise
(F,E)

Charred Beetroot

Carpaccio

Pear, pumpkin seeds, cashews
(V,CN,SD)

Whipped Chicken

Liver Parfait

Mulled blackberries, toasted
wholemeal bread
(W,B,S,D,E,SD)

Soup of the Day

Freshly baked bread
(V,R,W,D)

Main Courses

Crispy Battered Fish of the Day

Rustic chips, mushy peas,
tartare sauce
(F,SD)

Rump Steak 6oz

Confit potato, carrots, spinach
(D,SD,C)



Sweet Potato & Goat's Cheese Wellington

Sprout and chestnut
(V,W,D,E)

Chargrilled Pork Loin

Mashed potato, wild mushrooms
(D,SD,C)

Desserts

Sticky Toffee Pudding

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

Plum Crumble

Orange custard
(V,W,O)

Chocolate Choux Bun

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

Lemon Meringue Tart

Coconut sorbet
(V,W,D,E)

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