

# SET LUNCH MENU

## MENU

Two courses £24.00  
Three courses £30.00



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