



Newbridge on Usk  
By Celtic Manor



# ST DAVID'S DAY TASTE OF WALES MENU

27th February – 1st March 2026



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For a true flavour of Wales why not try one of our St David's Day specials, available alongside our regular menu for a limited time.

## STARTER | CYRSIAU CYNTAF

### Deep Fried Cod Cheeks

Creamed cockles and laverbread, toasted sourdough  
(F,M,W,B,D,E,SD)

(Sunday lunch supplement £4.00\*)

£11.00

## MAIN | PRIF GYRSIAU

### Welsh Lamb Rump

Cawl pie, garlic confit potato, glaze carrots  
(W,D,E,SD)

(Sunday lunch supplement £5.00\*)

£31.00

## DESSERT | PWDINAU

### Sticky Toffee Welsh Cakes

Penderyn whisky poached apricot, Welsh  
Brew tea ice cream (V,W,D,E,SD)

(Sunday lunch – no supplement\*)

£8.00

\*Additional supplements apply as shown when dining from our Sunday Lunch menu.

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

