

SUNDAY MENU

Two courses £32.00
Three courses £38.00



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

Striploin of Beef

Yorkshire pudding, traditional gravy
(W,D,E,SD)

Garden Herb Stuffed

Pork Belly

Baked apple, traditional gravy
(D,SD)



Grilled Hake

Celeriac, wild mushrooms, spinach
(F,D,C)

Celeriac & Apple Roulade

Honey roasted carrot and parsnip,
vegetarian gravy
(V,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