

# 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 Mackerel Mousse  
Cucumber salad, chive mayonnaise  
(F,E)

### Gin Pickled Pear

Roasted cauliflower, smoked  
Applewood mayonnaise, hazelnut  
(PB,H,SD)

Chicken & Black  
Pudding Terrine  
Shallot relish, toasted sourdough  
(R,SP,W,B,SD,MU)

### Soup of the Day

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

## Main Courses

### Crispy Battered Fish of the Day

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

### 6oz Rump Steak

Confit potato, courgette, roasted  
shallot  
(D,SD,C)



### Carrot & Edamame Spring Roll

Red pepper sweet and sour,  
bok choy  
(W,S)

### Chargrilled Pork Loin

Roasted new potatoes, tenderstem  
broccoli, chimichurri  
(D,SD,C)

## Desserts

### Pain Perdu

Honey roasted peach, clotted  
cream ice cream  
(V,W,D,E)

### Rhubarb Crumble

Ginger toffee custard  
(PB,W,O)

### White Chocolate

#### Cheesecake

Caramelised white chocolate,  
candied pecans  
(V,PN,W,B,S,D)

### Strawberries & Cream 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