

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

Goat's Cheese Mousse
Radish, pomegranate, sea salt
crackers
(V,W,D)

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

Striploin of Beef
Yorkshire pudding, traditional gravy
(W,D,E,SD,C)

Cider Braised Pork Belly
Baked apple, traditional gravy
(D,SD)



Butter Poached Cod
Curry chowder, confit potato,
bok choy
(F,D,MU,SD)

Celeriac & Apple Roulade
Honey roasted carrot and parsnip,
vegetable gravy
(PB,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