



A LA CARTE



MENU



Newbridge on Usk

By Celtic Manor

FRESH & SEASONAL

At Newbridge on Usk we select the freshest seasonal produce, therefore our ingredients can change as often as the weather that helps them grow.



To Nibble

Newbridge Bread

Salted Welsh butter

(V,W,D)

£5.25

Deep Fried Gherkins

Smoked chilli mayonnaise

(V,W,E,SD)

£5.00

Cheddar & Sage

Sausage Roll

Apple ketchup

(W,D,E,SD)

£5.50

Starters

Severn & Wye Smoked
Salmon

Dill cream cheese Gougère, caper
and shallot dressing

(W,F,D,E,SD)

£14.00

Pan Fried Ham Hock

Sourdough muffin, pea and
parsley sauce, egg yolk purée

(W,D,E)

£9.00

Pan Seared Scallops

Wild mushroom miso broth,
chilli oil

(W,M,S)

£16.00

Chicken & Black
Pudding Terrine

Shallot relish, toasted sourdough

(R,SP,W,B,SD,MU)

£9.00

Goat's Cheese Mousse

Radish, pomegranate,
sea salt cracker

(V,W,D)

£8.00

Gin Pickled Pear 🍏

Roasted cauliflower, smoked
Applewood mayonnaise, hazelnut

(V,H,SD)

£8.00

Mains

Chargrilled 8oz
Sirloin Steak
Rustic chips, smoked tomato,
mushroom ketchup
(SD)

£38.00

Honey Glazed
Chicken Breast
Rustic chips, tenderstem
broccoli, chimichurri
(SD)

£24.00

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

£26.00

Pan Roasted Duck Breast
Leg and marmalade croquette,
fried potato, carrot
(W,D,E,SD,C)

£30.00

Welsh Lamb Rump
Leek, rainbow chard, Cheddar
glazed new potatoes
(D,E,SD,MU,C)

£30.00

Grilled Plaice
Courgette, pea, green
apple, coriander
(F,D,SD)

£26.00

Sun Blushed Tomato &
Gran Levante Risotto
Basil oil, rocket shoots
(V,D,SD)

£24.00

Carrot & Edamame
Spring Roll 🌿
Red pepper sweet and
sour, bok choy
(V,W,S,SD)

£24 .00

Sides

Summer Vegetables
Garden herb butter (V,D)

£4.50

Rustic Chips
Rosemary and garlic salt (V)

£4.50

Hasselback Focaccia
Confit garlic butter (V,W,D)

£5.25

Pickled Beetroot &
Walnut Salad 🌿
Carrot and cumin crisps
(V,W,N,SD)

£5.00

Sauces

Peppercorn
(D,SD,C)

£3.95

Red Wine Jus
(SD,C)

£3.95

Roast Beef Butter
(D,SD)

£3.95

Desserts

Perl Las

Celery chutney, raisin leather,
grape sorbet
(V,D,SD,MU,C)

£9.50

Lime Tart

Italian meringue, dark
chocolate mousse
(V,W,S,D,E,SD)

£8.00

White Chocolate Cheesecake

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

£8.00

Pain Perdu

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

£8.00

Strawberry Set Cream

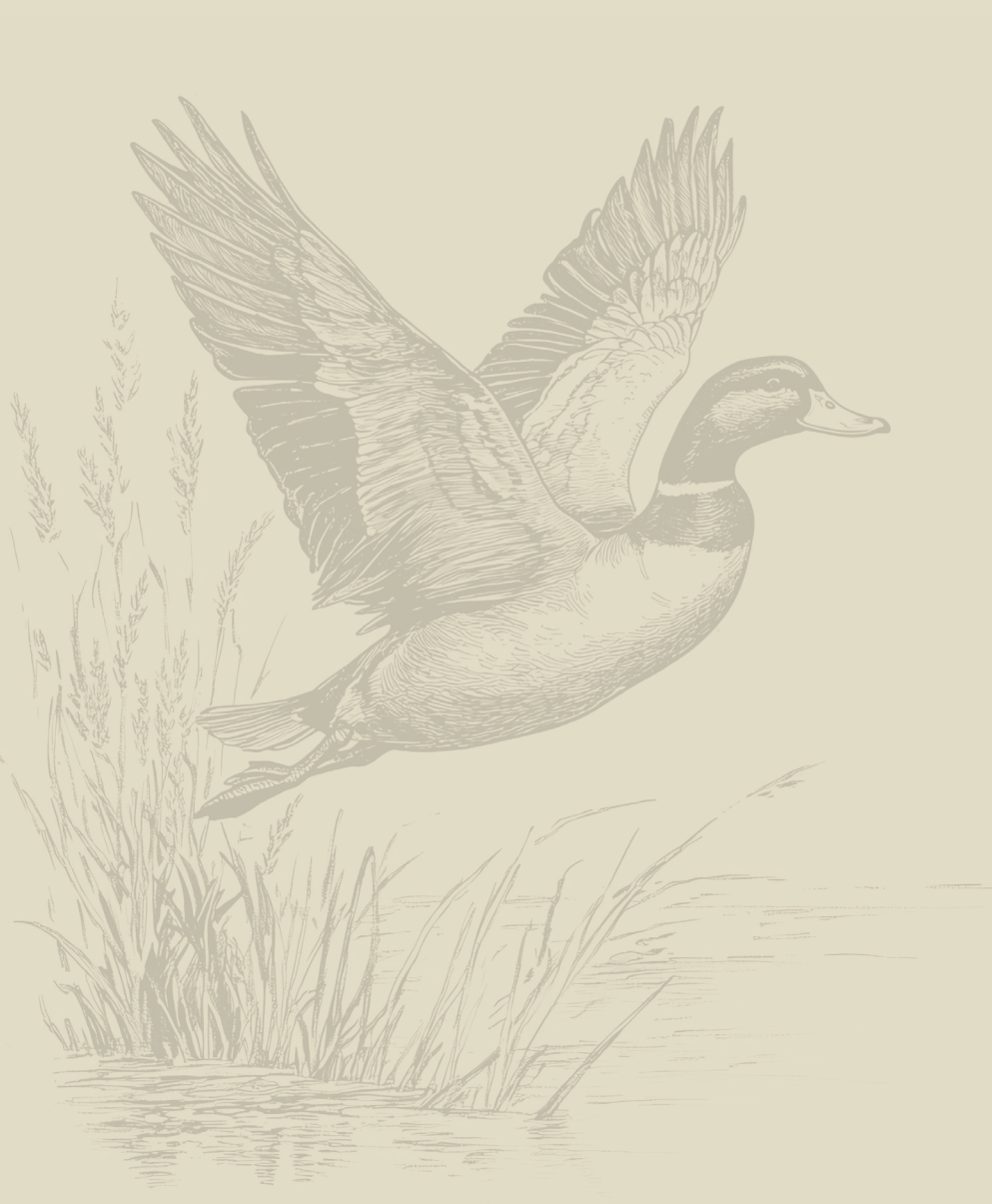
Rum and mint sponge,
compressed watermelon
(W,D,E,SD)

£8.00

Summer Berry Crumble 🍓

Vanilla custard
(V,W,O)

£8.00





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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



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