

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
(V,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
(V,W,S,SD)

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)

Summer Berry Crumble 🌿

Vanilla custard
(V,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