

TASTING MENU

Six Courses
£60.00 per person

*Elevate your experience by adding one or more hand-picked wines,
perfectly paired with each dish. Available individually or
enjoy the full flight of six wines for £40 per person.*



Newbridge on Usk
By Celtic Manor

To ensure the best experience, we recommend that the whole table should enjoy the Tasting Menu together. All dishes are served individually for each person.

Newbridge Homemade Bread Salted Welsh butter (V,W,D)		
Goat's Cheese Mousse Radish, pomegranate, sea salt cracker (V,W,D)	Pan Fried Ham Hock Sourdough muffin, pea and parsley sauce, egg yolk purée (W,D,E)	Grilled Plaice Courgette, pea, green apple, coriander (F,D,SD)
Wine Pairing: Whispering Angel Cotes de Provence, France Bone dry, crisp, with fruity notes of apple and cream £10.00 125ml	Wine Pairing: Riesling Eden Valley, Australia Crisp and elegant, rich minerality, lemon and lime £10.85 125ml	Wine Pairing: Hutton Ridge Chenin Blanc, South Africa Fruit flavours, balanced by crisp acidity £9.00 125ml
Pan Roasted Duck Breast Leg and marmalade croquette, fried potato, carrot (W,D,E,SD,C)	Strawberry Set Cream Rum and mint sponge, compressed watermelon (V,W,D,E,SD)	Perl Las Celery chutney, raisin leather, grape sorbet (V,D,SD,MU,C)
Wine Pairing: Lunaka Pinot Noir Reserva, Chile Soft, earthy elegance £9.50 125ml	Wine Pairing: Prosecco Spumante DOC Borgo Alato, Italy Light and fresh, honeyed apple aromas £10.00 125ml	Wine Pairing: Graham's Six Grapes Reserve Ruby Port Nutty and elegant, perfect with cheese £7.00 50ml

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