



A LA CARTE



MENU



Newbridge on Usk

By Celtic Manor

To Nibble

Newbridge Bread
Salted Welsh butter
(V,W,D)

£5.25

Deep Fried Gherkins
Dill mayonnaise
(V,W,E,SD)

£5.00

Bomber Rarebit
Crumpet
Shallot relish
(V,W,D,E,SD)

£5.50

Starters

Chicken Liver Parfait
Cherry compote, Port, pickled
salsify, toasted sourdough
(R,SP,W,D,E,SD)

£8.50

Marmite Glazed
Ox Cheek
Parsnip remoulade, hazelnut
(R,H,W,B,O,SD,MU,C)

£10.50

Pan Seared Scallops
Crispy anchovy, pear,
chestnut butter
(F,M,D)

£16.00

Severn & Wye Smoked
Salmon Mousse
Burnt lemon gel, cucumber,
salmon skin crackling
(F)

£13.00

Angiddy Brie Croquette
Roasted cauliflower, baked apple
ketchup, crispy onion
(V,W,D,E,SD)

£9.50

Mulled Wine
Poached Melon 🍈
Fermented plum, orange gel,
pumpkin seed brittle
(V,SD)

£8.00

Mains

Chargrilled 8oz
Sirloin Steak
Rustic chips, smoked tomato,
mushroom ketchup (SD)
£38.00

Pan Roasted Guinea
Fowl Breast
Creamed cabbage, confit garlic
pomme purée, wild
mushrooms, sage
(D,SD,C)
£26.00

Charred Venison Loin
Braised shoulder, celeriac
fondant, pan roasted sprouts,
red wine jus
(D,SD,C)
£36.00

Black Garlic Glazed
Pork Fillet
Ham hock croquette, confit
potatoes, Cavolo Nero, pea and
parsley sauce
(W,D,E)
£26.00

Dill Crusted Hake
Mussel chowder, Jerusalem
artichoke, braised fennel
(W,F,M,D)
£26.00

Scorched Mackerel
Beetroot, horseradish polenta,
fire roasted tomato and
tarragon sauce
(F,D,E,SD,MU)
£26.00

Baked Leek &
Perl Las Gnocchi
Roasted squash, kale pesto
(V,W,D,E,SD)
£24.00

Curried Parsnip
& Spinach Roulade 🍃
Bombay potatoes, roasted
shallot, pickled cauliflower
(V,SD,MU)
£24.00

Sides

Hasselback Focaccia
Confit garlic butter
(V,W,D)
£5.25

Marmite Roasted Sprouts
Chestnut, crispy onion
(V,R,W,B,Q,D,C)
£5.00

Pickled Beetroot &
Walnut Salad 🍃
Carrot and cumin crisps
(V,W,N,SD)
£5.00

Rustic Chips 🍃
Rosemary and garlic salt (V)
£4.50

Sauces

Peppercorn
(D,SD,C)
£3.95

Red Wine Jus
(SD,C)
£3.95

Roast Beef Butter
(D,SD)
£3.95

Desserts

Raspberry & Pistachio Bakewell

Honey-whipped Pant-Ys-Gawn
goat's cheese
(V,PS,W,A,D,E)

£9.00

Banana Parfait

Peanut butter crèmeux, banana
rum cake, white chocolate
crumble
(V,W,P,S,D,E,SD)

£8.00

Sticky Toffee Pudding

Tipsy dates, clotted
cream ice cream
(V,W,D,E,SD)

£8.00

Garden Apple & Blackberry Crumble 🍓

Cinnamon custard
(V,W,O)

£8.00

Halen Môn Salted Chocolate Choux

Caramel biscuit crumb, brown
sugar ice cream
(V,W,S,D,E)

£8.00

Roasted Lemon Set Cream

Ginger sponge croutons,
meringue
(D,E,SD)

£8.00





Newbridge on Usk

By Celtic Manor

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