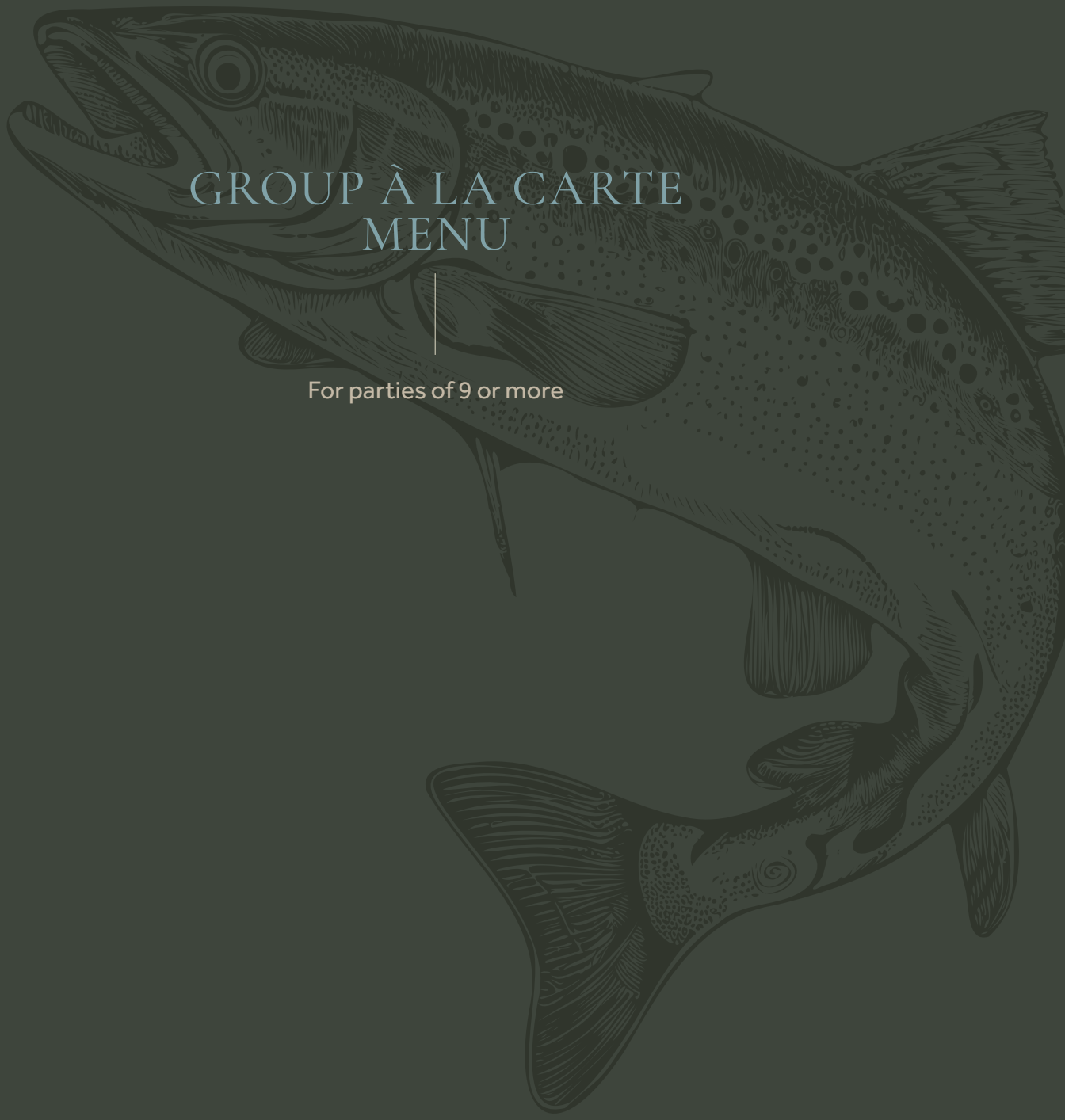


GROUP À LA CARTE MENU

For parties of 9 or more

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

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

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

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

Rustic Chips
Rosemary and garlic salt *(V)*

£4.50

Pickled Beetroot & Walnut Salad
Carrot and cumin crisps
(V,WN,SD)

£5.00

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

£5.25

Sauces

Peppercorn
(D,SD,C)

£3.95

Red Wine Jus
(SD,C)

£3.95

Desserts

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

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

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