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)

Mulled Wine Poached Melon

Fermented plum, orange gel, pumpkin seed brittle
(V,SD)

Wine Pairing:
Domaine Del Sol Picpoul de Pinet, France
Bright citrus and crisp acidity

£8.50 *125ml*

Black Garlic Glazed Pork Fillet

Ham hock croquette, confit potatoes, Cavolo Nero, pea and parsley sauce *(W,D,E)*

Wine Pairing:
Château Lacoste Garzac, France
Ripe dark fruit and subtle spice

£9.50 *125ml*

Severn & Wye Smoked Salmon Mousse

Burnt lemon gel, cucumber, salmon skin crackling
(F)

Wine Pairing:
Aresca Gavi DOCG, Italy
Elegant citrus and green apple

£10.50 *125ml*

Charred Venison Loin

Braised shoulder, celeriac fondant, pan roasted sprouts, red wine jus
(D,SD,C)

Wine Pairing:
Familia Gascón Malbec, Argentina
Rich blackberry fruit, velvety spice

£10.50 *125ml*

Halen Môn Salted Chocolate Choux

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

Wine Pairing:
La Perle d'Arche Sauternes, France
Luscious honeyed fruit and marmalade

£9.50 *75ml*

Raspberry & Pistachio Bakewell

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

Wine Pairing:
Graham's Six Grapes Reserve Ruby Port
Rich berry fruits and dark chocolate

£9.00 *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