



À La Carte Menu



At Newbridge on Usk, we select the freshest seasonal produce from our kitchen garden each day, therefore our ingredients can change as often as the weather that helps them grow.

Starters

Soused Mackerel (F,G,D,E,SD,Mu) Potato salad, salad cream, pickled shallot, capers	£7.95
Jerusalem Artichoke (V,E,SD,Mu,G) Tartare, crisp skins, pickled mushrooms, raw turnip, mustard mayonnaise	£7.50
Potato and Cheese Terrine (V,D,E,N) Egg yolk, chestnut, puffed rice, grilled cos lettuce sauce	£7.75
Ham Hock and Chicken Pressing Sweet and sour apple, beetroot	£7.75
Newbridge Soup (V,G) Please ask your waiter for allergen details Served with Newbridge bread	£5.95
Chicken Liver Parfait (G,E,D,Mu,SD) Chutney and brioche	£7.95
Cornish Crab Mayonnaise (Cr,E) (£4.00 supplement applies for dinner inclusive packages) Pear and pumpkin seed brittle	£11.75
Crispy Lamb Sweetbreads (G,E,S,N) Mushy pea curry, coconut, radish	£7.95
To Share	
Newbridge Fish Platter (for two to share) (F,Cr,M,G,N,S,D,E,SD,Mu,C) (£13.00 supplement applies for dinner inclusive packages) Grilled scallops with coconut and chilli Mussels in cider and garlic sauce Prawn cocktail, gem lettuce Soused mackerel, red pepper jam Smoked hake mousse, seaweed tapioca puff Beer battered soft shell crab Chipotle squid, fresh apple Breaded prawns Newbridge bread	£29.50

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.

(V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin

Main Courses

Pan Roasted Cod (D,F) Greens, leek and potato	£22.95
Creedy Carver Duck Breast (G,E,C,D,S,SD) (£4.00 supplement applies for dinner inclusive packages) Parsnip hash brown, red cabbage, swede, Brussels sprouts	£25.75
Pan Roasted Stone Bass (E,M,D,SD) Mussels, lettuce, broad beans, creamed potato, mussel cream	£23.50
Roasted Lamb Rump (C,D,SD) (£3.00 supplement applies for dinner inclusive packages) Merguez sausage, yeasted cauliflower, leek, asparagus, Pedro Ximénez prunes	£24.75
Truffle Gnocchi (V,G,E,D) Mushroom purée, summer vegetables, roasted lettuce	£15.95
Beer Battered Fish (G,E,F,Mu,SD) Double cooked chips, peas and tartare sauce	£16.95
10oz British Beef Sirloin Steak (G,D,SD) (£7.50 supplement applies for dinner inclusive packages) Double cooked chips, grilled tomato and mushroom, onion ring	£29.50
8oz British Beef Fillet Steak (G,D,SD) (£12.00 supplement applies for dinner inclusive packages) Double cooked chips, grilled tomato and mushroom, onion ring	£36.50
Pork: Roasted Fillet & Slow Cooked Cheek (C,D,SD) Potato terrine, grilled onions, red wine salsify, bay leaf vinegar gel, onion sauce	£22.75

Sauces

Please note that sauces are not included as part of a dinner inclusive package

Welsh Perl Las Blue Cheese (V,D)	£3.95
Peppercorn (C,D,SD)	£3.95
Shallot and Wholegrain Mustard (C,Mu,SD)	£3.95

Sides

Please note that sides are not included as part of a dinner inclusive package

Newbridge Double Cooked Chips (V)	£3.95
Vegetables (V,D)	£3.95
Buttered New Potatoes (V,D)	£3.95

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Desserts

Rhubarb and Hibiscus Trifle (G,E,D)	£7.95
Buttermilk Semi Freddo (V,G,E,D,SD) Mixed spice cake, Pedro Ximénez raisins	£6.75
Dark Chocolate Terrine (V,G,E,D,S) Orange: ice cream, gel and fresh	£7.50
Lemon and Stem Ginger Crème Brulée (V,G,E,D) Sable biscuit	£6.75
Cheese Selection (V,C,G,D,SD) (£4.00 supplement applies for dinner inclusive packages) Served with biscuits and chutney, please choose a selection of three cheeses: Gorwydd Caerphilly, Celtic Promise, Goat's Cheese, Perl Las blue, Perl Wen, Snowdonia Black Bomber	£10.50
Selection of Teas and Coffee Please ask your waiter for allergen details Served with petits fours	£3.95

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