



Newbridge on Usk

By Celtic Manor

À La Carte Menu

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

Newbridge on Usk, Tredunnock, Usk, NP15 1LY

To Nibble

Newbridge Homemade Bread (V,W,D)	£5.25
Salted Welsh butter	
Cheese & Chive Croquettes (V,W,D)	£5.50
Sour cream and onion	
Roasted Red Pepper Houmous Bruschetta 🌿 (V,W).....	£5.00
Olives and rocket shoots	

Starters

Green Tea Cured Trout (F,E,SD)	£11.00
Apple and fennel salsa, watercress, tarragon mayonnaise	
Sweet & Sour Pork Cheek	£8.50
Crispy rice, bok choi	
Crab & Crayfish Salad (CR).....	£11.00
Avocado, grape, jalapeno	
Confit Duck Leg Terrine (W,D,E)	£9.00
Ruby grapefruit marmalade, smoked brioche	
Deep Fried Mozzarella (V,W,D,E,SD).....	£7.50
Fermented tomato, balsamic pickled onion	
Vegetable Shish 🌿 (V,S,SD)	£7.50
Cucumber, pickled red onion, lime	

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

Mains

8oz Welsh Sirloin Steak (W,D) £37.00
Rustic chips, gem lettuce, buttermilk and crispy onion

Grilled Salmon (F,D) £29.00
Pommes purée, asparagus, leek

Herb Crusted Pork Fillet (D,E,SD,MU,C) £25.00
Black garlic polenta, lard confit carrot, shallot relish

Thyme Roasted Chicken Breast (D,SD,C) £22.00
Confit potato, green onion, smoked courgette and pea

Pan Fried Grey Mullet (F,M,SD) £22.00
Ratatouille, spinach, mussels

Chickpea & Feta Wellington (V,W,D,E,SD) £20.00
Sweet potato, tenderstem broccoli, chimichurri

Char Sui Tofu 🍜 (V,W,S,SE,SD) £20.00
Edamame, King Oyster mushroom, crispy cabbage

Sides

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

Rustic Chips (V) £4.50
Rosemary and garlic salt

Garden Vegetables (V,D) £4.50
Herb butter

Crisp Gem Lettuce (V,W,D) £4.50
Buttermilk and crispy onion dressing

Sauces

Peppercorn (D,SD,C) £3.95

Red Wine Jus (SD,C) £3.95

Roast Beef Butter (D,SD) £3.95

Cheese & Desserts

Angiddy Brie (V,D,SD)	£7.00
Raisin jam, whisky steeped pear	
White Chocolate Crèmeux (V,W,S,D,E)	£7.00
Banana bread toast, toffee sauce	
Passion Fruit Mousse (D,E,SD).....	£7.00
Cucumber and mango compote, coconut tuile	
Baked Cheesecake (V,W,B,S,D,E)	£7.00
Halen Môn sea salted chocolate mousse	
Strawberry & Kiwi Pavlova (V,D,E,SD).....	£7.00
Yoghurt sorbet	
Raspberry Watermelon 🍓(V,PS).....	£7.00
Pistachio, raspberry sorbet	

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