




STEAK ON SIX

MUM

Mother's Day
Lunch

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STARTERS

Pea & Asparagus Salad

Crispy egg, caramelised pear, cashew nuts
(V,W,S,D,E,SD,CN)

Duck Liver Parfait

Brioche, rhubarb, apple, pickled mustard seeds
(W,WN,S,D,E,SD)

Gin Cured Salmon

Beetroot, horseradish, cucumber, dill, buttermilk
(F,D,SD)

Welsh Pork Belly

Apple, vanilla salt, samphire, crackling, cider sauce
(W,D,E,SD)

MAIN COURSES

Usk Valley Sirloin of Beef

Roast potatoes, seasonal vegetables, Yorkshire pudding, red wine jus (W,D,E,SD)

Roasted Leg of Welsh Lamb

Roast potatoes, seasonal vegetables, mint salsa verde, rosemary jus (D,E,SD)

Pan Seared Stone Bass

Smoked aubergine, potato pavé, buttered leeks, mussel mouclade, pickled mussels, caviar (F,M,D,SD)

Cauliflower Cheese Gnocchi

Basil, roasted cauliflower, Gran Levante cheese crisp, caramelised onion, toasted pine nuts (V,D,W,E,SD)

DESSERTS

Caramelised White Chocolate Mousse

Ginger cake, pickled blackberries, gingerbread ice cream
(V,W,B,S,D,E,SD)

Rhubarb & Custard Tart

Poached rhubarb, meringue, rhubarb sorbet (V,W,D,E)

Bourbon Vanilla Crème Brulée

Raspberry shortbread (V,W,S,D,E,SD)

Rock Star Cave-Aged Mature Cheddar

Celtic Manor Resort honey, Bara Brith, pickled walnuts
(V,W,D,E,WN,SD)

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