



Newbridge on Usk  
By Celtic Manor



12<sup>th</sup> – 19<sup>th</sup> September 2025



## RESTAURANT WEEK

Three courses £35.00 per person

### To Nibble

*Optional course, supplement applies*

**Newbridge Homemade Bread** £5.25  
Salted Welsh butter (V,W,D)

### Starters

**Sweet & Sour Pork Cheek**  
Crispy rice, bok choy

**Confit Duck Leg Terrine**  
Ruby grapefruit marmalade, smoked brioche (W,D,E)

**Deep Fried Mozzarella**  
Fermented tomato, balsamic pickled onion (V,W,D,E,SD)

**Vegetable Shish**  
Cucumber, pickled red onion, lime (V,S,SD)

### Mains

**Rump Steak 8oz**  
Rustic chips, gem lettuce, buttermilk and crispy onion, salsa verde sauce (W,D)

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

**Thyme Roasted Chicken Breast**  
Confit potato, green onion, smoked courgette and peas (D,SD,C)

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

**Char Sui Tofu**  
Edamame beans, King Oyster mushroom, crispy cabbage (V,W,S,SE,SD)

### Desserts

**Angiddy Brie**  
Raisin jam, whisky steeped pear (V,D,SD)

**Baked Cheesecake**  
Halen Môn sea salted chocolate mousse (V,W,B,S,D,E)

**Raspberry Watermelon**  
Pistachio, raspberry sorbet (V,PS)

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