

**Winter Menu**

All Dishes Are Made From First Principles

Lunch Monday to Saturday 12pm – 2:30pm (4pm Sunday), Dinner Monday to Saturday 6pm – 9pm

Starters

**Tiger Prawn Cocktail,** *on crisp leaves, dressed with marie rose sauce* £7.50

**Soup of the day**, *served with warm ciabatta & butter (V)* £5.75

**Twice Baked Collier’s Cheddar Soufflé** *with tangy red onion marmalade* *(V) (GF)* £6.95

**Walnut Pate**, *with toasted ciabatta & red onion marmalade (VG)*  £5.25
**Mixed Marinated Olives**, *extra virgin olive oil with balsamic vinegar reduction, warm ciabatta (VG)* £5.95

Mains

**Madras Style Chicken Curry,** *basmati rice, poppadom & mango chutney (GF)*  £12.95

**Handmade Welsh Beef Burger**, *bacon & cheddar cheese, in a lightly toasted brioche bun,* £12.95

*wholegrain mustard mayonnaise. Served with crisp red coleslaw & twice cooked chips*

*(sweet potato fries +£1)*

**Halloumi & Field Mushroom Burger***, lightly toasted brioche bun, pesto mayonnaise,* £11.95

*crisp red coleslaw & twice cooked chips (sweet potato fries +£1) (V)*

**Vegan Sausages,** *mash & onion gravy (VG)* £9.95

**Usk Valley 8oz Rib Eye Steak**, *confit tomato, flat cap mushroom, twice cooked chips* £18.95

*peppercorn sauce, finished with garlic butter (sweet potato fries +£1) (GF)*

**Ham, Egg & Chips,** *hand carved baked ham, free range egg w twice cooked chips (GF)* £10.95

**Real Ale Battered fresh Haddock** *with twice cooked chips, petit pois & chunky tartare sauce* £12.95

**Sides** – Twice Cooked Chips / Mixed Salad / Ale Battered Onion Rings /

 Warm Ciabatta with Butter / Red Coleslaw £2.95 / Sweet Potato Fries £3.95

Our dishes are prepared by a small kitchen team and we ask that you be considerate of this when waiting for the dish you have ordered to be freshly prepared for you. **Please inform a member of staff if you have any food allergies or intolerances**. We will be happy to discuss suitable options with you. Gratuities at your discretion and are shared equally among all our staff.

Desserts

**Sticky Toffee Pudding,** *rich toffee sauce & clotted cream (GF)* £5.95

**Apple & Cinnamon Crumble** w cream *(GF)* £5.95

**Salted Caramel Cookies & Cream Sundae** w salted caramel sauce £6.95

**Affogato**, *with homemade vanilla ice cream & amaretti biscuits*  £5.95

**Homemade Ice Cream & Dairy Free Sorbet** (*sorbet VG***)** *by the scoop (GF)* £1.95

Speciality Teas & Lavazza Coffees

Espresso £2.00

Macchiato £2.10

Floater Coffee £3.60

Liqueur Coffee £4.95

Mocha £2.90

Hot Chocolate £2.80

Latte £2.70

Cappuccino £2.70

Americano £2.50

Flat White £2.60

Tea £2.00

Add an extra shot of coffee or a choice of hazelnut, cinnamon or gingerbread Syrup 50p

Instant decaffeinated coffee is also available at £2.50

A selection of herbal & fruit teas £2.20

Digestifs

Penderyn,Glenmorangie, Laphroaig, Remy Martin VSOP, Remy Martin XO, Courvoisier VSOP, Calvados,

Taylor’s Port, Merlyn Cream, Black Mountain, Jura, Bushmills, Glenfiddich, Talisker Skye, Baileys Irish Cream

25ml and 50ml measures £3.00 to £9.95 per 25ml

*“We’re very proud that our kitchen team produce every dish from scratch, using only fresh, great quality ingredients, which are sourced as locally as possible. A lot of love and passion goes into our food! We sincerely hope you enjoy your time with us here at The New Court.*

 *Thank you for choosing us”*

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