

**Spring 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* £7.95

**Soup of the day**, *served with warm ciabatta & butter (V)* £6.25

**Twice Baked Collier’s Cheddar Soufflé** *with tangy red onion marmalade* *(V) (GF)* £7.95

**Walnut Pate**, *with toasted ciabatta & red onion marmalade (VG)*  £6.25
**Mixed Marinated Olives**, *extra virgin olive oil with balsamic vinegar reduction, warm ciabatta (VG)* £6.95

Mains

**Madras Style Chicken Curry,** *basmati rice, poppadom & mango chutney (GF)*  £14.95

**Handmade Welsh Beef Burger**, *bacon & cheddar cheese, in a lightly toasted brioche bun,* £14.95

*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,* £13.95

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

**Vegan Sausages,** *mash & onion gravy (VG)* £11.95

**Usk Valley 8oz Rib Eye Steak**, *confit tomato, flat cap mushroom, twice cooked chips* £20.95

*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)* £12.95

**Real Ale Battered fresh Haddock** *with twice cooked chips, petit pois & chunky tartare sauce* £14.95

**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)* £6.95

**Apple & Cinnamon Crumble** w cream *(GF)* £6.95

**Salted Caramel Cookies & Cream Sundae** w salted caramel sauce £7.95

**Affogato**, *with homemade vanilla ice cream & amaretti biscuits*  £6.95

**Homemade Ice Cream & Dairy Free Sorbet** (*sorbet VG***)** *by the scoop (GF)* £2.50

Speciality Teas & Lavazza Coffees

Espresso £2.75

Macchiato £2.85

Floater Coffee £3.95

Liqueur Coffee £5.95

Mocha £3.60

Hot Chocolate £3.50

Latte £3.10

Cappuccino £3.10

Americano £2.85

Flat White £3.00

Tea £2.45

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

Instant decaffeinated coffee is also available at £2.85

A selection of herbal & fruit teas £2.75

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 (prices vary)

*“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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