

**Our Menu**

All Dishes Are Made From First Principles

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

Starters

**Soup of the day**, *served with warm ciabatta & butter (V)* £6.75

**Welsh “Butty Bach” Rarebit**, served on toasted Brioche *w* dressed leaves & red onion marmalade £7.45

**Bruschetta**, toasted Ciabatta, tomato, basil, mozzarella, pesto & olive oil (V) £6.95

**Tiger Prawn Cocktail,** *on crisp leaves, dressed with marie rose sauce (GF)* £8.95

**Twice Baked Collier’s Cheddar Soufflé** *with tangy red onion marmalade* *(V) (GF)* £8.95

**Walnut Pate**, *with toasted ciabatta & red onion marmalade (VG)*  £6.95
**Mixed Marinated Olives**, *extra virgin olive oil with balsamic vinegar reduction, warm ciabatta (VG)* £7.25

Mains

**The New Court’s Madras Style Chicken Curry,** *basmati rice, poppadoms & mango chutney (GF)* £17.95

**Handmade Welsh Beef Burger**, *bacon & cheddar cheese, in a lightly toasted brioche bun,* £17.95

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

*(sweet potato fries +£1)*

**Chicken Breast Burger***, pan seared chicken breast in a warn ciabatta w pesto mayonnaise* £17.95

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

**Chicken Caesar Salad,** *pan roasted chicken breast, Caesar dressing, croutons* £16.95

**Halloumi & Field Mushroom Burger***, lightly toasted brioche bun, pesto mayonnaise,* £16.95

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

**Vegan Quorn Sausages,** *mash & onion gravy (VG)* £14.95

**Usk Valley 8oz Rib Eye Steak**, *confit tomato, flat cap mushroom, twice cooked chips* £24.95

*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)* £14.95

**Real Ale Battered fresh Haddock** *with twice cooked chips, petit pois & chunky tartare sauce* £17.95

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

 Warm Ciabatta with Butter / Red Coleslaw / Sweet Potato Fries £4.75

Desserts

**Sticky Toffee Pudding,** *rich toffee sauce & clotted cream (GF)* £7.45

**Apple & Mixed Berry Crumble** w cream *(GF) (VG if no cream)* £7.45

**Lemon Meringue Roulade** *(GF)*£7.45

**Belgian Chocolate, Cookies & Cream Sundae** w Belgian chocolate sauce *(GF)* £7.95

**Affogato**, *with homemade vanilla ice cream & amaretti biscuits*  £7.45

**Homemade Ice Cream & Dairy Free Sorbet** (*sorbet VG***)** *by the scoop (GF)* £2.95

Speciality Teas & Lavazza Coffees

Espresso £3.00

Macchiato £3.10

Floater Coffee £4.25

Liqueur Coffee £6.50

Mocha £4.25

Hot Chocolate £4.00

Latte £3.85

Cappuccino £3.85

Americano £3.25

Flat White £3.60

Tea £3.00

Add an extra shot of Lavazza coffee 60p

Instant decaffeinated coffee is also available at £3.25

A selection of herbal & fruit teas £3.25

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 £4.00 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*

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.