

# The Nelson

Coffee & cake	Mon - Fri	10 - 12
Brunch	Sat - Sun	10 - 12
Lunch	Mon - Sat	12 - 4
Main menu	Mon - Sat	12 - 9
Late night pizza	Fri - Sat	9 - 11
Sunday roast		12 - 6
Sunday evening pizza		6 - 9



## TODAY'S TIPPLES

The Nelson Bellini - 7  
Seasonal purée, gin & procecco

Barros white port 125ml - 5  
Served chilled

The staff cocktail - 7  
Havana 7 rum, grapefruit & lime

## GUEST BEERS

Beavertown Neck Oil, can - 5.25

Blue Monkey BG-Sips, pint - 4.75

Maltsmith IPA, pint - 5

Buddy Good ale, pint - 4.5

## OPEN SANDWICHES

If you would like a top just ask!

Roast mushrooms & goats curd - 7

Grilled mackerel & Heritage tomatoes (df) - 8

Purple sprouting broccoli & poached egg (v, df) - 7.5

Mrs Kirkham's Lancashire Cheese Rarebit, pickled walnuts (v) - 7

Ham, Colston Bassett Stilton, mustard & pickles - 7.5

## LITTLE PLATES

Sourdough & wild garlic butter (v) - 4

Jar of marinated olives (v, gf) - 3.5

Warm pork pie, pickles & Nelson Ale mustard - 3.5

Whitby Jumbo Scampi (6) & tartar sauce - 6

Salame Milano (50g), 12-month aged Prosciutto Crudo (50g) & pickled cornichons (gf, df) - 8.5  
Why not try with? :  
Vina Edmara Pinot Noir, Chile  
Bottle - 25 250ml - 9

Purple sprouting broccoli, bacon jam, crispy egg & herb aioli - 8

Nottingham cider cured sea trout, pickled fennel, dill mayonnaise & sourdough breadcrumbs (df) - 8.5

Cauliflower cheese fritters & roast garlic mayonnaise (v) - 6

The Nelson "fish dog", herb aioli & pickled fennel salad - 6.5

Potted pork, sage butter, pickles, chutney & toasted sourdough - 8

## BIG PLATES (JUST ASK FOR OUR VEGAN MENU)

Ploughman's; hot pork pie, boiled ham, Farmhouse Cheddar, Colston Bassett Stilton, pickles, chutney & crusty bread - 13  
Best served with:  
Buddy Good ale 4.2% pint - 4.5

Battered haddock, chips, mushy peas & tartar sauce - 14

Our own recipe sausages (J T Beedham & sons), colcannon potatoes & roast onion gravy - 13.5

Grilled Cornish Sole, caper & parsley butter, New potatoes & spring salad - 17

Purple sprouting broccoli, fresh pea & broad bean risotto, aged Parmesan & herbs (v, gf) - 12.5  
pair with:  
Picpoul de pinet, France  
Bottle - 30 250ml - 10

Roast lamb rump, braised barley & peas, Yorkshire Fettle croquette, mint & nettle pesto - 19.5

Hake & wild garlic kiev, baked cauliflower & Mrs Kirkham's Lancashire cheese sauce - 17.5

6oz fillet or 12oz Sirloin steak, chips, wild garlic butter, Colston Bassett Stilton & red onion salad - 28 / 34  
Why not try with? :  
Black Shiraz, Australia  
Bottle - 27.50 250ml - 9.40

Butter chicken masala, smoked almonds, fried onions & coriander, pilau rice & naan - 16

The Nelson steak burger, brioche bun, mustard, smoked bacon jam, cornichons & chips - 15

Beyond Burger®, lettuce, onion, tomato, garlic aioli & chips (vg) - 13

## SIDE PLATES

New potatoes & seaweed butter (gf) - 3.5

Purple sprouting broccoli, Parmesan & honey (gf) - 5

Chips & gravy (gf) - 3.5

Spring vegetable & herb salad (gf, df) - 3

## PIZZA PLATES (Vegan cheese available)

Margarita  
Pomodori Pelati Tomato, mozzarella, Grana Padano, extra virgin olive oil - 9.5 (v)

Chilli Margarita  
Pomodori Pelati Tomato, mozzarella, Grana Padano, fresh chilli, chilli flakes, chilli oil - 10.5 (v)

Goats Cheese  
Pomodori Pelati Tomato, mozzarella, roast peppers, baby spinach, goats cheese & Honey - 12 (v)

Garlic Mushroom  
Béchamel sauce, Porcini mushrooms, Grana Padano, garlic & herb pesto & truffle oil - 12 (v)

Hawaiian  
Pomodori Pelati Tomato, mozzarella, Grana Padano, smoked ham, roast pineapple & Extra virgin olive oil - 13

Chilli Ndjua  
Pomodori Pelati Tomato, mozzarella, Grana Padano, ndjua sausage, smoked chilli flakes & chilli oil - 14

## DIPS - 2.5

Roast garlic mayonnaise, chilli oil, Sriracha mayo, vegan garlic aioli

## SWEET PLATES

Sticky toffee pudding, toffee sauce & stout ice cream - 7

Vanilla parfait, rhubarb sorbet, poached rhubarb & shortbread - 7.5

Dark chocolate mousse, milk crisp, chocolate crumb & buttermilk sorbet - 7.5

Salt & sugar doughnut, burnt butter ice cream, candied almonds - 7

Selection of cheeses (Mrs Kirkham's Lancashire cheese, Cotehill Blue, Ashcome, Waterloo, Colston Bassett Stilton, ), rhubarb & apple chutney, Bath squares biscuits - 3 for 10 - 5 for 16

## SUNDAES & ICE CREAMS

Soft serve ice cream (Tub or cone) & 2 toppings - 3.5  
All the way - 6.5

Banana Split - 6  
Caramel sauce, banana, cream & fudge pieces

Knickerbocker Glory - 7  
Mixed berries, mango, raspberry sauce, cream & almonds

All the chocolate - 6.5  
white & milk chocolate sauce, Flake, Oreos & marshmallows

SAUCE  
White chocolate, milk chocolate, raspberry, caramel

TOPPINGS  
Fudge pieces, Flake, Oreo, mixed berries, mango, popping candy, hundreds & thousands, almonds, mini marshmallows & salted pretzels

### EVENT BOOKINGS

Something to celebrate or need a space to host an occasion? Whether that be a large table, room, marquee or the whole pub. Drinks & food packages available or can be bespoke. Email or call us to enquire

### HOST A ROAST

Why not pre order a suckling pig (6-8 people) or a whole joint for the table? Available every Sunday 2 weeks' notice needed

### COCKTAIL MASTERCLASS

Fancy learning how to make your favourite cocktail at our new garden marquee bar. House Bellini on arrival. Choose from any 3 of our cocktails to learn how to make. Packages start from £35 per person. Book now from 1st June

### SUNDAY SOCIAL

Every Sunday 6-9pm  
2 for 1 cocktail  
Pizza and a pint - £15

### LIVE MUSIC

Every Friday & Saturday  
Live music from 6pm  
Check out our social media & website for the latest line up of musicians

### FOLLOW US ON SOCIAL



@TheNelsonBurtonJoyce  
www.TheNelsonPub.co.uk  
0115 931 1800

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## SHARE

PIMMS to share (2 to 3 people) - 30

APEROL TREE (4 glasses) - 25

RUM & TING Barrel - 30  
Rum, amaretto, ting juice & lime

ST GERMAIN CARAFE - 35  
st germain & sparkling wine

## BEER BUCKET - 20

(any 6 bottles)

Estrella damm	4.6%	4.5
Heineken	5%	4.5
Peroni	5.1%	4.5
Sagres	5%	4.5
San Miguel	5%	4.5
Sol	4.2%	4.5

## NO & LOW

Home made lemonade - 4

Nelson & soda - 3  
Just ask for our current homemade cordial flavour

Rock shandy - 5  
Ginger ale, angostura bitters & lime

Heineken 0.0% - 4

Old Mout berries & cherries 0% - 4.75

## BIN END

	Bottle	175ml	250ml
Domaine Grand Roche, Chablis Burgundy, France	35	11	15
Jim Barry, Riesling, 'The Lodge Hill', Australia	30	7.3	10.10
Château Lestrille, Bordeaux, France	30	7.3	10.1
San Marzano, Primitivo, Italy Available in magnum	39 70	9	13

## RED WINES

	Bottle	175ml	250ml
Gran Fondo, Rosso d'Italia, Italy	18.5	4.7	6.8
Tierra Antica, Merlot, Chile	21	5	7.1
Swartland Winery, Pinotage, South Africa	22.5	5.4	7.75
El Camino, Malbec Mendoza, Argentina	25	6.3	9
Viña Edmara, Pinot Noir, Chile	25	6.3	9
San Marzano, Primitivo, Italy	25	6.3	9
Berton Vineyard, The Black Shiraz, South Australia	27.5	6.7	9.4
Hugunell, Rioja Crianza Rioja, Spain	27.5	6.7	9.4

## WHITE WINES

	Bottle	175ml	250ml
Gran Fondo, Bianco d'Italia, Italy	18.5	4.7	6.8
Wild Garden, Chenin Blanc, South Africa	19.5	4.9	7
Boundary Line, Chardonnay, Australia	22	5.25	7.5
Pinot Grigio, Sacchetto Veneto, Italy	23	5.6	7.9
Ondarre, Rioja Blanco, Spain	24	5.95	8.5
Tandem, Viognier Viura, Spain	26	6.5	9.2
Faultline, Sauvignon Blanc, New Zealand	28	6.9	9.75
Gérard Bertrand, Picpoul de Pinet, France	30	7.3	10.1

## ROSÉ WINES

	Bottle	175ml	250ml
Sunset Point, Zinfandel Blush, Italy	22	5.25	7.5
Gérard Bertrand, Gris Blanc, France	26	6.5	9.2
Château De Campuget San Marzano, Primitivo Rose, Italy	28	6.9	9.75
syrah vermentino campuget 1753 Rose, Rhône, France	30	7.3	10.1

## BUBBLES

	Bottle	125ml
Cintila, Extra Dry, Portugal	24	4.5
Amata, Prosecco DOC Veneto, Italy	27	5
Wiston Estate, Goring Brut, English	45	
Champagne Collet, Brut Champagne, France	44	
Champagne Collet, (1/2 bottle) Brut Halves, France	23	
Champagne Collet, Brut Rosé Champagne, France	49	
Champagne Laurent Perrier, Cuvée Rosé, France	70	

## DESSERT WINE

	Bottle	125ml
Berton Vineyard, (1/2 bottle) Botrytis Semillon, Australia	30	4
Gérard Bertrand, Banyuls Vintage, France	50	6

## FORTIFIED & PORT

	Bottle	125ml
Barros White Port, Portugal	30	5
Barros LBV port, Portugal	38	7

## COCKTAILS, 2 FOR 12

Monday - Friday 4pm - 6pm  
excludes house cocktails, must be same cocktail

Hemingway Daiquiri - 7  
Havana 7 rum grapefruit & lime

Cosmopolitan - 7  
Stolichnaya vodka, Cointreau, lime & cranberry

Negroni - 8  
Tanqueray 10, Campari & Antica Formula

Old-Fashioned - 9  
Monkey Shoulder bourbon, brown sugar & Angostura bitters

Sours - 6.5  
Disaronno amaretto & lemon

Aperol spritz - 7  
Aperol, fizz & soda

Pimms & ginger - 7.5  
Pimms, ginger ale & mixed berries (also served classic Pimms & lemonade)

Margarita - 7  
Cazacabel tequila, cointreau & lime

Caipirinha - 7  
Bem Bom cachaça & lime

Espresso Martini - 7.5  
Double espresso, Stolichnaya vodka & Kahlua

Bloody Nelson - 8  
Vodka, Hendersons, Tabasco®, lemon & tomato juice

## HOUSE

Smoked Bourbon - 9  
Makers Mark bourbon, brown sugar & angostura bitters

Lady In Red - 8  
Bombay Sapphire, rose syrup, lemon & popping candy sherbert

Yellow Brick Road - 8  
Cargo Cult Banana spiced rum, ginger syrup & orange bitters

Homemade Rum Lemonade - 7  
Appletons Estate rum, brown sugar syrup, lemon & soda

The Nelson Bellini - 7  
Seasonal puree, gin & prosecco

Sour cherry Campari spritz - 7  
Sour cherry & hibiscus liqueur, Campari & home fizzed soda

## SHOTS

Coffee tequila (4) - 16

The Nelson sloe slammer (4) - 16

Jägermeister & Red Bull (4) - 16

Lollipop sambuca (4) - 16

## DRAUGHT

Fosters 4.3

Amstel 4.5

Peroni 5.2

Birra Moretti 5.2

Malt Smiths IPA 5

Thornbridge Jaipur coming soon

Guinness 4.8

Thatchers 4.5

Timothy Taylor Landlord 4.5

BUDDY GOOD pale ale 4.5

## BOTTLES

Beavertown Neck Oil - 5.25

Beavertown Gamma Ray - 5.25

Bottled Cider, Old Mout - 4.75  
Kiwi & lime, Berries & cherries, Pineapple & Raspberry, Strawberry & pomegranate

## GIN

### CLASSIC

Bombay Sapphire

Drumshanbo  
Gunpowder

Aviation

Bloom

Tanqueray

Bulldog

Portobello Road

Monkey 47

Conker Navy  
Strength

Bathtub Gin

Hendricks

### CITRUS

Malfy - limone

Whitley Neil Blood  
Orange

Sipsmith Lemon  
Drizzle

### FRUITY

Bombay Bramble

Brockmans

Whitley Neil  
Rhubarb & Ginger

Whitney Neill Pink  
Grapefruit

Hoxtons Coconut &  
Grapefruit

Manchester  
Raspberry

Warner's Rhubarb

Warner's Honey

Warner's  
Elderflower

Bathtub Sloe

### UNUSUAL

Doe violet gin

Roku

Gin mare

Four pillars  
bloody shiraz

Unicorn tiers

## GIN ICE BUCKET - 40

20cl of gin &  
6 bottles of tonic

Choose from:  
Portobello, Whitley  
Neil Orange,  
Bombay, Whitley  
Neil Rhubarb,  
Bombay bramble  
or The Nelson  
Flavoured Gin

## GIN TREE - 25

Can't decide which  
gin you fancy?  
Leave it up to our  
bartender team to  
give you a random  
4 gins, served with  
their recommended  
garnish & tonic.