

LITTLE PLATES

Olives & Pickles (V) 4.5

Salame & Prosciutto, Cornichons & Pickles 6.5

Heritage Tomatoes, Goats Curd, Basil & Dried Olives (V) (GF) 8

Smoked Mackerel Pate, horseradish & dill butter, pickled cucumber & sourdough toast 7

Whitebait & tartar sauce 6 (GF)

SUNDAY PLATES

All our roasts are served with crispy roast potatoes, carrot & swede mash, buttered greens, a Yorkshire pudding & the famous Nelson gravy!

Roast Sirloin of Beef 16

Roast Leg of Lamb 15

Roast Pork Loin 14.5

Half Roast Chicken 14

Proper Nelson Roast: Beef, Pork, Lamb & all the trimmings 21.50

Lentil roast, braised red cabbage & all the trimmings (v / Ve option available) 13

Battered cod, chips, mushy peas & tartar sauce 14

Half roast chicken, Tabbouleh salad & Sriracha mayo 14

Roast beef & blue cheese salad, crispy onions 15

SIDE PLATES

Cauliflower Cheese 4.5

Braised Red Cabbage 3.5

Pigs in Blankets 3.5

Honey Roast Carrots & Parsnips 4



Sunday Menu

SWEET PLATES

Sticky toffee pudding, toffee sauce & Devonshire clotted cream 7.5 (v)

Lemon Panna cotta, pink peppercorn meringue, elderflower & strawberries 7 (gf)

Earl Grey Cake, Burnt Milk Ice Cream & Gooseberry Jam 7

Selection of cheeses
(Mrs Kirkham's Lancashire cheese, Cote Hill Blue, Ashcombe, Waterloo, Colston Bassett

Stilton), rhubarb & apple chutney, Bath squares
biscuits -
3 for 10 - 5 for 16

SUNDAES

Eaton Mess / Cookies & cream /
Banoffee popcorn 7

(Tub or cone) & 2 toppings or sauce- 3.5

SAUCE

Chocolate, Raspberry, banoffee caramel

TOPPINGS

meringue pieces, toffee popcorn, wafers,
flakes, chocolate curls, oreos