

The
Nelson

DATE NIGHT

3 Course Meal for 2 £69

STARTERS

Potted beef, piccalilli & Welbeck sour dough

Cured salmon, horseradish Crème fraîche & pickled cucumbers (gf)

Garlic roasted mushrooms, coddled egg, crispy onions, capers & parsley (v) (gf)

MAINS

Pan fried hake, Romesco sauce, Tenderstem[®] broccoli & roast almonds

Ale braised featherblade of beef, garlic & herb mash, buttered kale (gf)

Roast squash, Orzo, kale, goats cheese & sage (V)

DESSERTS

Chocolate crémeux, salted caramel & cream (v) (gf)

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

Lemon panna cotta, macerated blackberries & madeleines (gf)

WINE

Choose one of the following:

Pinot Grigio, Sacchetto Veneto, Italy

Malbec Mendoza, El Camino, Argentina

Gris Blanc, Gerard Bertrand, France

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