



The Nelson

PUB | KITCHEN

To Start

Chicken liver parfait, rhubarb chutney & sourdough	8.50
Chargrilled sprouting broccoli, romesco sauce, poached hen's egg <i>(n/v/Voa)</i>	8
Curried parsnip soup, coriander crème fraîche & focaccia <i>(v/Voa)</i>	7.50
Prawn cocktail, Marie Rose, lettuce, granary bread & butter	9.50
Steamed mussels, garlic, white wine, parsley & sourdough	8.50/16.50

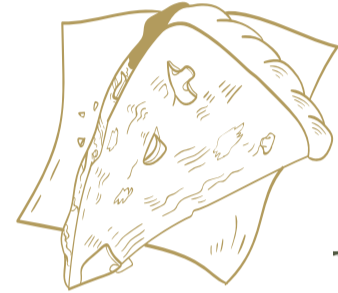
On The Side

Broccoli & garlic butter <i>(gf/v/Voa)</i>	5
Chips & gravy <i>(gf/df/Voa)</i>	6
<i>add truffle & parmesan</i>	1.50
Braised red cabbage <i>(Voa/gf)</i>	4
Caesar salad	5.50
Onion rings <i>(Ve)</i>	6
Oak smoked Lincolnshire poacher Mac 'n' Cheese <i>(v)</i>	6.50



For The Table

Focaccia, balsamic vinegar & olive oil <i>(Ve)</i>	5.50
Rosemary & garlic olives <i>(Ve/gf)</i>	4.50
Whitby scampi & tartare sauce	7.50



Pizza

(v) Vegetarian / *(Ve)* Vegan options available

Margherita	13.50
Roast squash, caramelised onions, goats cheese & watercress	14.50
Chilli nduja	15
Quattro formaggi: Parmesan, mozzarella, stilton & goats cheese	14
Ham & roast mushrooms	15
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Add anchovies	1.50
Wild garlic mayonnaise	2.50



Mains

Battered haddock, chips, mushy peas & tartare sauce	17
Pheasant & smoked bacon/Stilton, leek & potato <i>(v)</i> pie, mash & red cabbage	16
The Nelson steak burger, roast onions, blue cheese aioli & chips <i>(Voa)</i>	16.50
Chicken escalope, new potatoes & wild garlic mayonnaise	16
Ale braised ox cheek, potato gratin, cavolo nero & fresh horseradish <i>(gf/df)</i>	17.50
8oz flat iron/12oz ribeye, Caesar salad & chips	25/35
<i>add peppercorn sauce</i>	3.50
Wild mushroom & leek orzotto, parmesan & kale <i>(v)</i>	16
Owen Taylor sausages, colcannon mash & onion gravy	16.50
Venison/paneer <i>(v)</i> Rogan josh, coriander, rice & naan	17
Pan-fried sea bream, romesco sauce, sauté potatoes & Tenderstem broccoli <i>(n/df)</i>	18



To Finish

Sticky toffee pudding, toffee sauce & clotted cream ice cream <i>(v)</i>	9.50
Selection of ice creams & sorbets <i>(v/gf)</i>	8
Basque cheesecake & blueberry jam <i>(v/gf)</i>	7.50
Chocolate & salted caramel crèmeaux <i>(v/gf)</i>	8
Selection of British cheeses <i>(The Cheeseshop Nottingham)</i> & accompaniments	15
Coffee & petit fours <i>(v)</i>	5



We are pleased to announce the Richard Whitehead Foundation are our chosen charity for 2024. A discretionary £1 per person will be added to your bill to help support the foundation.

If you do not wish to donate please inform your server. Thanks x

(v) Vegetarian *(Ve)* Vegan *
(n) Contains nuts *(gf)* Gluten free
(df) Dairy free *(Voa)* Vegan option available

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