



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

To Follow



All our roasts are served with roast potatoes, Clapshot, seasonal greens, Yorkshire pudding & The Nelson gravy

The Proper Nelson; A trio of pork, beef & lamb with all the trimmings	24
Roast sirloin of beef	18.50
Roast leg of lamb	17.50
Garlic & thyme half roast chicken	17
Roast pork belly	16.50
Celeriac, potato & onion dauphinoises & all the trimmings <i>(v/Voa)</i>	16.50

Fish of the day, chips, mushy peas & tartare sauce	17
Wild mushroom & leek orzotto, parmesan & kale <i>(v)</i>	16

A Bit On The Side

Pigs in blankets <i>(df)</i>	5
Honey roast parsnips & carrots <i>(v/gf/df/Voa)</i>	4.50
Yorkshire pudding <i>(v)</i>	2.50
Cauliflower cheese <i>(v)</i>	5.50
Braised red cabbage <i>(Ve/gf)</i>	4
Mac n Cheese <i>(V)</i>	6.50



Snacks

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
Chips & gravy <i>(gf/df/Voa)</i>	6

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



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

Please let your server know of any allergies or dietary requirements.

Drinks and children's menus are available upon request.