



The Nelson

PUB | KITCHEN

To Start

Prawn cocktail, Marie Rose, lettuce, granary bread & butter	9.50
Buttermilk fried chicken, hot honey, spring onions & garlic mayonnaise (gf)	9.50
Roast new potato & watercress soup, garlic focaccia (Ve)	7.50
Hot smoked salmon, cream cheese, pickled shallots & homemade bagel	9
Heritage tomato salad, goats curd & fresh herbs (v/gf/Voa)	8.50

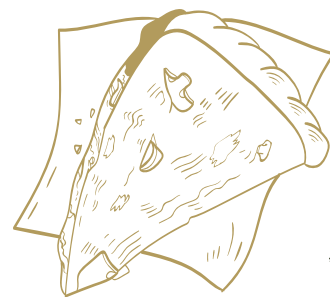
On The Side

Tomato & red onion salad (gf/v/Voa)	5
Chips & gravy (gf/df/Voa)	6
<i>add truffle oil & parmesan</i>	1.50
Smoked Lincolnshire Poacher mac & cheese (v)	7
Onion rings (Ve)	6
Patatas bravas & aioli (v/gf/df/Voa)	6.50



For The Table

Focaccia & hummus (Ve)	5.50
Rosemary & garlic olives (Ve/gf)	4.50
Boquerones (gf/df) (fresh anchovies, marinated in vinegar) & chilli oil	7



Pizza

Vegan cheese available

Margherita	13.50
Cherry tomato, basil & fresh mozzarella	14
Chilli & chorizo	15
Goats cheese, honey & rocket	14
Aubergine parmesan	14.50
<i>add anchovies / fresh mozzarella / pickled jalapeños</i>	1.50
<i>dips: garlic aioli / chilli oil</i>	2



Mains

Battered haddock, chips, mushy peas & tartare sauce	17.50
Cheese & bacon burger, Big Mac sauce, lettuce, tomato, pickles & chips (Voa)	17
Cod & spring onion fishcakes, new season peas, roast cherry tomatoes & aioli (gf/df)	16.50
Whole Cornish sole, mussel & lemon butter sauce, Jersey Royals, cucumber salad (gf)	17.50
8oz flat iron / 12oz ribeye, patatas bravas & garlic aioli (gf/df)	25 / 35
Basil & lemon gnocchi, tomatoes, herb dressing & Old Winchester cheese (v/Voa)	16.50
Butter chicken / paneer (v) masala, pilau rice, naan, coriander & almonds (n)	17
8oz treacle glazed bacon chop, onion & potato cake, chorizo ketchup, chargrilled gem lettuce (gf/df)	16
Lamb Merguez sausages, chickpea hummus, salsa verde, yoghurt & coriander	17
Chicken & tarragon pie / ratatouille (Ve) pie, Cornish potatoes & Swiss chard	16.50



To Finish

Selection of British cheeses (<i>The Cheese Shop Nottingham</i>) & accompaniments	15
White chocolate mousse, strawberries & shortbread (v/gf)	8
Selection of petite fours (v)	5
<i>(salted caramel fudge, raspberry ganache, brownie & shortbread)</i>	
Sticky toffee pudding, toffee sauce & clotted cream ice cream (v)	9.50
Dark chocolate torte & Pistachio ice cream (gf/n/Voa)	8.50
Selection of ice creams & sorbets (v/gf)	8



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

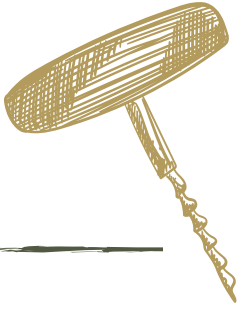
If you do not wish to donate please inform your server. Thanks x

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

The Nelson Pub, Chestnut Grove, Burton Joyce, NG14 5DN
 0115 9311800 • www.thenelsonpub.co.uk

The Nelson

PUB | KITCHEN



Bubbly

	125ml Bottle
Prosecco Extra Dry, Amata Veneto, Italy	8 29.50
Fresh - Soft - Easy	
Champagne Collet, Brut Champagne, France	60
Zesty - Citrus - Lively	
Pinot Grigio Rosato Spumante 'Fili', Veneto, Sacchetto Veneto, Italy	6 29.50
Red Berry - Soft - Delicate	

Rosé

	175ml	250ml	Bottle
Pinot Grigio Blush, Venezie, Sacchetto Veneto, Italy	6.35	8.95	26.50
Fruity - Quaffable - Raspberry			
Zinfandel Blush, California, Sunset Point California, USA	5.80	8.40	24.50
Off Dry - Strawberry - Smooth			
Rosé 'Aumérade Style', Côtes de Provence, Château de l'Aumérade Provence, France			31.50
Top Class Rose - Delicate - Dry			

White

Crisp/Fresh

	175ml	250ml	Bottle
Pinot Grigio '3 Volte', Venezie, Prapian Estate Veneto, Italy	7 9.90	29.50	
Organic - Balanced - Apricot			
Trebbiano Pinot Bianco, Rubicone, Emilia Romagna, Il Sacrato Emilia Romagna, Italy	5.60	7.90	23.50
Easy - Fresh - Lemon			
Sancerre, Domaine Thierry Merlin-Cherrier Loire, France			42
Classic - Intense - Lemon			
Picpoul de Pinet, Tournée du Sud Languedoc, France	7.60	10.50	31.00
Mineral - Zingy - Grapefruit			

Fruity/Aromatic

	175ml	250ml	Bottle
Sauvignon Blanc, Marlborough, Fault Line South Island, New Zealand	7 9.90	29.50	
Passionfruit - Grassy - Intense			
Rioja Blanco 'Rivallana', Bodegas Ondarre Spain			25.50
Melon - Fresh - Nutty			

Full/Rich

	175ml	250ml	Bottle
Chenin Blanc 'Founders', Western Cape, Swartland Winery Western Cape, South Africa			27
Apple - Smooth - Soft			
Viognier, Pays d'Oc, Tournée du Sud Languedoc, France	5.70	8.30	24.00
Apricot - Peach - Spice			
Classic Chardonnay 'Metal Label', Berton Vineyard South Eastern Australia			29.50
Creamy - Tropical - Lime			

Red

Big/Bold

	175ml	250ml	Bottle
Primitivo 'Il Pumo', Salento, San Marzano Apulia, Italy	6.50	9.20	27.50
Plum - Warm - Fleshy			
The Black Shiraz 'Winemakers Reserve', Padthaway, Berton Vineyard South Australia, Australia	7.25	10.10	30
Intense - Chocolate - Spice			
Malbec '1300', Uco Valley, Mendoza, Andeluna Mendoza, Argentina	7.95	11	31.50
Vanilla - Generous - Silky			
Châteauneuf-du-Pape, Domaine de la Solitude Rhône, France			48
Classic - Savoury - Velvet			

Smooth/Round

	175ml	250ml	Bottle
Cabernet Sauvignon, Pays d'Oc, Domaine des Pourthié Languedoc, France			27
Blackcurrant - Pepper - Ripe			
Merlot Reserva, Valle de Curicó, Viña Echeverría Valle de Curicó, Chile	6.50	9.20	27.50
Soft - Fruity - Cherry Jam			
Rioja Crianza, Hugonell Spain	6.70	9.60	28.50
Savoury - Ripe Strawberry - Gentle Oak			

Light/Fresh

	175ml	250ml	Bottle
Sangiovese, Rubicone, Emilia Romagna, Novità Emilia Romagna, Italy	5.60	7.90	23.50
Cherry - Fresh - Light			
Pinot Noir, Viña Edmara Valle de Casablanca, Chile			28.50
Red Fruits - Fresh - Soft			

Dessert

	Bottle
	175ml 375ml
Noble Riesling 'Godfrey's Creek', Marlborough 37.5cl, Saint Clair Marlborough, New Zealand	25
Honey - Pineapple - Papaya	

