



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 <i>(gf)</i>	9.50
Roast new potato & watercress soup, garlic focaccia <i>(Ve)</i>	7.50
Hot smoked salmon, cream cheese, pickled shallots & homemade bagel	9
Heritage tomato salad, goats curd & fresh herbs <i>(v/gf/Voa)</i>	8.50

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
Half roast chicken	17
Roast pork belly	16.50
Celeriac, potato & onion dauphinoise & all the trimmings <i>(v/Voa)</i>	16.50

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Battered haddock, chips, mushy peas & tartare sauce	17
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A Bit On The Side

Pigs in blankets <i>(df)</i>	5
Honey roast parsnips & carrots <i>(v/gf/df/Voa)</i>	5
Braised red cabbage <i>(Ve/gf)</i>	5
Yorkshire pudding <i>(v)</i>	2.50
Cauliflower cheese <i>(v)</i>	6
Pork & sage stuffing	5



For The Table

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

To Finish

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



*(v)* Vegetarian      *(Ve)* Vegan      \*

*(n)* Contains nuts      *(gf)* Gluten free

*(df)* Dairy free      *(Voa)* Vegan option available

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

Drinks and children's menus are available upon request.