

The
Nelson

PUB | KITCHEN

A la carte

For The Table

Nelson baked breads served warm with whipped sea salt butter (Ve)	5.5
Rosemary & garlic olives (Ve/gf)	4.5
Jumbo Whitby scampi (6 pieces) & homemade tartare sauce	8
Spicy mini chorizo braised in red wine	8
Grilled bread , smashed tomatoes, garlic & olive oil (v)	6

To Start

Classic prawn cocktail <i>Marie Rose, granary bread & butter</i>	9.5
Butternut squash soup (v/Voa) <i>Chive crème fraîche & crusty bread</i>	7.5
Grilled local asparagus <i>Honey, toasted almonds & goats cheese</i>	9.5
Shetland mussels <i>Cooked with chorizo, tomato, chilli & basil & garlic bread</i>	9
KFP <i>Secret recipe crispy breaded pheasant tenders, BBQ dipping sauce</i>	8
Classic Caesar salad <i>Anchovies, 36-month aged Parmesan, croutons & soft-boiled Clarence Court egg</i>	8.5

Mains

Battered haddock fillet <i>Proper chips, mushy peas (Add tartare sauce 1.5 & curry sauce 2)</i>	17
Spiced lamb burger (Voa) <i>Pitta, red onion, feta & pomegranate ketchup, tzatiki & spiced chips</i>	18
Pan fried sea bass fillet (gf/df) <i>Watercress crushed new potatoes & olive tapenade</i>	17.5
Chicken/paneer tikka masala (v/gf) <i>Cumin spiced rice, poppadoms & chutneys</i>	17.5
Field mushroom & halloumi burger (V/Voa) <i>Burger sauce, pickles, tomato & proper chips</i>	16
Pie of the day (Voa) <i>Creamy mash & spring greens</i>	16.5
Shetland mussels <i>Cooked with chorizo, tomato, chilli & basil served with garlic bread & chips</i>	16

Chops & Hops *All chops served with chips cooked in beef dripping*

16oz dry aged pork T bone, roasted apple sauce <i>(Make this dish pack a punch with a pint of Inch's crisp cider)</i>	21
14oz Belvoir Farm Barnsley chop, mint & spring onion salsa <i>(Timothy Taylor Landlord is the perfect companion with this lamb dish)</i>	28.5
12oz honey glazed bacon cutlet, battered pineapple ring <i>(Enhance this cut by cutting the 'G' with an extra cold pint of Guinness)</i>	23

A Bit On The Side

Braised lettuce, peas, spring onions & mint	5.5
Chips & gravy (cooked in beef dripping or vegetable oil)	6
Sprouting broccoli, chilli, garlic & good olive oil	5.5
Classic Caesar salad, anchovies & 36-month aged Parmesan	6
Crispy fried cauliflower, blue cheese mayo	6
Ripe tomatoes, red onion, Feta, cucumber & oregano	5.5
Crispy onion rings, pickled onion mayo	6

Pizzas *(Wed-Sat)*

Classic Margherita <i>In house tomato sauce, Mozzarella, Parmesan, olive oil & basil</i>	13
Pepperoni <i>Homemade tomato sauce, Mozzarella, pepperoni, jalapeño honey & Parmesan</i>	15
Meat feast <i>Pepperoni, salami & spicy beef, Mozzarella & Parmesan</i>	16
Squash & goats cheese (v) <i>Homemade tomato sauce, Mozzarella, roast squash, goats cheese & sage</i>	16

Sandwiches *Served with proper chips (12-4pm)*

Open Greenland prawn, iceberg & Marie Rose	12
Fish finger, crisp lettuce & homemade tartare sauce	12
Chargrilled chicken & bacon, watercress, red onion & tomato with mustard mayo	12

To Finish

Sticky toffee pudding Toffee sauce & clotted cream ice cream (v)	9.5
Sherry trifle Sherry soaked sponge layered with vanilla custard, whipped cream, toasted almond	8.5
Rhubarb & ginger knickerbocker glory Fresh rhubarb & ginger compote, ice cream & ginger biscuit	9
Battered pineapple ring Maple syrup & ginger ice cream	8
Selection of ice cream & sorbets	8
Selection of cheese & accompaniments	13

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

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Bubbly

	125ml	Bottle
NV Prosecco Extra Dry, Amata Veneto, Italy  <i>Green Apple - Pear - Citrus</i>	8.2	31
NV Champagne Collet, Brut France  <i>White Flowers - Lemon Zest - White Peach</i>		62
NV Pinot Grigio Rosato Spumante 'Fili', Veneto, Sacchetto Veneto, Italy  <i>Strawberry - White Flowers - Acacia</i>	8.2	31

White

Crisp / Fresh

	175ml	250ml	Bottle
Pinot Grigio '3 Volte', Prapian Estate Veneto, Italy   <i>Apricot - Lindon Flowers - Mango</i>	7.5	10.8	31
Trebbiano Pinot Bianco, Il Sacrato Emilia Romagna, Italy <i>Citrus - Tropical Fruit - Fresh</i>	6	8.6	25.5
Sancerre, Domaine Thierry Merlin-Cherrier Loire, France  <i>Classic - Intense - Lemon</i>	11	15.8	43

Fruity / Aromatic

Sauvignon Blanc, Marlborough, Fault Line South Island, New Zealand <i>Passionfruit - Grassy - Intense</i>	7.7	11.4	32
Rioja Blanco 'Rivallana', Bodegas Ondarre Spain  <i>Melon - Fresh - Nutty</i>			27.5
Côtes du Rhône Blanc, Parallèle, Paul Jaboulet Aîné Rhône, France <i>Peach - White Pepper - Fruity</i>	8.7	12.5	37

Full Bodied / Rich

Viognier, Pays d'Oc, Tournée du Sud Languedoc, France <i>Apricot - Peach - Spice</i>	6.9	9.9	27.5
Classic Chardonnay 'Metal Label', Berton Vineyard South Eastern Australia <i>Floral - Fresh Butter - Oak</i>	7.7	11.4	32

Rosé



	175ml	250ml	Bottle
Pinot Grigio Blush, Venezia, Sacchetto Veneto, Italy <i>Fruity - Quaffable - Raspberry</i>	7	10	28
Zinfandel Blush, Sunset Point California, USA <i>Off Dry - Strawberry - Smooth</i>	6.2	8.8	26
Rosé 'Aumérade Style', Château de l'Aumérade Provence, France <i>Top Class Rosé - Delicate - Dry</i>			39


Red

Smooth / Rounded

	175ml	250ml	Bottle
Merlot Reserva, Valle de Curicó, Viña Echeverría Valle de Curicó, Chile  <i>Soft - Fruity - Cherry Jam</i>	7.3	10.4	30
Rioja Crianza, Hugonell Spain  <i>Ripe Plum - Sous Bois - Vanilla</i>	7.4	10.6	30.5
Château Lestrille, Bordeaux Supérieur Bordeaux, France <i>Soft - Plum - Medium Body</i>	9.5	13.7	40

Big / Bold

Primitivo 'Il Pumo', Salento, San Marzano Apulia, Italy  <i>Plum - Warm - Fleshy</i>	7.3	10.4	30
The Black Shiraz 'Winemakers Reserve', Padthaway, Berton Vineyard South Australia, Australia <i>Intense - Chocolate - Spice</i>	7.9	11.6	33
Malbec '1300', Uco Valley, Mendoza, Andeluna Mendoza, Argentina  <i>Vanilla - Generous - Silky</i>	8.3	12	34

Châteauneuf-du-Pape, Domaine de la Solitude Rhône, France  <i>Classic - Savoury - Velvet</i>	14	19.5	54
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Light / Fresh

Sangiovese, Rubicone, Emilia Romagna, Novità Emilia Romagna, Italy  <i>Cherry - Fresh - Light</i>	6	8.5	25.5
Pinot Noir, Viña Edmara Valle de Casablanca, Chile  <i>Red Fruits - Fresh - Soft</i>			30.5

Dessert

Noble Riesling 'Godfrey's Creek', Saint Clair Marlborough, New Zealand <i>Honey - Pineapple - Papaya</i>	175ml	375ml Bottle
	6.2	26