

The  
Nelson

PUB | KITCHEN

## Sunday

### For The Table

<b>Nelson baked breads</b> <i>served warm with whipped sea salt butter</i> <b>(Ve)</b>	5.5
<b>Rosemary &amp; garlic olives</b> <b>(Ve/gf)</b>	4.5
<b>Jumbo Whitby scampi</b> <i>(6 pieces) &amp; homemade tartare sauce</i>	8
<b>Spicy mini chorizo</b> <i>braised in red wine</i>	8

### To Start

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

### To Follow *All our roasts are served with roast potatoes, clapshot, seasonal greens, Yorkshire pudding & The Nelson gravy*

<b>The Proper Nelson</b> <i>A trio of pork, beef &amp; lamb with all the trimmings</i>	24
<b>Roast sirloin of beef</b> <i>(Malbec '1300', Andeluna, 175ml - 8.3, Bottle - 34)</i>	18.5
<b>Roast leg of lamb</b> <i>(Rioja Crianza, Hugonell, Rioja, Spain, 175ml -7.4, Bottle - 30.5)</i>	17.5
<b>Half roast chicken</b> <i>(Trebiano Pinot Bianco, Il Sacrato 175ml - 6, Bottle 25.5)</i>	17
<b>Roast pork belly</b>	16.5
<b>Celeriac, potato &amp; onion dauphinoise &amp; all the trimmings</b> <b>(v/Voa)</b>	16.5
<b>Battered haddock, chips &amp; mushy peas</b> <i>(Add homemade tartare sauce 1.5 &amp; curry sauce 2)</i>	17.5
<b>Roast beef, stilton, watercress &amp; red onion salad &amp; proper chips</b>	17.5
<b>Half roast chicken Caesar salad</b> <i>(Côtes du Rhône Blanc, Parallèle, Paul Jaboulet Aîné 175ml - 8.7, Bottle 37)</i> <i>Anchovies, 36-month aged Parmesan, croutons &amp; soft-boiled Clarence Court egg</i>	18
<b>Hot roast of the day sandwich</b> <i>Choice of pork, beef or lamb served warm in our homemade granary or white bread with a pot of gravy &amp; roast potatoes</i>	15

### A Bit On The Side

<b>Pigs in blankets</b> <b>(df)</b>	5
<b>Honey roast parsnips &amp; carrots</b> <b>(v/gf/df/Voa)</b>	5
<b>Yorkshire pudding</b> <b>(v)</b>	2.5
<b>Braised red cabbage</b> <b>(v/df/gf)</b>	5
<b>Cauliflower cheese</b> <b>(v)</b>	6
<b>Pork &amp; sage stuffing</b>	5.5
<b>Chips &amp; gravy</b> <i>(cooked in beef dripping or vegetable oil)</i>	6
<b>Sprouting broccoli, chilli, garlic &amp; good olive oil</b>	5.5
<b>Ripe tomatoes, red onion, Feta, cucumber &amp; oregano</b>	5.5

### To Finish

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

Please speak to a member of staff before ordering regarding any allergens

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



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## Bubbly

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

## White

### Crisp / Fresh

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

### Fruity / Aromatic

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

### Full Bodied / Rich

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

## Rosé



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


## Red

### Smooth / Rounded

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

### Big / Bold

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

**Châteauneuf-du-Pape, Domaine de la Solitude** | Rhône, France 

*Classic - Savoury - Velvet*

### Light / Fresh

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

## Dessert

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

 Vegan

 Organic