

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 cider	8

To Start

Classic prawn cocktail	Marie Rose, granary bread & butter	9.5
Kitchen soup of the day	(v/Voa) Freshly baked bread & butter	8.5
Chicken & ham hock terrine	(gf/df) English mustard & toast	9
Grilled Tandoori mackerel fillet	(gf) Crème fraîche & pickled cucumbers	9
Buffalo glazed chicken wings	Pickled chillies, spring onion & sesame	9.5

Mains

Battered haddock fillet	Proper chips, mushy peas (Add tartare sauce 1 & curry sauce 2)	18
Cheese & bacon smashed burger	(Voa) Burger sauce, lettuce, tomato, pickles & proper chips	18
Curried lamb pie	(Voa) Spiced mash & sautéed broccoli	17.5
Wild mushroom risotto	(Ve) Rocket & red onion salad	16.5
Pan fried salmon	(gf/df) Tomato & butterbean stew, herb crumb	18.5
Pinwheel sausage	Creamy mash & roast onion gravy	18
Chicken schnitzel	Garlic butter, proper chips & Caesar salad	19.5
Mushroom & halloumi burger	(v/Voa) Burger sauce, lettuce, tomato, pickles & proper chips	17.5

Chops & Hops

All chops served with chips cooked in beef dripping

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

A Bit On The Side

Chips & gravy	(cooked in beef dripping or vegetable oil)	6
Classic Caesar salad, anchovies & 36-month aged Parmesan		6
Baked cauliflower cheese, herb crumb		6
Ripe tomatoes, red onion, Feta, cucumber & oregano		5.5
Crispy onion rings, Bloody Mary mayo		6

Pizzas

(Mon-Sat)

Classic Margherita	In house tomato sauce, Mozzarella, Parmesan, olive oil & torn basil	13
Pepperoni	Homemade tomato sauce, Mozzarella, pepperoni, pickled chillis, Burrata & Parmesan	15
Meat feast	Pepperoni, salami & spicy beef, Mozzarella & Parmesan	16
Spinach & ricotta	(v) Whipped ricotta, mozzarella, spinach & Parmesan	14
Extra toppings	Olives, jalapeños, Burrata, anchovies, salami, chorizo	2

Sandwiches

Served with proper chips (12-4pm)

Open Greenland prawn, Bloody Mary mayo & crushed prawn crackers	12
Fish finger, crisp lettuce & homemade tartare sauce	12
Jerk chicken pitta, pickled onions & coriander	12
Grilled Horlick's mature cheddar cheese & pub chutney	(v) 12

To Finish

Sticky toffee pudding, toffee sauce & clotted cream ice cream	(v) 9.5
White chocolate panna cotta, vanilla macerated strawberries	9
Selection of ice cream & sorbets	8
Cinnamon & raisin bread & butter pudding, thick vanilla custard	(v) 8
Dark chocolate torte, freeze dried raspberry sorbet	(Ve) 8.5
Selection of cheese & accompaniments	13

The

Nelson

PUB | KITCHEN

Bubbly

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

White

Crisp / Fresh

	175ml	250ml	Bottle
Pinot Grigio ‘3 Volte’, Prapian Estate Veneto, Italy  	7.5	10.8	31
<i>Apricot - Linden Flowers - Mango</i>			
Trebbiano Pinot Bianco, Il Sacrato Emilia Romagna, Italy	6	8.6	25.5
<i>Citrus - Tropical Fruit - Fresh</i>			
Sancerre, Domaine Thierry Merlin-Cherrier Loire, France 	11	15.8	43
<i>Classic - Intense - Lemon</i>			
Sauvignon Blanc, Marlborough, Fault Line South Island, New Zealand	7.7	11.4	32
<i>Passionfruit - Grassy - Intense</i>			
Rioja Blanco 'Rivallana', Bodegas Ondarre Spain 			27.5
<i>Melon - Fresh - Nutty</i>			
Côtes du Rhône Blanc, Parallèle, Paul Jaboulet Aîné Rhône, France	8.7	12.5	37
<i>Peach – White Pepper – Fruity</i>			

Full Bodied / Rich

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

Rosé

	175ml	250ml	Bottle
Pinot Grigio Blush, Venezie, Sacchetto Veneto, Italy	7	10	28
<i>Fruity - Quaffable - Raspberry</i>			
Zinfandel Blush, Sunset Point California, USA	6.2	8.8	26
<i>Off Dry - Strawberry - Smooth</i>			
Rosé ‘Aumérade Style’, Château de l’Aumérade Provence, France			39
<i>Top Class Rosé - Delicate - Dry</i>			
Château de Campuget 1753	8.5	12	35
<i>Dry - Citrus & red berry notes</i>			

Red

Smooth / Rounded

	175ml	250ml	Bottle
Merlot Reserva, Valle de Curicó, Viña Echeverría Valle de Curicó, Chile 	7.3	10.4	30
<i>Soft - Fruity - Cherry Jam</i>			
Rioja Crianza, Hugonell Spain 	7.4	10.6	30.5
<i>Ripe Plum - Sous Bois - Vanilla.</i>			
Château Lestrille, Bordeaux Supérieur Bordeaux, France	9.5	13.7	40
<i>Soft – Plum – Medium Body</i>			
Primitivo 'Il Pumo', Salento, San Marzano Apulia, Italy 	7.3	10.4	30
<i>Plum - Warm - Fleshy</i>			
The Black Shiraz 'Winemakers Reserve', Padthaway, Berton Vineyard South Australia, Australia	7.9	11.6	33
<i>Intense - Chocolate - Spice</i>			
Malbec '1300', Uco Valley, Mendoza, Andeluna Mendoza, Argentina 	8.3	12	34
<i>Vanilla - Generous - Silky</i>			
Châteauneuf-du-Pape, Domaine de la Solitude Rhône, France 	14	19.5	54
<i>Classic - Savoury - Velvet</i>			
Sangiovese, Rubicone, Emilia Romagna, Novità Emilia Romagna, Italy 	6	8.5	25.5
<i>Cherry - Fresh - Light</i>			
Pinot Noir, Viña Edmara Valle de Casablanca, Chile 			30.5
<i>Red Fruits - Fresh - Soft</i>			
Noble Riesling ‘Godfrey’s Creek’, Saint Clair Marlborough, New Zealand	6.2		26
<i>Honey - Pineapple - Papaya</i>			

Dessert