



Christmas a la carte

Dishes marked with ** are part of the set menu
2 courses £25 / 3 courses £30



The Nelson

PUB | KITCHEN

For The Table

Nelson baked breads <i>served warm with whipped sea salt butter</i> (Ve)	5.5
Rosemary & garlic olives (Ve/gf)	4.5
Honey glazed pigs in blankets	7
Crispy fried brie wedges, <i>cranberry dipping sauce</i>	8

To Start

Greenland luxury prawn cocktail <i>Marie Rose, crisp iceberg lettuce, brown bread & butter</i>	9.5
Rich duck liver parfait <i>Sweet orange jelly & toast</i>	8.5
Curried parsnip soup (v/Voa) ** <i>Homemade bread & butter</i>	7.5
Red wine braised beef on sourdough crumpet <i>Freshly grated horseradish, crispy onions & rich beef gravy</i>	9
Whipped goats' cheese (gf) ** <i>Glazed beetroot, honey roasted walnuts & apple salad</i>	8
Plate of John Ross smoked salmon (gf,df) <i>Baby capers, fresh herbs & dill oil</i>	9

Mains

Battered line caught haddock fillet ** <i>Proper chips, mushy peas (Add tartare sauce 1.5 & curry sauce 2)</i>	18
Slow braised lamb shank (gf) <i>Creamy mash, Winter greens & red currant gravy</i>	25
Butter roast turkey breast (gf) ** <i>Beef dripping roast potatoes, whole glazed carrot, sage & onion stuffing, honey glazed pig in blanket & shredded sprouts</i>	19
Pan fried salmon fillet (gf) <i>Roasted new potatoes, samphire, mussel & white wine sauce</i>	20
Jerusalem artichoke risotto (Ve/gf/df) <i>Roast artichoke, artichoke crisps & watercress</i>	17
Slow roast pork belly (gf/df) ** <i>Apple purée, black pudding croquette & cider braised cabbage</i>	19
Lentil & walnut bake (df/gf/Ve) ** <i>Garlic & herb roast potatoes, whole glazed carrot, braised red cabbage & shredded sprouts</i>	18
12oz Sirloin steak <i>(add peppercorn sauce 3)</i> <i>Beef dripping chips, garlic baked mushroom, grilled tomato & crispy fried onion rings</i>	28

A Bit On The Side

Chips & gravy <i>(cooked in beef dripping or vegetable oil)</i> (gf/df/Voa)	6
Vine tomato, red onion & watercress salad, <i>grain mustard dressing</i>	4.5
Crispy fried onion rings & roast garlic mayo	5
Garlic & herb roast potatoes & rich beef gravy (gf/df/Voa)	6
Shredded sprouts & roast chestnuts <i>sautéed in sage butter & honey</i> (v,gf)	6
Port braised red cabbage, <i>sultanas & festive spices</i> (Ve,gf,df)	4.5
Pork, sage & onion stuffing, <i>crispy sage leaves</i>	5.5

To Finish

Baked apple & cinnamon crumble, <i>vanilla custard</i> **	9
Boozy Christmas pudding & brandy sauce **	8.5
Sticky toffee pudding, <i>toffee sauce & clotted cream ice cream</i>	9.5
Dark chocolate mousse, <i>salted caramel sauce & pistachio crumb</i>	9
Selection of cheese & accompaniments	15
Selection of ice creams & sorbets (v/gf)	7

Food Serving Times

Christmas Eve 10am – 6pm	
Christmas Day 11am-2pm, drinks & mince pies – <i>kitchen closed</i>	
Boxing Day 10am – 6pm	
27th – 28th 10am – 8pm	
29th – 30th Midday – 8pm	
Sunday 31st – New Year's Eve Midday - 5.30pm all day dining menu, 7.30pm New Year's Eve supper £45pp <i>(prepayment and booking essential)</i>	
Monday 1st – New Year's Day 12pm – 6pm	

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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>			

Fruity / Aromatic

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

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>			

Big / Bold

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>			

Light / Fresh

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>			

Dessert

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