

The

Nelson

PUB | KITCHEN

A la carte

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
Antipasti for 2 <i>Cured meats, cheeses, cornichons, olives, chutney, bread & salad</i>	15

To Start

Classic prawn cocktail <i>Marie Rose, granary bread & butter</i>	9.5
Kitchen soup of the day (v/Voa) <i>Freshly baked bread & butter</i>	8.5
Crispy fried breaded mushrooms <i>Stilton cheese mayonnaise</i>	8.5
Cod & chorizo fishcakes <i>Gem salad & chipotle mayonnaise</i>	8
Warm beetroot, Feta cheese, orange & walnut salad <i>Honey dressing</i>	8.5
Smoked Lincolnshire Poacher rarebit <i>On toast & watercress salad</i>	9

Mains

Battered hake fillet <i>Proper chips, homemade tartare sauce, curry sauce & mushy peas (Add thick cut bread & butter 2.5)</i>	19.5
Pie of the day <i>Creamy mash & buttered greens</i>	18
Tandoori chicken/halloumi kebab (v) <i>Zingy slaw, chips, hot sauce & mint yoghurt</i>	17.5
Whitby jumbo scampi (8) <i>Chips, garden peas & tartare sauce</i>	17.5
Slow roast pork belly <i>Honey glazed parsnips, carrots, potatoes & apple, cider sauce</i>	18.5
Baked salmon fillet (gf/df) <i>Bashed potatoes, garlic green beans & tomato & olive salsa</i>	17.5
Mushroom & spinach cottage pie (V/Voa) <i>Winter greens</i>	16.5

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 Riversider)</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 Sirloin steak, mushroom, tomato, onion rings & pepper sauce	38

A Bit On The Side

Chips & gravy <i>(cooked in beef dripping or vegetable oil)</i>	6
Classic Caesar salad, anchovies & 36-month aged Parmesan	6
Baked Lincolnshire Poacher cauliflower cheese	6
Marmalade glazed beetroots	6
Kale cooked in an anchovy & chilli butter	6

Pizzas

(Wed-Sat)

Classic Margherita (v) <i>In house tomato sauce, Mozzarella, Parmesan, olive oil & torn basil</i>	13
Tandoori chicken <i>In house tomato sauce, tandoori chicken roasted red onion, Mozzarella & mint yoghurt</i>	15
Meat feast <i>In house tomato sauce, pepperoni, salami & spicy beef, Mozzarella & Parmesan</i>	16
Mushroom & Taleggio (v) <i>Creamy Taleggio base, mushrooms & Mozzarella</i>	14.5

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
Lamb kofta flatbread, pomegranate molasses & yoghurt	12
Croque Madame, Lincolnshire Poacher béchamel served in homemade bread with a fried egg	12

To Finish

Sticky toffee pudding, toffee sauce & clotted cream ice cream (v)	9.5
Selection of ice cream & sorbets	8
Apple & blackberry crumble, thick vanilla custard	8
Warm chocolate & orange brownie sundae, vanilla whipped cream & chocolate ice cream	8
Poached pear & almond frangipane tart, thick vanilla yoghurt	8.5
Selection of mini puddings to share	14
Taleggio cheese, served with red onion jam & crackers	9

(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 	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>		