

Saturday 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
Antipasti for 2 Cured meats, cheeses, cornichons, olives, chutney, bread & salad	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
Sticky glazed BBQ pork ribs (gf/df) <i>Spring onion & chilli</i>	8
Tempura soft shell crab <i>Peanut sauce & Thai slaw</i>	10
Roast butternut squash rigatoni (v) <i>Crispy sage leaves, walnuts & Colston Bassett stilton</i>	9/17.5
Smoked Lincolnshire Poacher rarebit <i>On toast & watercress salad</i>	9

Mains

Battered hake fillet <i>Proper chips, homemade tartar sauce & mushy peas (Add curry sauce 2)</i>	19.95
Pheasant, smoked bacon & leek pie (Voa) <i>Buttery mash & winter greens</i>	18.5
Tandoori chicken/halloumi kebab (v) <i>Zingy slaw, chips, hot sauce & mint yoghurt</i>	17.5
Curried cod fishcake <i>Masala sauce, gobi & wilted greens</i>	17.5
Roast pork belly (gf/df) <i>Chipotle braised butter beans & chimichurri sauce</i>	18
Poached salmon salad (gf/df) <i>Roast beetroot, kale & orange, mustard dressing</i>	17
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 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 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 <i>In house tomato sauce, Mozzarella, Parmesan, olive oil & basil</i>	13
Tandoori chicken <i>in house tomato sauce, roasted red onion, Mozzarella & mint yoghurt</i>	15
Meat feast <i>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

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>			

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	9.2	13.5	39
<i>Top Class Rosé - Delicate - Dry</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>		