

# The Nelson

PUB | KITCHEN

## Saturday

### All Day Dining

<b>Full Nelson</b> <i>Bacon, Owen Taylor sausage, black pudding, tomato, mushroom, sauté potatoes, eggs, baked beans &amp; toast</i>	15.5
<b>Veggie full Nelson (v)</b> <i>Mushrooms, avocado, halloumi, tomato, potatoes, spinach, baked beans, eggs &amp; toast</i>	14.5
<b>Owen Taylor sausage or bacon sandwich (Add a fried egg 1.5)</b> <i>On homemade bread</i>	8.5
<b>Slow braised beef Mac 'n' Cheese</b> <i>Garlic bread, watercress &amp; red onion salad</i>	19
<b>Grilled steak burger (Voa)</b> <i>Slow cooked BBQ pulled beef, smoked applewood cheddar &amp; proper chips</i>	21
<b>Antipasti for two</b> <i>Cured meats, cheeses, cornichons, olives, chutney, bread &amp; salad</i>	15
<b>½ whole baked lobster (gf)</b> <i>Garlic butter, proper chips &amp; Caesar salad</i>	49
<b>Wild mushroom &amp; spinach tart (v)</b> <i>New potatoes, slow roast tomato &amp; gem salad</i>	17
<b>Horlicks cheddar toastie (v/Voa)</b> <i>Watercress &amp; red onion jam with proper chips</i>	12
<b>BBQ sticky pork ribs (gf/df)</b> <i>Spring onions, chilli &amp; sesame</i>	8.5
<b>Award-winning The Cods Scallops fish &amp; chips (add curry sauce 2)</b> <i>Hake fillet fried in secret recipe batter, hand-cut chips, mushy peas &amp; home-made tartare sauce</i>	19.95
<b>Tandoori chicken or halloumi (v) kebab</b> <i>Zingy slaw, hot sauce &amp; mint yoghurt, proper chips</i>	19
<b>Crispy fried fish finger sandwich</b> <i>Iceberg lettuce &amp; home-made tartare sauce served in our soft, freshly-baked white or granary bread with proper chips</i>	12
<b>Chargrilled chicken &amp; smoked bacon Caesar salad</b> <i>Aged shaved Parmesan</i>	17

### Sides

<b>Truffle &amp; Parmesan baked new potatoes</b>	7
<b>Classic Caesar salad, croutons &amp; anchovy</b>	6
<b>Tenderstem broccoli</b> <i>runny honey &amp; smoked almonds</i>	6
<b>Beer-battered onion rings</b> <i>punchy garlic mayo</i>	6
<b>Heritage tomatoes</b> <i>red onion, Feta, cucumber &amp; oregano</i>	5.5
<b>Chips</b> <i>cooked in beef dripping (or vegetable oil) &amp; gravy</i>	6

### Hair Of The Dog

**Bloody Nelson:** *Vodka, tomato juice, Henderson's relish, Tabasco & lemon* 10

**Mimosa:** *Prosecco & orange juice* 10

**Espresso Martini:** *Double espresso, vodka & Kahlua* 10

### Pizza *vegan cheese available*

<b>Classic Margherita (v)</b> <i>In-house tomato sauce, Mozzarella, Parmesan, olive oil &amp; torn basil</i>	13
<b>Double pepperoni</b> <i>2 types of pepperoni, hot honey &amp; burrata</i>	15
<b>Beef &amp; blue cheese</b> <i>In-house tomato sauce, slow cooked beef &amp; blue cheese</i>	14
<b>Tomato &amp; basil (v)</b> <i>Slow-roast heritage tomatoes, Buffalo Mozzarella &amp; basil</i>	13
<b>Cheesy garlic pizza bread (v)</b> <i>With rosemary salt</i>	10
<b>Extra toppings</b> <i>Jalapeños / Anchovies / Burrata / Olives / Pepperon</i>	2
<b>Dips</b> <i>Hot honey / Garlic &amp; herb butter / Spicy mayo / Blue cheese mayo</i>	2

### Pudding

<b>Selection of our favourite puddings in miniature to share</b>	14
<b>Our famous sticky toffee pudding</b> <i>salted caramel sauce &amp; clotted cream ice cream (v)</i>	9.5
<b>Lotus Biscoff cheesecake</b> <i>Biscoff crumb &amp; Biscoff ice cream</i>	9
<b>Dark chocolate mousse</b> <i>dulce de leche &amp; whipped cream</i>	9
<b>Lemon &amp; elderflower posset</b> <i>vanilla macerated strawberries</i>	8.5
<b>Selection of ice cream &amp; sorbets</b>	8
<b>Colston Bassett Stilton, vintage farmhouse Cheddar, Sharpham Brie, pub chutney &amp; crackers</b>	12

### Milkshakes

<b>Oreo shake</b>	6
<b>Vanilla</b>	6
<b>Strawberry Glory</b>	6
<b>Chocolate</b>	6

### Smoothies

<b>Pash N Shoot</b>	5
<b>Cherry Poppins</b>	5
<b>Berry-Go-Round</b>	5
<b>Big Five</b>	5
<b>Strawberry Split</b>	5
<b>Coco Loco</b>	5

### Hot Drinks

<b>Breakfast / Flavoured tea</b>	3.1	<b>Cappuccino</b>	3.6
<b>Espresso</b>	3	<b>Latte</b>	3.6
<b>Americano</b>	3.1	<b>Flat white</b>	3.6
<b>Add a syrup:</b> <i>vanilla, hazelnut, caramel, Terry's Chocolate Orange</i>			1
<b>Hot chocolate</b>			4.5
<b>Ultimate hot chocolate</b> <i>cream &amp; marshmallows</i>			5.5

(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  <i>Green Apple - Pear - Citrus</i>	8.3	32			
<b>NV Champagne Collet, Brut</b>   France  <i>White Flowers - Lemon Zest - White Peach</i>		63			
<b>NV Pinot Grigio Rosato Spumante 'Fili', Veneto, Sacchetto</b>   Veneto, Italy  <i>Strawberry - White Flowers - Acacia</i>		32			
White	175ml	250ml	Bottle		
Crisp / Fresh					
<b>Pinot Grigio '3 Volte', Prapian Estate</b>   Veneto, Italy   <i>Apricot - Linden Flowers - Mango</i>	7.7	11	32		
<b>Trebbiano Pinot Bianco, Il Sacrato</b>   Emilia Romagna, Italy <i>Citrus - Tropical Fruit - Fresh</i>	6.2	8.8	26.5		
<b>Sancerre, Domaine Thierry Merlin-Cherrier</b>   Loire, France  <i>Classic - Intense - Lemon</i>	11.2	16	44		
Fruity / Aromatic					
<b>Sauvignon Blanc, Marlborough, Fault Line</b>   South Island, New Zealand <i>Passionfruit - Grassy - Intense</i>	7.9	11.6	33		
<b>Rioja Blanco 'Rivallana', Bodegas Ondarre</b>   Spain  <i>Melon - Fresh - Nutty</i>	7.1	10	28.5		
<b>Côtes du Rhône Blanc, Parallèle, Paul Jaboulet Aîné</b>   Rhône, France <i>Peach - White Pepper - Fruity</i>	8.9	12.7	38		
Full Bodied / Rich					
<b>Viognier, Pays d'Oc, Tournée du Sud</b>   Languedoc, France <i>Apricot - Peach - Spice</i>	7.1	10.1	28.5		
<b>Classic Chardonnay 'Metal Label', Berton Vineyard</b>   South Eastern Australia <i>Floral - Fresh Butter - Oak</i>	7.9	11.6	33		
Rosé	175ml	250ml	Bottle		
<b>Pinot Grigio Blush, Venezia, Sacchetto</b>   Veneto, Italy <i>Fruity - Quaffable - Raspberry</i>	7.2	10.2	29		
<b>Zinfandel Blush, Sunset Point</b>   California, USA <i>Off Dry - Strawberry - Smooth</i>	6.4	10	27		
<b>Rosé 'Aumérade Style', Château de l'Aumérade</b>   Provence, France <i>Top Class Rosé - Delicate - Dry</i>	9.7	13.9	40		
<b>Château de Campuget 1753</b> <i>Dry - Citrus &amp; red berry notes</i>	8.7	12.2	36		
Red	175ml	250ml	Bottle		
Smooth / Rounded					
<b>Merlot Reserva, Valle de Curicó, Viña Echeverría</b>   Valle de Curicó, Chile  <i>Soft - Fruity - Cherry Jam</i>	7.5	10.6	31		
<b>Rioja Crianza, Hugonell</b>   Spain  <i>Ripe Plum - Sous Bois - Vanilla.</i>	7.6	10.8	31.5		
<b>Château Lestrille, Bordeaux Supérieur</b>   Bordeaux, France <i>Soft - Plum - Medium Body</i>	9.7	13.9	41		
Big / Bold					
<b>Primitivo 'Il Pumo', Salento, San Marzano</b>   Apulia, Italy  <i>Plum - Warm - Fleshy</i>	7.5	10.6	31		
<b>The Black Shiraz 'Winemakers Reserve', Padthaway, Berton Vineyard</b>   South Australia, Australia <i>Intense - Chocolate - Spice</i>	8.1	11.8	34		
<b>Malbec '1300', Uco Valley, Mendoza, Andeluna</b>   Mendoza, Argentina  <i>Vanilla - Generous - Silky</i>	8.5	12.2	35		
<b>Châteauneuf-du-Pape, Domaine de la Solitude</b>   Rhône, France  <i>Classic - Savoury - Velvet</i>	14.2	19.7	55		
Light / Fresh					
<b>Sangiovese, Rubicone, Emilia Romagna, Novità</b>   Emilia Romagna, Italy  <i>Cherry - Fresh - Light</i>	6.2	8.7	26.5		
<b>Pinot Noir, Viña Edmara</b>   Valle de Casablanca, Chile  <i>Red Fruits - Fresh - Soft</i>	7.6	10.8	31.5		
Dessert	125ml	375ml Bottle			
<b>Noble Riesling 'Godfrey's Creek', Saint Clair</b>   Marlborough, New Zealand <i>Honey - Pineapple - Papaya</i>	9	27			