

The

Nelson

PUB | KITCHEN

Sunday

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
Jumbo Whitby scampi (6) <i>homemade tartare sauce</i>	8
Boquerones (Spanish anchovy fillets) <i>marinated in chilli & garlic oil</i>	7

To Start

Classic prawn cocktail <i>Marie Rose, granary bread & butter</i>	9.5
Pan-seared scallops (gf) <i>Pea & mint purée, bacon crumb</i>	13
Braised beef croquettes <i>Truffle aioli, onion jam & endive</i>	10
Kitchen soup of the day (v/Ve) <i>Kitchen soup of the day</i>	8
Heritage tomato salad (v/Voa) <i>Creamy burrata & basil pesto</i>	10
Antipasti for two <i>Cured meats, cheeses, cornichons, olives, chutney, bread & salad</i>	15

To Follow *All our roasts are served with roast potatoes, clapshot, seasonal greens, Yorkshire pudding & The Nelson gravy*

The Proper Nelson <i>A trio of pork, beef & lamb with all the trimmings</i>	24.5
Roast sirloin of beef <i>(Malbec ‘1300’, Anadeluna, 175ml – 8.5, Bottle – 35)</i>	19
Roast leg of lamb <i>(Rioja Crianza, Hugonell, Rioja, Spain, 175ml – 7.6, Bottle – 31.5)</i>	18
Half roast chicken <i>(Trebiano Pinot Bianco, Il Sacrato 175ml – 6.2, Bottle 26.5)</i>	17.5
Roast pork belly	17.5
Roast onion, lentil & walnut bake (v/Voa)	16.5
Battered hake <i>(add curry sauce 2)</i> <i>Proper chips, mushy peas & tartare sauce</i>	19.95
Half roast chicken Caesar salad <i>(Côtes du Rhône Blanc, Parallèle, Paul Jaboulet Aîné 175ml – 8.9, Bottle 38)</i> <i>Anchovies, 36-month aged Parmesan, croutons & soft boiled egg</i>	17
Hot roast of the day <i>Your choice of pork, beef or lamb served warm in our homemade granary or white bread with a pot of gravy & roast potatoes</i>	15

A Bit On The Side

Pigs in blankets (df)	5
Honey roast parsnips & carrots (v/gf/df/Voa)	5
Yorkshire pudding (v)	2.5
Pickled red cabbage (v/df/gf)	5
Cauliflower cheese (v)	6
Pork & sage stuffing	5.5
Chips & gravy <i>(cooked in beef dripping or vegetable oil)</i>	6

Chops & Cuts *All served with proper chips, onion rings & watercress & red onion salad*

22oz Côte de bouef <i>Horseradish & mustard crème fraîche</i>	65
10oz sirloin steak <i>Peppercorn sauce</i>	30
Grilled lamb chops (3) <i>Mint & caper salsa</i>	25
16oz dry-aged pork T-bone <i>Roasted apple sauce</i>	23

Finish

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

Please speak to a member of staff before ordering regarding any allergens

(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 	8.3	32
<i>Green Apple - Pear - Citrus</i>		
NV Champagne Collet, Brut France 		63
<i>White Flowers - Lemon Zest - White Peach</i>		
NV Pinot Grigio Rosato Spumante 'Fili', Veneto, Sacchetto Veneto, Italy 		32
<i>Strawberry - White Flowers - Acacia</i>		

White

Crisp / Fresh

	175ml	250ml	Bottle
Pinot Grigio '3 Volte', Prapian Estate Veneto, Italy  	7.7	11	32
<i>Apricot - Linden Flowers - Mango</i>			
Trebbiano Pinot Bianco, Il Sacrato Emilia Romagna, Italy	6.2	8.8	26.5
<i>Citrus - Tropical Fruit - Fresh</i>			
Sancerre, Domaine Thierry Merlin-Cherrier Loire, France 	11.2	16	44
<i>Classic - Intense - Lemon</i>			

Fruity / Aromatic

Sauvignon Blanc, Marlborough, Fault Line South Island, New Zealand	7.9	11.6	33
<i>Passionfruit - Grassy - Intense</i>			
Rioja Blanco 'Rivallana', Bodegas Ondarre Spain 	7.1	10	28.5
<i>Melon - Fresh - Nutty</i>			
Côtes du Rhône Blanc, Parallèle, Paul Jaboulet Aîné Rhône, France	8.9	12.7	38
<i>Peach - White Pepper - Fruity</i>			

Full Bodied / Rich

Viognier, Pays d'Oc, Tournée du Sud Languedoc, France	7.1	10.1	28.5
<i>Apricot - Peach - Spice</i>			
Classic Chardonnay 'Metal Label', Berton Vineyard South Eastern Australia	7.9	11.6	33
<i>Floral - Fresh Butter - Oak</i>			

Rosé

	175ml	250ml	Bottle
Pinot Grigio Blush, Venezie, Sacchetto Veneto, Italy	7.2	10.2	29
<i>Fruity - Quaffable - Raspberry</i>			
Zinfandel Blush, Sunset Point California, USA	6.4	10	27
<i>Off Dry - Strawberry - Smooth</i>			
Rosé 'Aumérade Style', Château de l'Aumérade Provence, France	9.7	13.9	40
<i>Top Class Rosé - Delicate - Dry</i>			
Château de Campuget 1753	8.7	12.2	36
<i>Dry - Citrus & red berry notes</i>			

Red

Smooth / Rounded

Merlot Reserva, Valle de Curicó, Viña Echeverría Valle de Curicó, Chile 	7.5	10.6	31
<i>Soft - Fruity - Cherry Jam</i>			
Rioja Crianza, Hugonell Spain 	7.6	10.8	31.5
<i>Ripe Plum - Sous Bois - Vanilla</i>			
Château Lestrille, Bordeaux Supérieur Bordeaux, France	9.7	13.9	41
<i>Soft - Plum - Medium Body</i>			

Big / Bold

Primitivo 'Il Pumo', Salento, San Marzano Apulia, Italy 	7.5	10.6	31
<i>Plum - Warm - Fleshy</i>			
The Black Shiraz 'Winemakers Reserve', Padthaway, Berton Vineyard South Australia, Australia	8.1	11.8	34
<i>Intense - Chocolate - Spice</i>			
Malbec '1300', Uco Valley, Mendoza, Andeluna Mendoza, Argentina 	8.5	12.2	35
<i>Vanilla - Generous - Silky</i>			
Châteauneuf-du-Pape, Domaine de la Solitude Rhône, France 	14.2	19.7	55
<i>Classic - Savoury - Velvet</i>			

Light / Fresh

Sangiovese, Rubicone, Emilia Romagna, Novità Emilia Romagna, Italy 	6.2	8.7	26.5
<i>Cherry - Fresh - Light</i>			
Pinot Noir, Viña Edmara Valle de Casablanca, Chile 	7.6	10.8	31.5
<i>Red Fruits - Fresh - Soft</i>			

Dessert

	125ml	375ml Bottle
Noble Riesling 'Godfrey's Creek', Saint Clair Marlborough, New Zealand	9	27
<i>Honey - Pineapple - Papaya</i>		