

The  
**Nelson**

PUB | KITCHEN

## Sunday

### For The Table

<b>Nelson baked breads</b> <i>served warm with whipped sea salt butter</i> <b>(Ve)</b>	5.5
<b>Rosemary &amp; garlic olives</b> <b>(Ve/gf)</b>	4.5
<b>Jumbo Whitby scampi</b> <b>(6)</b> <i>homemade tartare sauce</i>	8
<b>Boquerones</b> <b>(Spanish anchovy fillets)</b> <i>marinated in chilli &amp; garlic oil</i>	7

### To Start

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

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

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

### A Bit On The Side

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

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

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

### Finish

<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</i> <b>(v)</b>	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

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			
<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			