

The  
**Nelson**

PUB | KITCHEN

## A la carte

### For The Table

<b>Nelson baked breads</b> Served warm with whipped sea salt butter <b>(Ve)</b>	5.5
<b>Rosemary &amp; garlic olives (Ve/gf)</b>	4.5
<b>Fried buttermilk chicken</b> , chilli salt & chipotle mayonnaise	10
<b>Honey &amp; grain mustard glazed pigs (5)</b>	8.5
<b>½ pint salt &amp; chilli squid</b> , punchy garlic mayo	10

### To Start

<b>Classic prawn cocktail</b> <i>Marie Rose, granary bread &amp; butter</i>	9.5
<b>Grilled asparagus (v/Ve)</b> <i>Butter bean hummus, wild garlic &amp; crouton</i>	10
<b>Kitchen soup of the day (v/Voa)</b> <i>Homemade bread &amp; butter</i>	8.0
<b>Potted ham hock (gf)</b> <i>Pub chutney &amp; thick cut toast</i>	9.5
<b>Shetland mussels</b> <i>White wine, shallots, cream &amp; wild garlic served with crusty bread &amp; chips</i>	8.5/17
<b>Creamy garlic mushroom &amp; Colston Bassett Stilton vol-au-vent</b>	9

### Mains

<b>Battered hake fillet</b> <i>Proper chips, mushy peas &amp; tartare sauce (Add curry sauce for 2)</i>	19.95
<b>Moroccan braised lamb shank</b> <i>Feta, pomegranate &amp; coriander cous cous</i>	19
<b>Pie of the day (Voa)</b> <i>Creamy mash &amp; spring greens</i>	17
<b>Chicken schnitzel</b> <i>Garlic butter, proper chips &amp; Caesar salad</i>	19.5
<b>Grilled Sashimi grade tuna</b> <i>Green bean, tomato, olive &amp; soft boiled egg salad</i>	24
<b>Whitby Jumbo scampi (8)</b> <i>Proper chips, garden peas &amp; tartare sauce</i>	18
<b>The Nelson steak burger (Voa)</b> <i>Roast onions, blue cheese mayo, Gem lettuce &amp; chips</i>	21
<b>Wild mushroom &amp; spinach tart (v)</b> <i>New potatoes &amp; spring salad</i>	17
<b>Nelson ploughman's</b> <i>Warm Scotch egg, ham, Cheddar, Colston Bassett Stilton, pub chutney &amp; pickles, vine tomato, lettuce &amp; crusty bread</i>	19

### Chops & Hops *All chops served with beef dripping chips, slow roast tomato & Gem salad*

<b>22oz Côte de bouef</b> <i>Horseradish &amp; mustard crème fraîche (to share or not to share? That is the question)</i>	65
<b>10oz English Rose veal breaded cutlet</b> <i>Anchovy &amp; chilli butter</i>	28
<b>Grilled lamb chops (3)</b> <i>Mint &amp; caper salsa</i>	21

### A Bit On The Side

<b>Truffle &amp; Parmesan baked Pink Fir potatoes</b>	7
<b>Classic Caesar salad</b> , croutons & anchovy	6
<b>Tender stem broccoli</b> , spring onion, soy & chilli vinegar	6
<b>Beer battered onion rings</b> , punchy garlic mayo	6
<b>Ripe tomatoes</b> , red onion, Feta, cucumber & oregano	5.5
<b>Chips cooked in beef dripping or veg oil &amp; gravy</b>	6

### Pizzas *(Wed-Sat)*

<b>Classic Margherita (v)</b> <i>In house tomato sauce, Mozzarella, Parmesan, olive oil &amp; torn basil</i>	13
<b>Slow cooked ham hock &amp; wild mushroom</b> <i>Mozzarella &amp; Parmesan</i>	15
<b>Meat feast</b> <i>Our own tomato sauce, pepperoni, salami &amp; chorizo, Mozzarella &amp; Parmesan</i>	16
<b>Four cheese</b> <i>Blue cheese, goats cheese, Mozzarella &amp; Parmesan</i>	14
<b>Extra toppings</b> <i>Jalapeños / Anchovies / Burrata / Olives / Pepperoni</i>	2

### Sandwiches *Served with proper chips (12-4pm)*

<b>Crispy chicken fillet</b> , chipotle mayo & pickled red onion	12
<b>Chunky pollock goujons</b> , homemade tartare sauce	12
<b>Creamy garlic mushrooms &amp; spinach on toast</b>	12
<b>Open prawn</b> , cocktail sauce, crispy Gem lettuce, prawn crackers	12

### To Finish

<b>Selection of our favourite puddings in miniature to share</b>	14
<b>Our famous sticky toffee pudding</b> , salted caramel sauce & clotted cream ice cream <b>(v)</b>	9.5
<b>Classic Sherry trifle</b> (100s & 1000s included)	9
<b>Baked vanilla cheesecake</b> , poached apricots & thick cream	8
<b>Baked apple &amp; rhubarb crumble</b> , thick vanilla custard <b>(Voa)</b>	8
<b>Selection of ice cream &amp; sorbets</b>	8
<b>Colston Bassett Stilton, Vintage farmhouse Cheddar, Sharpham Brie</b> , pub chutney & crackers	12

**(v)** Vegetarian   **(Ve)** Vegan   **(n)** Contains nuts   **(gf)** Gluten free   **(df)** Dairy free   **(Voa)** Vegan option available

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