

The
Nelson

PUB | KITCHEN

Sunday

For The Table

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

To Start

Classic prawn cocktail <i>Marie Rose, granary bread & butter</i>	9.5
Grilled asparagus (v/Ve) <i>Butter bean hummus, wild garlic & crouton</i>	10
Kitchen soup of the day (v/Ve) <i>Homemade bread & butter</i>	8
Potted ham hock (gf) <i>Pub chutney & thick cut toast</i>	9.5
Shetland mussels <i>White wine, shallots, cream & wild garlic served with crusty bread</i>	8.5
Creamy garlic mushroom & Colston Bassett Stilton vol-au-vent	9

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
Roast sirloin of beef (<i>Malbec '1300', Andeluna, 175ml - 8.5, Bottle - 35</i>)	18.5
Roast leg of lamb (<i>Rioja Crianza, Hugonell, Rioja, Spain, 175ml - 7.6, Bottle - 31.5</i>)	17.5
Half roast chicken (<i>Trebbiano Pinot Bianco, Il Sacrato 175ml - 6.2, Bottle - 26.5</i>)	17
Roast pork belly	16.5
Roast onion, lentil & walnut bake & all the trimmings (v/Voa)	16.5
Battered hake fillet <i>Proper chips, mushy peas & tartare sauce (add curry sauce 2)</i>	19.95

Sharers

22oz Côte de boeuf (<i>to share or not to share? That is the question</i>) <i>Horseradish & mustard crème fraiche, served with beef dripping chips, slow roast tomato & Gem salad</i>	65
Whole roast chicken (<i>Trebbiano Pinot Bianco, Il Sacrato 175ml - 6.2, Bottle - 26.5</i>) <i>Pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables, Yorkshire pudding & chicken gravy</i>	37
Slow braised shin of beef & stout pie <i>Braised red cabbage, creamy mash, honey roast parsnips & carrots (please allow 40 minutes)</i>	35

A Bit On The Side

Pigs in blankets (df)	5
Honey roast parsnips & carrots (v/gf/df/Voa)	5
Yorkshire pudding (v)	2.5
Braised 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

To Finish

Selection of our favourite puddings in miniature to share	14
Our famous sticky toffee pudding (v) <i>Salted caramel sauce & clotted cream ice cream</i>	9.5
Classic Sherry trifle (<i>100s & 1000s included</i>)	9
Baked vanilla cheesecake, poached apricots & thick cream	8
Baked apple & rhubarb crumble <i>Thick vanilla custard</i>	8
Selection of ice cream & sorbets	8
Colston Bassett Stilton, Vintage farmhouse Cheddar, Sharpam Brie, pub chutney & crackers	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  <i>Green Apple - Pear - Citrus</i>	8.3	32			
NV Champagne Collet, Brut France  <i>White Flowers - Lemon Zest - White Peach</i>		63			
NV Pinot Grigio Rosato Spumante 'Fili', Veneto, Sacchetto Veneto, Italy  <i>Strawberry - White Flowers - Acacia</i>		32			
White	175ml	250ml	Bottle		
Crisp / Fresh					
Pinot Grigio '3 Volte', Prapian Estate Veneto, Italy   <i>Apricot - Linden Flowers - Mango</i>	7.7	11	32		
Trebbiano Pinot Bianco, Il Sacrato Emilia Romagna, Italy <i>Citrus - Tropical Fruit - Fresh</i>	6.2	8.8	26.5		
Sancerre, Domaine Thierry Merlin-Cherrier Loire, France  <i>Classic - Intense - Lemon</i>	11.2	16	44		
Fruity / Aromatic					
Sauvignon Blanc, Marlborough, Fault Line South Island, New Zealand <i>Passionfruit - Grassy - Intense</i>	7.9	11.6	33		
Rioja Blanco 'Rivallana', Bodegas Ondarre Spain  <i>Melon - Fresh - Nutty</i>	7.1	10	28.5		
Côtes du Rhône Blanc, Parallèle, Paul Jaboulet Aîné Rhône, France <i>Peach - White Pepper - Fruity</i>	8.9	12.7	38		
Full Bodied / Rich					
Viognier, Pays d'Oc, Tournée du Sud Languedoc, France <i>Apricot - Peach - Spice</i>	7.1	10.1	28.5		
Classic Chardonnay 'Metal Label', Berton Vineyard South Eastern Australia <i>Floral - Fresh Butter - Oak</i>	7.9	11.6	33		
Rosé	175ml	250ml	Bottle		
Pinot Grigio Blush, Venezia, Sacchetto Veneto, Italy <i>Fruity - Quaffable - Raspberry</i>	7.2	10.2	29		
Zinfandel Blush, Sunset Point California, USA <i>Off Dry - Strawberry - Smooth</i>	6.4	10	27		
Rosé 'Aumérade Style', Château de l'Aumérade Provence, France <i>Top Class Rosé - Delicate - Dry</i>	9.7	13.9	40		
Château de Campuget 1753 <i>Dry - Citrus & red berry notes</i>	8.7	12.2	36		
Red	175ml	250ml	Bottle		
Smooth / Rounded					
Merlot Reserva, Valle de Curicó, Viña Echeverría Valle de Curicó, Chile  <i>Soft - Fruity - Cherry Jam</i>	7.5	10.6	31		
Rioja Crianza, Hugonell Spain  <i>Ripe Plum - Sous Bois - Vanilla</i>	7.6	10.8	31.5		
Château Lestrille, Bordeaux Supérieur Bordeaux, France <i>Soft - Plum - Medium Body</i>	9.7	13.9	41		
Big / Bold					
Primitivo 'Il Pumo', Salento, San Marzano Apulia, Italy  <i>Plum - Warm - Fleshy</i>	7.5	10.6	31		
The Black Shiraz 'Winemakers Reserve', Padthaway, Berton Vineyard South Australia, Australia <i>Intense - Chocolate - Spice</i>	8.1	11.8	34		
Malbec '1300', Uco Valley, Mendoza, Andeluna Mendoza, Argentina  <i>Vanilla - Generous - Silky</i>	8.5	12.2	35		
Châteauneuf-du-Pape, Domaine de la Solitude Rhône, France  <i>Classic - Savoury - Velvet</i>	14.2	19.7	55		
Light / Fresh					
Sangiovese, Rubicone, Emilia Romagna, Novità Emilia Romagna, Italy  <i>Cherry - Fresh - Light</i>	6.2	8.7	26.5		
Pinot Noir, Viña Edmara Valle de Casablanca, Chile  <i>Red Fruits - Fresh - Soft</i>	7.6	10.8	31.5		
Dessert	175ml	375ml Bottle			
Noble Riesling 'Godfrey's Creek', Saint Clair Marlborough, New Zealand <i>Honey - Pineapple - Papaya</i>	6.4	27			