

The  
**Nelson**

PUB | KITCHEN

# Tapas Night

## Tapas

### Snacks

<b>Mixed olives</b>	4.5
<b>Warm breads</b> <i>Balsamic &amp; olive oil</i>	5.5
<b>Padron peppers</b> <i>Smoked Maldon sea salt</i>	6
<b>Boquerones (Spanish anchovy)</b> <i>Marinated in garlic &amp; chilli oil</i>	6

### Meat

<b>Crispy chicken</b> <i>Spicy chilli sauce, pickled chillies, black sesame seeds</i>	9
<b>Crispy Jamon croquettes (2)</b>	9
<b>Grilled lamb chops</b> <i>Mojo Verde</i>	15

### Veg

<b>Buttermilk crispy cauliflower (v)</b> <i>Sticky chilli glaze, sesame seeds, spring onions</i>	8
<b>Patatas bravas (v)</b> <i>Garlic aioli</i>	8
<b>Char grilled local asparagus (v)</b> <i>Runny honey &amp; toasted almonds</i>	10

### Fish

<b>Gambas pill pill (8)</b> <i>Fresh parsley, lemon</i>	12
<b>Salt &amp; pepper calamari</b> <i>Lemon zest, tartare aioli</i>	9.5
<b>Sashimi grade tuna</b> <i>Cherry tomato olive dressing</i>	14

## Flatbreads

<b>Garlic king prawn</b> <i>Avocado, Mozzarella &amp; garlic aioli</i>	12
<b>Slow roast tomato (v)</b> <i>Ripped Mozzarella &amp; fresh basil leaves</i>	10
<b>Spicy chorizo</b> <i>Pickled red chillies, hot honey &amp; Manchego</i>	12

## Desserts

<b>Churros</b> <i>Hot chocolate sauce</i>	7
<b>Vanilla Basque Cheesecake</b> <i>Macerated berries</i>	8.5

## Pub classics

<b>Pie of the day (Voa)</b> <i>Creamy mash &amp; spring greens</i>	17
<b>Battered hake fillet</b> <i>Proper chips, mushy peas &amp; tartare sauce (add curry sauce for 2)</i>	19.95
<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

## Classic puds

<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>Baked apple &amp; rhubarb crumble (Voa)</b> <i>Thick vanilla custard</i>	8
<b>Colston Bassett Stilton</b> <i>Vintage farmhouse Cheddar, Sharpham Brie, pub chutney &amp; crackers</i>	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
<b>NV Prosecco Extra Dry, Amata</b>   Veneto, Italy 	8.3	32
<i>Green Apple - Pear - Citrus</i>		
<b>NV Champagne Collet, Brut</b>   France 		63
<i>White Flowers - Lemon Zest - White Peach</i>		
<b>NV Pinot Grigio Rosato Spumante 'Fili', Veneto, Sacchetto</b>   Veneto, Italy 		32
<i>Strawberry - White Flowers - Acacia</i>		

## White

	175ml	250ml	Bottle
<b>Pinot Grigio '3 Volte', Prapian Estate</b>   Veneto, Italy  	7.7	11	32
<i>Apricot - Linden Flowers - Mango</i>			
<b>Trebbiano Pinot Bianco, Il Sacrato</b>   Emilia Romagna, Italy	6.2	8.8	26.5
<i>Citrus - Tropical Fruit - Fresh</i>			
<b>Sancerre, Domaine Thierry Merlin-Cherrier</b>   Loire, France 	11.2	16	44
<i>Classic - Intense - Lemon</i>			
<b>Sauvignon Blanc, Marlborough, Fault Line</b>   South Island, New Zealand	7.9	11.6	33
<i>Passionfruit - Grassy - Intense</i>			
<b>Rioja Blanco 'Rivallana', Bodegas Ondarre</b>   Spain 	7.1	10	28.5
<i>Melon - Fresh - Nutty</i>			
<b>Côtes du Rhône Blanc, Parallèle, Paul Jaboulet Aîné</b>   Rhône, France	8.9	12.7	38
<i>Peach - White Pepper - Fruity</i>			

## Full Bodied / Rich

<b>Viognier, Pays d'Oc, Tournée du Sud</b>   Languedoc, France	7.1	10.1	28.5
<i>Apricot - Peach - Spice</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>			

## Red

	175ml	250ml	Bottle
<b>Smooth / Rounded</b>			
<b>Merlot Reserva, Valle de Curicó, Viña Echeverría</b>   Valle de Curicó, Chile 	7.5	10.6	31
<i>Soft - Fruity - Cherry Jam</i>			
<b>Rioja Crianza, Hugonell</b>   Spain 	7.6	10.8	31.5
<i>Ripe Plum - Sous Bois - Vanilla</i>			
<b>Château Lestrille, Bordeaux Supérieur</b>   Bordeaux, France	9.7	13.9	41
<i>Soft - Plum - Medium Body</i>			
<b>Big / Bold</b>			
<b>Primitivo 'Il Pumo', Salento, San Marzano</b>   Apulia, Italy 	7.5	10.6	31
<i>Plum - Warm - Fleshy</i>			
<b>The Black Shiraz 'Winemakers Reserve', Padthaway, Berton Vineyard</b>   South Australia, Australia	8.1	11.8	34
<i>Intense - Chocolate - Spice</i>			
<b>Malbec '1300', Uco Valley, Mendoza, Andeluna</b>   Mendoza, Argentina 	8.5	12.2	35
<i>Vanilla - Generous - Silky</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>Sangiovese, Rubicone, Emilia Romagna, Novità</b>   Emilia Romagna, Italy 	6.2	8.7	26.5
<i>Cherry - Fresh - Light</i>			
<b>Pinot Noir, Viña Edmara</b>   Valle de Casablanca, Chile 	7.6	10.8	31.5
<i>Red Fruits - Fresh - Soft</i>			
<b>Dessert</b>		175ml	375ml Bottle
<b>Noble Riesling 'Godfrey's Creek', Saint Clair</b>   Marlborough, New Zealand	6.4		27
<i>Honey - Pineapple - Papaya</i>			