

The

Nelson

PUB | KITCHEN

A la Carte

For the table

Garlic & basil pesto focaccia (Ve) 5.5

Rosemary & garlic olives (Ve/gf) 4.5

**Salt & vinegar hash browns,
homemade curry sauce (v/gf) 8.5**

**Cromer crab nachos,
jalapeños, cheese sauce & sour cream 12**

Napoli salami board & in house pickles (gf) 10

Starters

**Red pepper arancini, saffron mayonnaise &
rocket & red onion salad (v/Voa) 10**

**Smoked mackerel Pâté,
crispy hash brown & fresh horseradish (gf) 11**

**Our prawn cocktail; Greenland prawns,
marie rose dressing, crisp iceberg lettuce,
pickled cucumbers & bread 13**

**Shetland mussels cooked in white wine,
cream, shallots & parsley,
homemade crusty bread 10**

**Buffalo chicken tenders,
pickled celery & ranch dressing (gf) 12**

**Smoked leek Caesar salad, anchovy dressing,
Old Winchester cheese & crouton 13**

**Tomato & basil soup,
Horlicks cheddar toastie (V/voa) 9**

Mains

**Battered hake fillet, proper chips,
minted peas & seaweed tartare sauce 19.5
(add masala curry sauce 3)**

**The Nelson ploughman's: treacle glazed ham,
Horlicks cheddar, Colston Bassett stilton,
homemade sausage roll, chutney, bread & salad 20**

**Butter chicken/paneer masala (v/gf),
cumin spiced rice, poppadom & chutneys
(add naan for 2) 19.5**

**Slow roast tomato & courgette linguini,
crispy basil leaves & garlic bread (v) 18**

**Slow braised lamb shoulder keema shepherds pie,
mango chutney glazed hispi cabbage
& coriander salsa verde (gf) 23**

**The Nelson burger; grilled beef patty, smoked
bacon, cheddar, bread & butter pickles,
proper chips 21**

**Pan fried sea bass, king prawn chowder,
new potatoes & samphire (gf) 18.5**

A bit on the side

Chips & gravy (Voa) 6

Truffle & Parmesan baked new potatoes 7

**Tenderstem broccoli,
runny honey & smoked almonds (v) 6**

Cavolo Nero cooked in anchovy & chilli butter 7

**Charred hispi cabbage,
cheddar & whole grain mustard (v) 8**

For The Finale

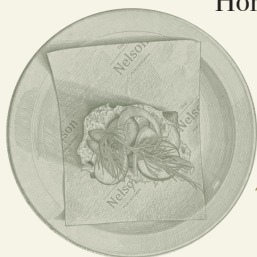
Our famous sticky toffee pudding, salted caramel sauce 9.5

Chocolate orange Crème Brûlée, chocolate chip cookies 9

Blackberry trifle, vanilla custard, whipped cream, grated white chocolate & popping candy 9

Cinnamon & raisin bread & butter pudding 8.5

Puds to share in miniature 15



(v) Vegetarian

(Ve) Vegan

(n) Contains nuts

(gf) Gluten free

(df) Dairy free

(Voa) Vegan option available

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Wine

White

Crisp / Fresh

Pinot Grigio '3 Volte'

Prapian Estate

Veneto, Italy

Apricot - Linden Flowers - Mango

175ml 250ml Bottle

8.2 11.5 34

Trebiano Pinot Bianco

Il Sacrato

Emilia Romagna, Italy

Citrus - Tropical Fruit - Fresh

6.7 9.3 28.5

Fruity / Aromatic

Sauvignon Blanc

Marlborough, Secret Coast

New Zealand

Passionfruit - Grassy - Intense

175ml 250ml Bottle

8.4 12.1 35

Rioja Blanco 'Rivallana'

Bodegas Ondarre

Spain

Melon - Fresh - Nutty

7.6 10.5 30.5

Full Bodied / Rich

Classic Chardonnay 'Metal Label'

Berton Vineyard

South Eastern Australia

Floral - Fresh Butter - Oak

175ml 250ml Bottle

8.4 12.1 35

Red

Smooth / Rounded

Merlot Reserva

Valle de Curicó, Viña Echeverría

Valle de Curicó, Chile

Soft - Fruity - Cherry Jam

175ml 250ml Bottle

8 11.1 33

Rioja Crianza

Hugonell

Spain

Ripe Plum - Sous Bois - Vanilla.

8.1 11.3 33.5

Big / Bold

The Black Shiraz

Padthaway, Berton Vineyard

South Australia, Australia

Intense - Chocolate - Spice

175ml 250ml Bottle

8.6 12.3 36

Malbec '1300'

Uco Valley, Mendoza, Andeluna

Mendoza, Argentina

Vanilla - Generous - Silky

9 12.7 37

Light / Fresh

Pinot Noir

Viña Edmara

Valle de Casablanca, Chile

Red Fruits - Fresh - Soft

175ml 250ml Bottle

8.1 11.3 33.5

Fizz

NV Prosecco Extra Dry

Amata

Veneto, Italy

Green Apple - Pear - Citrus

125ml 175ml Bottle

8.8 11.5 34

Champagne Veuve Clicquot,

Brut Yellow Label

France

White Flowers - Lemon Zest - White Peach

90

