

# NELSON INN MENU

## OPENERS/SHARERS

RUSTIC BREAD BOARD AND MARINATED OLIVES (A SELECTION OF FRESH BREAD, OLIVE OIL, BALSAMIC VINEGAR AND MARINATED OLIVES) £6.50

NELSON NACHOS (CAJUN SPICED NACHOS TOPPED WITH SALSA, ONIONS AND PEPPERS AND FINISHED WITH MELTING MOZZARELLA) SERVED WITH SOUR CREAM AND GUACAMOLE £5.95

TAPAS BOARD £14.95

SALT AND PEPPER CALAMARI, PIRI PIRI CHICKEN CHUNKS, CHILLI MANGO KING PRAWNS, HONEY MUSTARD PIGS IN BLANKETS AND CREAM CHEESE STUFFED JALAPENOS.

## STARTERS

WARM SMOKED DUCK SALAD WITH SMOKED EGG AND SHREDDED PANCETTA, DRIZZLED WITH SESAME SEED AND PLUM DRESSING WITH A HINT OF CHILLI. £6.50 GF

PAN FRIED CRAB CAKES WITH LEMON, CORIANDER, GINGER AND SPRING ONION, HANDMADE WITH FRESH WHITE CRAB MEAT AND SET ON A REFRESHING CARROT AND CUCUMBER CITRUS SALAD. £5.95

CHICKEN TIKKA CHEFS SECRET TIKKA MARINADE SERVED INSIDE THE POPPADUM BASKET WITH ONION SALAD AND MINT YOGURT. £5.95

MEDITERRANEAN SUNDRIED TOMATO BRUSHCETTA WITH ROCKET AND PARMESAN SALAD. DRIZZLED WITH BALSAMIC GLAZE £4.95 V/ GF

MINTED LAMB KOFTA WITH CAJUN SPICED ONION AND PEPPERS SERVED WITH MINT YOGHURT £5.95

SPECIALTY BEURR BLANC FRESH KING SCALLOP, KING PRAWNS AND ROPE GROWN MUSSELS COOKED WITH GARLIC IN A WHITE WINE CREAM, FINISHED WITH WILTED SPINACH AND SERVED WITH FRESH CRUSTY BREAD. £8.50 GF

MUSHROOM AND GOATS CHEESE STACK FLAT FIELD MUSHROOM STUFFED WITH CARAMELISED RED ONION AND THYME THEN LAYERED WITH GOAT'S CHEESE, OVEN BAKED ON A LARGE CIABATTA CROUTON. £5.95 V

## MAINS

ROAST PORK LOIN STUFFED WITH PIMENTOS, SPINACH AND SUNDRIED TOMATO ROLLED AND ROASTED, SERVED WITH A SPICED CHORIZO SAUCE AND FINISHED WITH SHARDS OF CRUNCHY CRACKLING. £13.95 GF

GRILLED SWORDFISH STEAK WITH SOY, GINGER AND LEMON GRASS STIR FRY EGG NOODLES. £16.50

PAN FRIED DUCK BREAST WITH PICKLED BABY VEGETABLES IN A SOY SWEET CHILLI SAUCE. £15.95 GF

NELSONS SIGNATURE STEAK AND ALE PIE, CHUNKY PIECES OF STEAK COOKED WITH ONIONS AND MUSHROOMS BRAISED IN NELSONS ALE TOPPED WITH PUFF PASTRY. £12.95

JUMBO BATTERED COD. A HUGE FILLET OF FISH SKINNED AND BONED COOKED IN A LIGHT AND CRISPY BEER BATTER SERVED WITH MUSHY PEAS. £12.95

MEDITERRANEAN VEGETABLE RISOTTO TOPPED WITH GRILLED HALLOUMI SERVED WITH GARLIC CIABATTA. £11.95 V GF

GRILLED SALMON AND SHELLFISH LINGUINE: FRESH SALMON SUPREME SERVED ON A BED OF KING SCALLOP, KING PRAWN AND MUSSEL'S LINGUINE COOKED IN A GARLIC MUSHROOM AND WHITE WINE CREAM SAUCE. £16.95

CHEF'S HOMEMADE CURRY OF THE DAY, SERVED WITH TRADITIONAL ACCOMPANIMENTS, AUTHENTICALLY PREPARED CURRIES FROM AROUND THE WORLD. ASK FOR TODAY'S CREATION. (ALWAYS A V AND GF OPTION AVAILABLE) £12.95

PAN FRIED SEABASS FILLET WITH SPICED CHORIZO, DICED HERB POTATOES, ONION AND SUNDRIED TOMATOES, FINISHED WITH WILTED SPINACH. £16.95

CHEFS MARRINATED SPATCHCOCK CHICKEN LEMON, CORRIANDER, GINGER. GARLIC & LIME COOKED OVER THE CHAR GRILL SERVED WITH CARROTS AND CUCUMBER AND CITRUS SALAD £14.95

SPICY VEGETABLE ENCHILADAS TOPPED WITH MELTING MOZZARELLA SERVED WITH BASMATI RICE, SOUR CREAM AND GUACAMOLE. £12.50 V

NELSON GOURMET BURGER: A HANDMADE 8OZ BURGER GRILLED WITH SMOKED BACON AND TOPPED WITH MOZZARELLA CHEESE, GHERKIN, ONION RINGS AND RELISH. £12.95

## FROM THE GRILL

16OZ GAMMON £12.95

20OZ RUMP £19.95

8OZ SIRLOIN £14.95

10OZ RUMP £13.95

8OZ FILLET £22.95

10OZ RIBEYE £21.95

MAMMOTH MIXED GRILL £19.95

CHICKEN, PORK LOIN, LAMB CHOP, GAMMON, SAUSAGES, RUMP STEAK & EGGS

SAUCES: £2.50

PEPPER, DIANE, PORT AND STILTON, MUSHROOM AND GARLIC

ALL OUR GRILLS ARE COOKED TO YOUR LIKING AND SERVED WITH SAUTE MUSHROOMS, ONION RINGS, PEAS AND CHERRY VINES

**"QUALITY FRESH FOOD TAKES TIME TO PREPARE AND COOK"**

**PLEASE ALLOW A COOKING TIME OF 20-45 MINUTES. IF NOT ORDERING AN OPENER OR A STARTER**





## FIXED PRICE MENU

AVAILABLE FROM

MONDAY - THURSDAY 12.00pm - 2.00pm / 5.30pm - 9.30pm

FRIDAY 12.00pm - 2.30pm SATURDAY 12.00pm - 4.00pm

1 COURSE £9.95 2 COURSE £13.95 3 COURSE £16.95

### STARTERS

CHICKEN LIVER, GARLIC AND THYME PATE  
WITH CARAMELISED RED ONION CHUTNEY AND TOASTED FLUTES GF

SOUP OF THE DAY WITH FRESH CRUSTY BREAD V

PIRI PIRI BATTERED CHICKEN SALAD

BREADED BRIE WITH RED CURRENT AND CRANBERRY SAUCE V

GARLIC MUSHROOM BRUSHETTA V

CLASSIC PRAWN COCKTAIL SERVED WITH BROWN BREAD AND BUTTER

### MAINS

PAN FRIED PEPPERED PORK LOIN STEAK DUSTED IN CRACKED BLACK PEPPER  
FINISHED WITH A BRANDY CREAM SAUCE. GF

BATTERED COD GOUJONS WITH MUSHY PEAS

BBQ CHICKEN TOPPED WITH CHEESE AND BACON GF

SIGNATURE BEEF LASAGNE SERVED WITH GARLIC BREAD AND SALAD

SMOKED HAM AND EGGS WITH HONEY AND MUSTARD SAUCE GF

MUSHROOM, POTATO AND ONION PIE WITH GLUTEN FREE GRAVY AND VEGETABLES GF V

### DESSERTS

INDULGE YOURSELF IN A CHOICE OF DELICIOUS DESSERTS FROM TODAY'S PUDDING BOARD,

### SIGNATURE SUNDAY LUNCH

12.00pm - 8.00pm

1 COURSE £12.95 2 COURSE £15.95 3 COURSE £19.95

A SELECTION OF 3 ROAST MEATS WITH ALL THE TRIMMINGS  
ALL SERVED WITH HOMEMADE YORKSHIRE PUDDING, BEEF DRIPPING ROAST POTATOES  
AND FRESH MARKET VEGETABLES

VEGETARIAN OPTION ALSO AVAILABLE