

THE NELSON INN

RESTAURANT MENU

STARTERS

.....

French Onion Soup with cheese croute £7

Wild Mushroom Bruschetta: sauteed wild mushrooms, white wine & garlic on toasted sourdough £8

Grilled Goats Cheese on toasted sourdough with plum & apple chutney £9

Halloumi & Chorizo Skewers with roasted red pepper & tomato sauce, rocket, garlic oil £9

King Prawn Cocktail, marie rose sauce, baked brown bread and butter £10

Yakitori Chicken with chilli, lime, coconut and a pineapple salsa £9

Masala Cod Bites, Indian inspired batter with a curry pea puree £8

MAINS

.....

Chicken Supreme wild mushroom & white wine cream sauce with potato gratin, green beans & carrots £17

Pork Tomahawk served on the bone with carrots, green beans, creamy mash potato & apple cider sauce £18

Beef Short Rib Bourguignon with potato gratin, carrots, green beans and parsnip crisps £22

Korean Chicken Stir-fry: crispy chicken with stir fry vegetables in a hot and sweet Korean BBQ sauce served with basmati rice (contains sesame seeds) £16

Steak Pie: Slow cooked beef, baby onions, mushrooms and a puff pastry lid with chips, garden peas, red wine & thyme gravy £17

Chicken Tikka Curry with garlic coriander naan, rice and chips (ask for today's curry sauce) £17

Beef Lasagne served with a house salad and garlic ciabatta £16

Cod Loin oven baked with garlic roasted new potatoes, carrots, green beans & a chive butter sauce £19

Seabass Fillets pan seared with king prawns, chorizo, sundried tomatoes, potatoes & a red pepper & tomato sauce £20

Hand battered Cod Fillet served with chips, mushy peas and tartare sauce £17

BURGERS

.....

All served on a toasted brioche bun with lettuce, beef tomato, onion rings, and fries

Korean BBQ breaded Chicken £16

8oz Steak Burger topped with cheese and smoked streaky bacon, burger sauce, pickles £16

Grilled Halloumi and Chilli Jam £15

STEAKS

.....

All our steaks are served with onion rings, garden peas, tomatoes, mushrooms and chips

8oz Fillet £30

10oz Rump £17

10oz Sirloin £22

20oz Mixed Grill rump steak, sausage, pork chop, lamb chop, & gammon £24

16oz Gammon, egg, pineapple £17

Sauces £4

Peppercorn, Stilton and Mushroom or Red Wine & Thyme

VEGETARIAN

.....

Wild Mushroom & garlic Pappardelle pasta with a toasted ciabatta £16

Sweet Potato & Chick Pea Curry with basmati rice £16

Spiced Cauliflower, Spinach and Lentil Pie with a red pepper sauce served with chips and garden peas £15

Spinach, mushroom, stilton Lasagne, salad, garlic ciabatta £16

Beetroot Wellington, roasted garlic new potatoes, carrots, green beans and red pepper sauce £15

SIDES

.....

Garlic Ciabatta £4

House Salad £4

Chunky Chips £4

Skinny Fries £4

Cheesy Garlic Ciabatta £4.50

Onion Rings £4

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

White	175ml	250ml	Bottle
Bantry Bay, Chenin Blanc	£6.60	£7.90	£21.00
South Africa 12%			
<i>Floral notes and subtle pineapple fruits, joined by striking lemon and grapefruit flavours</i>			
The Old Gum Tree, Chardonnay	£6.90	£8.30	£22.00
Australia 13%			
<i>Peaches and cream with lemon blossom</i>			
The Parodist, Pinot Grigio	£7.05	£8.50	£23.00
Hungary 12.5%			
<i>Peach and grapefruit flavours, accompanied by a ripe citrus fragrance</i>			
Sugarbush Hill. Sauvignon Blanc	£7.20	£8.70	£24.00
South Africa 12%			
<i>Exotic passion fruit aromas and flavours of gooseberry</i>			
Ormarine 'Sea Pearl', Picpoul de Pinet			£28.00
France 12%			
<i>Lemon and lime fruit, with vibrant green apple. A racy wine with a lip-tingling finish</i>			
Fernlands, Sauvignon Blanc			
New Zealand 13%	£8.80	£10.50	£30.00
<i>Wonderful balance between tropical and herbaceous flavours. Gooseberry and green pepper mingle with mango and guava</i>			
Passion du Sud, Albarino			£32.00
France 13%			
<i>White fruit with honey and coconut notes</i>			
Boschetto, Gavi di Gavi DOCG			£34.00
Italy 12.5%			
<i>Bright clean apple and pear aromas</i>			
E Bonneville, Chablis			£39.00
France 12.5%			
<i>White fruits with a nice minerality offering complexity. The palate is well-balanced and the fin-</i>			

Rose			
Ombrellino, Pinot Grigio Rose	£7.05	£8.50	£23.00
Italy 12%			
<i>Pale pink, rich in red fruits and floral on the nose. Fresh crunchy taste.</i>			
Hangloose, White Zinfandel Rose	£7.05	£8.50	£23.00
Italy 12%			
<i>Expect notes of strawberries and red cherries, with a dash of sweetness</i>			
Nicolas Rouzet, Rose			£28.00
France 12.5%			
<i>A pale, delicate rose, with strawberry, raspberry, redcurrant and a hint of peppery spice</i>			

Sparkling	125ml	Bottle
Il Cortigiana Prosecco	£6.90	£26.00
Italy 11%		
<i>Pale straw colour with a bouquet and taste of green apples. Excellent as an aperitif</i>		
Bouvet Saumur Rose Brut		£28.00
France 12.5%		
<i>Raspberry and peach fruit character, a fine mousse and a clean and uplifting floral notes</i>		

Red Wine	175ml	250ml	Bottle
Hillville Road, Shiraz	£7.05	£8.50	£23.00
Australia 13.5%			
<i>Raspberries and black cherries with well-integrated vanilla oak. This wine has soft round tannins and a good length.</i>			
Vina Carrasco, Merlot	£7.05	£8.50	£23.00
Chile 13%			
<i>Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla</i>			
Five ravens, Pinot Noir			£25.00
Romania 12.5%			
<i>This has all the classic bright red fruit flavours and spicy notes you would expect from pinot noir</i>			
Conde De Castile, Rioja Crianza			£26.00
Spain 13.5%			
<i>Full of black fruit with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak</i>			
Romero Gonzalez, Malbec			
Argentina 13.5%	£7.60	£9.50	£28.00
<i>Elegant and juicy with lots of pure blackcurrant fruit character. A little grip of tannins to balance</i>			
Lua Nova, Lisboa Red			£26.00
Portugal 13.5%			
<i>Ripe black and red fruits, juicy plums and dark berry with fine tannins</i>			
Mozzafiato, Primitivo	£8.80	£10.50	£30.00
Italy 13%			
<i>Dried prune, date and cherry, with notes of sweet and spice and a lick of chocolate</i>			
Esprit de, Lussac St-Emilion			£34.00
France 13%			
<i>Juicy black fruit on the nose, cranberry on the palate tied together with smoky sandal-wood character</i>			

Champagne	125ml	Bottle
Charles Mignon Reserve Brut Champagne	£8.90	£40.00
France 12.5%		
<i>This is a fruity and easy to enjoy style, with ripe apple and pear fruit before a classic dry finish. A superb champagne from a bijou family producer</i>		
Charles Mignon Premier Reserve Rose Champagne	£9.20	£45.00
France 12.5%		
<i>Intensely complex aromas of red fruit, wild cherry, wild strawberry and raspberry. There are delicate red berries and a structure from the pinot noir while the chardonnay brings freshness and balance</i>		
Bollinger		£80.00
France 12.5%		
<i>On the nose, hints of redcurrant, cherry and strawberry along with a spicy touch. The palate has good structure, length, depth and vivacity, with a tannic finish due to the addition of red wine</i>		
Laurent Perrier La Cuvee Champagne		£75.00
France 12%		
<i>Delicate citrus fruit aromas with hints of white flowers. Perfect balance of freshness and finesse, complex and creamy</i>		
Laurent Perrier Rose Champagne		£90.00
France 12%		
<i>Unusually made by the saignee method, with plenty of stylish strawberry fruit, full of vivacity and easy-drinking charm. A wonderfully refreshing aperitif, it also works well with a variety of dishes</i>		