

RESTAURANT MENU

WHILE YOU DECIDE

Rustic baked bread selection for two £8
Balsamic and olive oil, Mediterranean mixed olives, stuffed red peppers

STARTERS

Smoked salmon & king prawn cocktail £10
lime and dill cream cheese, mixed leaf salad, baked brown bread roll

Masala Haddock bites £8
Indian batter, minted pea puree

Greek lamb kofta meatballs £9
gem lettuce, olives, feta cheese, cucumber, red onions, tzatziki

Panko breaded goats cheese £8
watercress, plum & apple chutney

Tandoori chicken skewer £8
onion salad, mint yoghurt, garlic coriander flatbread

Tempura battered cauliflower £7
hummus, Asian slaw

MAINS

Steak pie £17
baby onions, mushrooms, chunky chips, garden peas, red wine thyme gravy

Seabass filets £20
lemon & herb sauce, sauteed greens, garlic roasted new potatoes, chimmichuri oil

Beef lasagne £16
house salad, garlic ciabatta

Battered haddock £18
chunky chips, minted mushy peas, tartar sauce. Add curry sauce £2

Greek lamb meatballs rigatoni pasta £19
spiced creamed sauce, grilled garlic flatbread

Katsu grilled hake fillet £20
coconut sticky rice, katsu curry sauce, Asian slaw

Steak Neroni £24
8oz Bistro rump, pancetta baby onions, roasted cherry tomatoes, sauteed greens

Chicken supreme £17
chorizo, garlic, sundried tomatoes, garlic herb potatoes, roasted red pepper sauce

Curry of the day
garlic coriander naan bread, basmati rice, chunky chips
chicken tikka £17
king prawns £19

Lamb rump £25
minted pea puree, roasted carrots, sauteed greens, dauphinoise potato, red wine sauce

BURGERS

All served on a toasted brioche bun

Breaded katsu chicken burger £16
katsu curry sauce, Asian slaw, baby gem lettuce, seasoned fries

Minted lamb burger £17
tzatziki, baby gem lettuce, seasoned fries

Steak burger £17
smoked streaky bacon, cheese sauce, baby gem lettuce, beef tomato, gherkins, crispy fried onions, seasoned fries

Grilled halloumi burger £15
baby gem lettuce, beef tomato, chilli jam, seasoned fries

STEAKS

8oz Bistro Rump £23

10oz Sirloin £25

20oz Mixed Grill £24
Rump steak, pork sausage, lamb chop, gammon, pork steak, fried egg

8oz Fillet £32

16oz Gammon £17
fried egg and grilled pineapple

All of our steaks are served with chunky chips, grilled tomato, sauteed mushrooms, crispy fried onions, garden peas.

Sauces

Peppercorn, Wensleydale blue cheese, Red wine & thyme, Chimichurri £4

VEGETARIAN

Blue cheese & mushroom lasagne £16
garlic ciabatta, house salad

Butternut lentil & almond wellington £16
tenderstem broccoli, roasted carrots, garlic new potatoes, red pepper sauce

Mediterranean gnocchi £15
courgette, peppers, onions, roasted red pepper sauce, garlic ciabatta

Vegetable & diced herb potato curry £16
sticky coconut rice, garlic flatbread

Spiced sweet potato pie £16
sauteed greens, roasted carrots, garlic roasted new potatoes, red pepper sauce

SIDES

Chunky chips £4
Skinny fries £4
Garlic ciabatta £4
Cheesy garlic ciabatta £4.50
Jacket potato £4
House salad £4
Sauteed greens £5
Homemade onion rings £4

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS

THE NELSON INN

WINE LIST



INN

WHITE

175ml 250ml Bottle

Viertalo, Sauvignon Blanc/Airen Spain 12% £6.90 £8.50 £23.00

With a subtle floral scent on the nose this white has flavours of melon, citrus fruits and a touch of fennel.

Old Gum Tree, Chardonnay Australia 13% £6.90 £8.50 £23.00

Peaches and cream with lemon blossom.

Paparuda Pinot Grigio, Estate Selection 2022 Romania 12% £7.50 £9.20 £25.00

An enticing aroma of pears with hints of citrus fruit and a touch of honey.

Nobilio Sauvignon Blanc New Zealand 13% £8.90 £10.90 £32.00

Vibrant and refreshing with tropical fruit such as pineapple, elderflower and citrus.

Ormarine 'Sea Pearl', Picpoul de Pinet France 12% £30.00

Lemon and lime fruit, with vibrant green apple. A racy wine with a lip tingling finish.

Passion du sud, Albarino France 13% £34.00

White fruit with honey and coconut notes.

Boschetto, Gavi di Gavi DOCG Italy 12.5% £36.00

Bright clean apple and pear aromas.

Craggy Range 'Te Muna Road' Sauvignon Blanc, New Zealand, 12.5% £38.00

Typical aromas of Passionfruit interwoven with kaffir lime leaf.

Chablis, Jean de Chaudenay 2021 France 12.5% £42.00

Crisp, firm Chablis with good juicy fruit and plenty of mineral flavours.

Pouilly-Fume, Domaine des Fines Caillottes, Jean Pabiot 2022 France 13.5% £45.00

Zesty fruit and classic flintiness from some of Pouilly's best vineyards.

ROSE

175ml 250ml Bottle

Ombrellino, Pinot Grigio Rose Italy 12% £7.50 £9.20 £25.00

Pale pink, rich in red fruits and floral on the nose. Fresh crunchy taste.

Angel's Flight White Zinfandel California 2021 £7.50 £9.20 £25.00

A juicy refreshing Rose packed full of crushed strawberry and raspberry fruit.

Whispering Angel, Cotes de Provence Rose 2022 France 13% £49.00

This Rose is a fresh wine with a smooth finish and notes of apple, grapefruit and peach

RED

175ml 250ml Bottle

Viertalo, Tempranillo/Garnacha, Spain, 12% £6.90 £8.50 £23.00

Raspberry and black cherry fruits on the nose that also emerge on the palate, complemented by a touch of spice.

Hillville Road, Shiraz Australia 13.5% £6.90 £8.50 £23.00

Raspberries and black cherries with well-integrated vanilla oak. This wine has soft round tannins and a good length.

Vina Carrasco, Merlot Chile 13% £7.30 £8.90 £24.00

Offers good concentration and depth of fruit, with a soft and plummy texture, and hints of vanilla.

Paparuda Pinot Noir, Estate Selection 2021 Romania 12.5% £7.50 £9.20 £25.00

Fresh and fruity notes of ripe cherry, raspberry and exotic spices.

Martinfort Carignan France 12.5% £27.00

Round, full and soft red with a good chunky fruit and excellent concentration. There are a lot of old Carignan vines in the south of France and from low yields they make wonderfully characterful wine.

Tanners Argentinian Malbec, Mendoza 2022 Argentina 13.5% £7.90 £9.90 £28.00

Juicy, full, and ripe palate with lovely black and red fruits and a fresh character.

Conde De Castile, Rioja Crianza £28.00

Full of black fruits with hints of cocoa, clove and cinnamon. Supple tannins tempered by lush sweet oak.

Tanners Claret, Bordeaux France 13.5% £30.00

Succulent and juicy while still retaining classic balance and style.

Mozzafiato, Primitivo Italy 13% £32.00

Dried prune, date and cherry, with notes of sweet spice and a lick of chocolate.

Reserve des Dentelles, Chateaufeuf du Pape, France, 14.5% £50.00

This complex and silky smooth wine has enticing aromas of sweet spice and plums and sumptuous flavours of black fruits, red cherries, wild herbs and a hint of pepper.

CHAMPAGNE & SPARKING

125ml Bottle

Il Cortigiana Prosecco Italy 11% £6.90 £28.00

Pale straw colour with a bouquet and a taste of green apples. Excellent as an aperitif.

Rivani Prosecco Rose Italy, 11% £6.90 £28.00

This fresh and balanced rose is characterised by its soft pink colour and its fine and persistent mousse. Its bouquet is fruity, with notes of strawberries, cherry and raspberry.

Hencote Evolution, English Sparkling Wine 2020 England 11% £38.00

Apple and pear fruit, mineral character with a succulent citrus finish.

Tanners Extra Reserve, Brut Champagne France 12.5% £50.00

Fruity, stylish and elegant, from a highly reputed Champagne house.

Charles Mignon, Premium Reserve, Rose Brut, France, 12.5% £50.00

Intensely complex aromas of red fruit, wild cherry, wild strawberry and raspberry on the palate. There are delicate red berries and structure from the Pinot Noir while the Chardonnay brings freshness and balance.

Laurent -Perrier La Cuvee Brut France, 12% £65.00

The nose has delicate flavours of citrus fruits, underpinned by hints of white flowers.

Laurent-Perrier Cuvee Rose, Brut Champagne France 12% £100.00

Intensely fruity and richly aromatic with notes of raspberry and wild cherry