



The Nelson Arms



STARTERS

Soup of the Day (v) Served with toasted ciabatta & butter £7

Beetroot Hummus (vg) Topped with pine nuts & chilli flakes £8

Whitebait Deep fried & served with tartare sauce £8

Cauliflower Fritters (vg) Battered & deep fried, served with a spicy harissa dip £9

Chicken Liver Pâté Topped with clarified butter, toasted ciabatta & sweet red onion chutney £9

Pork Belly Bites Pieces of fried pork belly served with apple sauce £9

Spicy Crab Salad Served with avocado cream, pickled radishes & dill £11

Short Rib Croquettes Slow braised for 8 hours, breadcrumbed & with a rich red wine reduction £12

Baked Camembert for 2 (v) Studded with rosemary & garlic, with chutney & toasted ciabatta £15

ROASTS

Vegan Roast (vg) Beetroot & butternut squash wellington £17

Chicken Roast Half chicken roasted with garlic butter, lemon & thyme £18

Pork Roast Cider braised pork belly with crackling £19

Beef Roast Slow roasted topside of beef £19

Lamb Roast Studded with rosemary & garlic £19

All roast dinners are served with roast potatoes, seasonal vegetables, homemade gravy & a freshly made Yorkshire pudding (except Vegan Roast).

SUNDAY SIDES

CAULIFLOWER CHEESE £5 | SAUSAGE STUFFING £4

BURGERS

Nelson Beef Burger Served in a brioche bun with burger sauce, coleslaw & fries £16

Cajun Chicken Burger Chargrilled, served with garlic mayo, coleslaw & fries £16

Spicy Vegan Burger (vg) In a crunchy red lentil crumb, spicy vegan mayo, coleslaw & fries £16

Add cheddar, brie, stilton or bacon for £2 each

Onion ring, jalapenos or gherkins £1.50 each

SIDES

Cheesy Garlic Bread | Fries £5 / Add cheese £2 Add peppercorn sauce £3

Onion Rings | Coleslaw | Dressed Green Salad | Seasonal Vegetables | Olives £4

Menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK.
For more information, please speak with a member of staff. (v)=suitable for vegetarian (vg)=suitable for vegans