



The Lord Nelson HOUSE MENU

Served Monday-Saturday 12.00-2.30 & 6.15-10.00 and Sunday 12.00-3.30 & 7.00-10.00

First basket of bread and olives complimentary

STARTERS

Smoked salmon and prawns with lemon 9.00

Pan-fried scallops with tomato and avocado salsa 10.00

Duck liver and wild mushroom parfait, with granary toast 8.00

Local pigeon breast with glazed chicory, black pudding and bacon 8.50

Sauté mushrooms with onions, cream and garlic 7.50

Pear, Roquefort and walnut salad 8.00

Oven-baked Camembert, home-made breadsticks and onion marmalade (to share) 10.50

MAINS

Fresh haddock fillet in beer batter, triple-cooked chips, home-made tartare sauce and lemon 13.50

Chilli king prawns with savoury rice and salad 17.50

Fillets of sea bass with wild mushroom, courgette, potato and tomato stew 18.00

Local free-range pork sausages on bubble and squeak with red onion gravy 13.40

Local free-range pork chop with celeriac mash, savoy cabbage and calvados sauce 17.00

Calves liver and bacon with red wine sauce, lyonnaise potatoes and fresh vegetables 18.00

Half roast duck with classic orange sauce, lyonnaise potatoes and fresh vegetables 18.95

Sirloin steak with triple-cooked chips and grilled tomato 19.75

*Prime 8oz fillet steak served with Stilton and red wine sauce, lyonnaise potatoes
and fresh vegetables 23.75*

Mushroom stroganoff with savoury rice and salad 13.50

Courgette and potato cake with a mint and Feta cheese mixed salad 13.50

SIDE ORDERS (All 3.50)

Mixed salad • Tomato and red onion • Rocket and Parmesan cheese

Triple-cooked chips • Sauté mushrooms • Fresh buttered spinach

All poultry produce used in our menu is free-range.

*Please note that nuts are used in our kitchen and we cannot guarantee that the filleted fish
is completely bone-free.*

All our food is freshly prepared so please be patient.

All the above prices are inclusive of VAT. A discretionary 10% service will be added.