

## STARTERS

Soup of the day with homemade bread **£5.50 (G,C)**

Nelsons scotch egg, sausage meat, black pudding and chorizo served with chilli jam **£7.00 (G,E)**

Crispy duck leg pancakes with spring onion, cucumber and hoisin sauce **£7.50 (G,M,E)**

Poached smoked haddock on a bed of wilted spinach with a poached hens egg **£6.00 (SU,E,F)**

Slow cooked belly pork with black pudding bon bons, crispy leeks **£6.50 (G,C)**

**(V)** Beef tomato, mozzarella, basil stack with black olives and herb oil dressing **£6.00 (M,SU)**

**(V)** Homemade bread with wild mushroom welsh rarebit topped with a poached egg **£6.00 (G,E,M,MU)**

## TO SHARE

Mixed fish platter with homemade bread **£14.50 (F,G,SU,MU)**

Baked camembert with homemade bread & chutney **£12.00 (M,G,E,SU)**

Slider burger, mini hot dogs and scotch egg with potato salad and corn on the cob **£15.00 (M,E,G,S)**

Nelson's Ploughman: home cooked ham, smoked cheddar cheese, mini pork pie with dressed leaf, chutney & bloomer bread **£14.00 (G,SU,MU,E,M)**

## SALADS

Nelson Caesar salad with a Dijon breadcrumb topped chicken breast & toasted pine nuts **£13.50 (F,M,E,MU,G,N)**

**(V)** Halloumi cheese roasted red pepper, new potatoes and broccoli **£13.00 (M)**

Dressed Local crab with new potato salad, dressed leaf & granary bloomer **£16.00 (G,CR,M,E,SU,MU) upon availability**

Home smoked salmon, avocado, capers and sun blush tomatoes with dressed leaf **£13.50 (SU,MU,F)**

Allergens: G- gluten/wheat, M-milk, C-celery, CR- crustacean, E-egg, MU- mustard SE-sesame  
S-soya, N-nuts, P-peanuts, L-lupine, F-fish, SU-sulphur dioxide, MO-mollusc

**Chips may contain traces of gluten, dressing has sulphates & mustard, anything deep fried contains soya**

## MAINS

Beer battered catch of the day with chips, garden peas and tartare sauce **£13.00 (G,SU,M,E,F)**

Grilled fillet of sea bass with Moroccan cous cous & courgette ribbons **£15.50 (SU,F,M)**

Chefs creamy chicken curry with basmati rice and garlic naan bread **£15.00 (M,E,G)**

Havana vegetarian burger with baby gem in a crispy bap served with chips dressed leaf & coleslaw **£13.50 (G,MU,SU,E,G)**

**(V)** Wild mushroom, red onion and truffle oil with fresh tagliatelle topped with a poached egg **£13.00 (E,M,G)**

Grilled Gammon steak, chips and peas with fried eggs **£14.00 (E)**

### FROM THE GRILL

All served with chips, grilled tomato and coleslaw **(M,E,MU)**

8oz sirloin steak **£20.00**

Homemade beef burger in a toasted bap with baby gem **£15.00 (G)**

Nelson's Mixed grill (sirloin, pork, lamb & gammon) **£25.00 (G)**

Tiger king prawns & sweet chilli sauce **£14.00 (CR,SU)**

## SIDES All £3.00

Chips add cheese **50p (M)**

Mixed leaf salad **(SU,MU)**

Mixed seasonal vegetables **(M)**

New potatoes **(M)**

Corn on the cob **(M)**

Coleslaw **(E,MU)**

Peppercorn or Binham blue cheese sauce **(M)**

**See specials boards above restaurant arch for other choices**

## SANDWICHES 12-5

**All served with dressed salad and crisps on white or granary bloomer (G,MU,SU)**

Ham and tomato **£6.50**

Smoked cheddar & homemade chutney **£6.50**

Beef, rocket and horseradish cream **£7.00 (M)**

Roasted red pepper and goats cheese **£6.50 (M)**

Fresh Local crab **£8.00 (CR) upon availability**

## WRAPS 12-5

**All served with salad and crisps (MU,SU,G)**

Medium rare steak with horse radish cream, sun blush tomatoes **£9.00 (M)**

Chicken goujon and sweet chilli sauce **£7.50 (E)**

Homemade fish fingers and tartare sauce **£7.50 (M,E,F)**

Smoked salmon, cream cheese and pickled cucumber **£8.00 (F,M)**

## DESSERTS

Mixed berry Eton mess **£5.95 (E,M)**

Warm pecan pie with vanilla ice cream **£5.95 (M,G,E,N)**

White chocolate & strawberry swirled cheesecake with a mixed berry compote **£5.95 (M,E,G,S)**

Coffee and walnut cake served with pouring cream **£5.95 (M,E,G,N)**

Ice cream or sorbet in a brandy snap: Three scoops **£4.25** two scoops **£3.00**  
One scoop **£1.50 (M,G,S)**

Cheese board- Binham blue, Black bomber and brie served with biscuits and a pear & saffron chutney **£8.95 (G,M,SU)**

Gratuity at your own discretion

If you have any allergen requirements, please ask a member of staff and they will be happy to help