

WOODFORDE'S
BREWERY



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LORD NELSON

Nibbles

Mixed Olives (vg)	£5.00
Warm Breads, Balsamic & Olive Oil (vg)	£5.00
Blue Cheese Straws, Fig & Albion Chutney	£5.00
Homemade Pork Quavers & Apple Sauce	£4.00

Small plates

Roasted Butternut Squash & Chickpea <i>Warm crusty bread</i>	£6.00
Potted Chicken Liver Pate <i>House bread, fig & Nelson's bitter chutney</i>	£7.00
Smoked Salmon Platter <i>Capers, pickled cucumber, dill crème fraiche</i>	£8.00
Devilled Whitebait <i>Caper aioli, lemon wedge</i>	£7.00
Crispy Brie <i>Cranberry jam, pea shoots salad</i>	£8.00

Mains

Pan Seared Sea Bass <i>Baby Spinach, wild mushroom, basil pesto Gnocchi</i>	£21.00
Woodforde's Beer Battered Haddock <i>Chips, tartare sauce, mushy peas</i>	£18.00
Roasted Tomato & Black Olives Linguine (vg) <i>Sunblushed tomato, tender stem broccoli, parmesan crust</i>	£18.00

Sunday Roasts

Roast Sirloin of Beef	£21.00
Roast Pork	£19.00
Vegetarion Nut Roast	£18.00

Roasted potatoes, carrots & parsnips, cauliflower cheese, greens, Yorkshire pudding & red wine gravy

Desserts

Black Forest Bread & Butter Pudding <i>Clotted cream ice cream</i>	£7.00
White Chocolate Pannacotta <i>Raspberry cells, raspberry coulis, chocolate sauce</i>	£7.00
Giant Apple Crumble Cookie <i>Cinnamon ice cream, crème anglaise, shortbread crumb</i>	£8.00
Affogato <i>2 scoops of vanilla ice cream, hot Green Farm espresso, homemade amaretti biscuits</i>	£7.00
<i>+ Your favourite liquer from £3.50</i>	
Cheese Board	£14.00
Homemade Fudge <i>+ Your favourite coffee from £3</i>	£5.00

Allergy & intolerance information is available on request. Please make us aware of any food allergies and intolerances before you order, we will do our best to accommodate. **VG** = Vegetarian. Many dishes can be modified to gluten free or vegan. We are happy to accommodate where possible. Weights, where stated are approximate, and uncooked.