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LORD NELSON**

Nelson Nibbles

Mixed Olives £5 GF, VG, DF

Homemade Breads, Balsamic & Olive Oil £5 GFA, VG, DF

Mini Cheese Scones £5

Albion chutney, whipped mustard butter.

Smoked Beef Croquette £6

Horseradish Mayo

Homemade Pork Quavers £4 GFA, DFA

Apple Sauce

Smoked Wells Mackerel Pate £7 GFA

Homemade bread

Buttermilk Chicken Wings £6

Homemade **Adder** Hot sauce, Blue Cheese Ranch

Charred Red Pepper Hummus £5 GFA, DFA, VGA

Toasted ciabatta

Nelson's Fishcake £7 DFA

Pickled cucumber, Dill Mayonnaise

Homemade Soup £6 GFA, DFA, VGA

Crusty bread & butter

Garlic Wild Mushrooms £6

Toasted Ciabatta

From the Grill

All Served with Dressed Blakeney Leaf, Garlic Aioli and Fries

Marinated Half Chicken £18

Peri-Peri **Or** Garlic, Lemon & Herb

Lord Nelson Combo Platter £21 GFA, DFA

Hot Wings, Barbecue Crispy Pork Belly Bites, Coleslaw

Honey & Soy Tuna Loin Steak £22 GFA, DFA

6oz Norfolk Beef Burger £18 GFA, DFA, VGA

Nelsons burger sauce, crispy bacon, cheese, gem, beef tomato, Wherry beer battered onion rings

10oz Rump Steak £25

Roasted Tomato, flat mushroom

Mediterranean Style Halloumi & Aubergine £18 V

Pub Classic Mains

Homemade Pie £19

Seasonal vegetables, Buttered Mash & gravy
Or

Fries & Minted Peas

Vegetarian option - Wild Mushroom, Tarragon VGA

Wherry Beer Battered Haddock £18 GFA, DFA

Skin on fries, tartare sauce, mushy peas

Quiche of the Day £18

Garlic buttered new potatoes, Blakeney leaf salad.

Wells Crab Salad £18 GFA, DFA

Blakeney leaf salad, Waldorf salad, homemade bread, new potatoes

Sides

Fries £5 GFA, DFA

Truffle & Parmesan fries £6 GFA

Seasonal Vegetables £5 GFA, DFA

Wherry Battered Onion Rings £5 GFA, DFA

Dressed Salad £5 GFA, DFA

Desserts

Steamed Berry Sponge £7

Black Adder berry compote, forest berry ripple ice cream, chocolate cracker.

Biscoff Cheesecake £7

White chocolate & Biscoff ganache

Passionfruit Pannacotta £7 GF

Mango & **Woodfordes Tropical IPA** coulis, raspberry cells, coconut crisp

Affogato £7 GF

2 Scoops of Vanilla ice cream, hot Green Farm espresso, homemade amaretti biscuits
+ Your favourite liqueur from £3.50

Norfolk Ice Creams & Sorbets £2 per scoop GFA

Ice Creams: Vanilla, Chocolate, Strawberry, Biscoff, Forest Berry ripple, Brownie, Lemon Curd

Sorbets: Lemon, Passionfruit, Raspberry, or Mandarin DF

Cheese Board £14 GFA

Homemade Fudge £5 GFA

+ Your favourite coffee from £3

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. V = Vegetarian, VG = Vegan, VGA = Vegan adaptable. GF = gluten free, GFA = gluten free adaptable. Weights, where stated are approximate, and uncooked.