



~ THE ~ LORD NELSON

Sunday – SAMPLE MENU

Nibbles

Mussel popcorn, curry mayonnaise £6.75 GFA
(VG) Mixed olives £4 GF
(VG) Warm breads, balsamic & olive oil £5

Tempura oysters 3 - £9 | 6 - £18 | 12 - £29 GFA
Wasabi mayonnaise, pickled ginger, chilli & lime

Small plates

Ham hock, 'mac and cheese' £10.95
Nog rarebit, smoked dapple

Black pudding and smoked dapple croquettes £9
Apple purée

Mussels £10.95 GF
A choice of, Parsley, garlic and cream / Thai green
curry / Bacon leek and beer, Bread

Smoked salmon £9.95 GFA
Celeriac and Kohlrabi remoulade, lemon mayo

(VG) Sundried tomato and basil arancini £8.95
Marinara sauce

Mains

**Sunday Roast –Pork loin, or Roast sirloin or
Butternut squash, miso, mushroom &
spinach pie (v) £18 GFA**
Cauliflower cheese, honey roasted carrots and
parsnips, roast potatoes, braised red cabbage,
Yorkshire pudding and gravy

Seafood chowder £18 GF

Cod, salmon, haddock, prawns, creamy fish velouté,
potatoes, silver skins, dill, and chive

Roast plaice fillet £22 GF

Lemon and caper butter, buttered new potatoes,
tender stem broccoli

Slow braised Ox Cheek £19.95

Buttered mash, Norfolk carrots

(VG) Tofu and vegetable Thai green curry £16.95

Jasmine rice

Sides

**Sticky honey and wholegrain mustard pigs in
blankets £7**

Truffle and parmesan fries £6 GF

Warm bread & butter £2.50 GFA

Fries £4 GF

Desserts

Apple and Blackberry Crumble £8.50
Nutty granola, crème anglaise

Sticky toffee pudding £9

Butterscotch sauce, banana ice cream

Tiramisu £8.95

Tia maria cream

Affogato £7.95 GF

2 Scoops local Norfolk vanilla ice cream, hot Green
Farm espresso

Potted blue cheese £10.95 GFA

Artisan crackers, fig chutney, grapes, celery

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. Dishes can be modified to gluten free or vegan. We are happy to accommodate where possible. Weights, where stated are approximate, and uncooked.