



## ~ THE ~ LORD NELSON

### Nibbles

**Mixed olives £4** *GF VG*

**Warm breads, balsamic & olive oil £5** *GFA VG*

**Nelson's Board £14.95**

Mussel popcorn with curry mayonnaise, beer pickled cockles, whitebait with tartare sauce

**Tempura oysters 3 - £9 | 6 - £18 | 12 - £29** *GFA*  
(Please check availability)

Wasabi mayonnaise, lime pickled chilli & ginger

### Small plates

**Homemade soup £7.95** *GFA*

Warm bread

**Beetroot and sloe gin gravlax £9.95** *GFA*

Celeriac and Kohlrabi remoulade, lemon

**Smoked mackerel pate £8.95** *GFA*

Pickled cucumber ribbons, lemon, warm bread

**Ham hock terrine £9.95**

Pickled wild mushrooms, quince, pistachios, brioche toast

**Wild mushroom arancini £8.95** *VGA*

Truffle mayonnaise, parmesan

### Mains

**Homemade pie £18.95**

Mash, seasonal vegetables, Woodforde's Ale gravy  
VG option- Vegetable Balti Pie  
(please allow 20 minutes cooking time)

**Vegan buttermilk 'chicken' burger £17.50** *VG*

Brioche style bun, slaw, sriracha, fries

**Roasted butternut squash & miso gnocchi £16.95** *VG*

Walnut & basil pesto, crispy kale, toasted walnuts

**Confit duck leg £22.95**

Smoked bacon & bean cassoulet

**10oz Ribeye steak £29** *GFA*

Confit tomato, garlic mushroom, watercress,  
hand cut chips, crispy shallots, garlic butter

**Norfolk beef burger £17.50** *GFA*

Two 4oz double stacked beef burgers, Albion rarebit,  
bacon jam, gem, Woodforde's beer battered onion  
ring, skin on chips

**Seafood chowder £18** *GF*

Cod, salmon, haddock, prawns, creamy leek velouté,  
potatoes, dill & chive

**Woodforde's beer battered haddock £17** *GFA VGA*

(vegan fish available)

Skin on chips, tartare sauce, mushy peas, katsu sauce

### Sides

**Skin on chips £5** *GFA*

**Fries £4** *GFA*

**Truffle & parmesan fries £6** *GFA*

**Warm bread & butter £2.50** *GFA*

**Beer battered onion rings £5** *GFA*

### Desserts

**Spiced pear crumble £8.50** *VGA*

Oat crumble, crème anglaise

**Sticky toffee pudding £9** *V*

Butterscotch sauce, clotted cream ice cream

**Brioche banana bread and butter pudding £9**

Butterscotch sauce, sea salted caramel ice cream

**Affogato £7.95** *GF*

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

**Potted blue cheese £10.95** *GFA*

Artisan crackers, chutney, grapes, apple, quince

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.