

THE LORD NELSON

SUNDAY 7TH JUNE 2026

Starter- £8.90

*Main Course -
£18.90*

Dessert- £8.90

TO START

*Doreens of Thirsk Black Pudding Fritters
Honey Mustard Mayonnaise, Hawkstone Cider Reduction*

*King Prawns
Baked in Harissa, Lemon and Olive Oil*

*Hawkstone Cider Cured Sea Trout
Horseradish Mayonnaise, Pickled Fennel,
Homemade Wholemeal Bread*

*Baked Portobello Mushrooms,
Whipped Feta, Pumpkin and Sunflower Seed Dukkah &
Yorkshire Honey*

*Beetroot Gazpacho
with Goats Cheese and Golden Beetroot*

MAIN COURSE

*All our Roast Dinners are served with Selection of Seasonal Vegetables, Yorkshire
Pudding, Hispi Cabbage & Cauliflower Cheese*

*Roast Aberdeen Angus Beef Topside
Roast Potatoes & Rich Stockpot Gravy*

*Roast Chicken Breast
Sage & Onion Stuffing, Roast Potatoes & Rich Stockpot Gravy*

*Roast Pork Loin
Sage & Onion Stuffing, Roast Potatoes & Rich Stockpot Gravy*

*Alforno Seabass
with Fennel, Salsa Verde, Rosemary Potatoes and Tenderstem
Broccoli*

*Aubergine Melanzane
with Garlic Toasts and Green Salad*

TO FINISH

*Burnt Basque Cheesecake
Strawberry Compote*

*Raspberry Fool
with Homemade Shortbread*

*Sticky Toffee Pudding
Vanilla Ice Cream & Toffee Sauce*

*Belgian Chocolate Brownie
Salted Caramel Ice Cream & Chocolate Sauce*

*Strawberry Jam Sponge
Double cream custard*

Please Speak to a Member of Staff About Allergies/ Intolerances to Discuss Substitutions