



The Lord Nelson

SUNDAY LUNCH

TO START

Pea & Ricotta Fritters
with Mint Raita

Pork Rillettes
With Pickle Relish, Apple, Mustard & Toasts

Traditionally Smoked Salmon
with Yuzu Oil, Capers, Red Onion, Dill Creme Fraiche

Baked Portobello Mushrooms
with Lebnah, Dukka & Yorkshire Honey

King Prawn Salad
with Gem Lettuce, Tomatoes, Watermelon & Feta

Starter
£8.90

Main Course
£18.90

Dessert
£8.90

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

Cod Fillet
with Tenderstem Broccoli, Garlic & Rosemary Potatoes
with Romesco Sauce

Twice Baked Fountains Gold Rarebit Soufflé
with Onion Chutney, Handcut Chips and Green Salad

TO FINISH

Burnt Basque Cheesecake
With Strawberry Compote
Treacle Sponge With Custard

Poppleton Blackberry Fool
With Homemade Shortbreads

Belgian Chocolate Brownie
With Chocolate Ice Cream

Affogato