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LORD NELSON

Nibbles

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

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

Small plates

(V) Homemade soup £7.95 GFA
Warm bread

Smoked salmon £9.95 GFA
Celeriac and Kohlrabi remoulade, lemon

King prawns £10.95 GF
Black garlic aioli

Ham hock terrine £9.95
Pickled wild mushrooms, quince gel, pistachios,
brioche toast

(V) Wild mushroom arancini £8.95 VGA
Truffle mayo, parmesan

Mains

Homemade pie £18.95
Mash, seasonal vegetables, Woodforde's Ale gravy
(please allow 20 minutes cooking time)
(VG option- Vegetable Balti Pie)

Norfolk sausages & mash £15.95
(Vegan sausages available)
Seasonal vegetables, Nelson's onion gravy

(V) Pumpkin Gnocchi £16.50 GF
Crispy sage, pumpkin seeds, spinach

Maple glazed gammon steak £17.95 GFA
Bubble & squeak, crispy hens' egg, piccalilli

10oz Ribeye steak £29 GFA
Confit tomato, garlic mushroom, watercress,
Hand cut chips, bone marrow butter or 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 fish velouté,
potatoes, silver skins, dill & chive

Woodforde's beer battered haddock £17 GFA VGA
Skin on chips, tartare sauce, mushy peas, katsu sauce

Sides

Skin on chips £5 GFA

Fries £4 GFA

Truffle & parmesan fries £6 GF

Breads & butter £2.50 GFA

Desserts

Spiced pear crumble £8.50 VGA
Nutty granola, crème anglaise

Sticky toffee pudding £9 V
Butterscotch sauce, banana ice cream

Tiramisu £8.95 V
Tia maria cream

Christmas pudding £7.95 V
Brandy cream

Affogato £7.95 GF
2 Scoops local Norfolk vanilla ice cream, hot Green
Farm espresso

Potted blue cheese £10.95 GFA
Crackers, fig chutney, grapes, apple, quince paste