

## Starters

- Homemade soup of the day, croutons (v) £5  
Carpaccio of beef, baby beetroot, wild mushroom  
& truffle creme fraiche, rocket £7  
Thai fishcake, green curry & chilli mayonnaise, rocket £6  
Halloumi fries, sweet chilli (v,g) £6.5  
Tomato, garlic & chilli king prawns,  
rocket, sourdough crostini £7  
Sea bass, pan roasted tomatoes, basil pesto £7



## Autumn Mains

- Pan-roasted chicken breast, wild rice & mushrooms,  
cream & white wine sauce £13  
Pan fried sea bass fillets,  
mediterranean vegetable risotto, basil pesto (g) £15  
Fish & chips; beer battered cod, thick-cut chips,  
garden or mushy peas, tartare sauce £13  
Wholetail scampi in a basket, thick-cut chips, rocket,  
basil-marinated tomatoes, tartare sauce £11  
Hand carved ham and eggs, thick-cut chips, rocket,  
basil-marinated tomatoes (g) £11  
Roasted butternut squash, red onion & cranberry tagine,  
steamed rice, onion sourdough (ve) £14  
Sizzling fajitas: chicken or fried halloumi (v)  
tortillas, iceberg & rocket,  
spicy salsa, guacamole £14  
Oven baked, homemade tortilla nachos, melted cheddar,  
red jalepenos, guacamole, salsa, creme fraiche (v) £11



Please ask for full allergy information. Dishes may contain nuts or traces of nuts. Dishes marked (v) are suitable for vegetarians. Dishes marked (ve) can be suitable for vegans. Dishes marked (g) are free from ingredients containing gluten but are made in an environment where gluten is present. All weights are approximate before cooking. Fish may contain bones & puddings may contain calories. Staff gratefully receive 100% of any tips

## Admiral Nelson

### Autumn Dinner Menu

#### Sides & Share

- Thick-cut chips £3 Thick-cut chips & cheese £3.5  
House fries £3 Garlic flatbread £4  
Cheesy garlic flatbread £4.5 Onion rings £3  
Coleslaw £2 House salad £3  
Onion sourdough & butter £2

#### The Steaks

- 28 day-aged 8oz sirloin, house fries, onion nest, rocket,  
basil-marinated tomatoes £17  
10 oz ribeye, house fries, onion nest, rocket,  
basil-marinated tomatoes £20  
add ten skewered king prawns £3  
add pepper sauce £2

#### The Burgers

- Venison burger, brioche bun, Tuxford & Tebbutt blue  
stilton, red onion chutney, onion nest,  
beef tomato, rocket, house fries, coleslaw  
£15  
The Admiral Burger: beef patty, brioche bun,  
streaky bacon, cheddar, onion nest,  
beef tomato, rocket, mayonnaise,  
house fries, coleslaw  
£14  
Grilled Cajun chicken burger, brioche bun,  
guacamole, onion nest, rocket,  
beef tomato, house fries, coleslaw  
£14  
Falafel & spinach burger, fried halloumi,  
rocket, beef tomato, sweet chilli,  
house fries, coleslaw (v)  
£12  
Brie & cranberry burger, beef patty, brioche bun,  
melting Normandy brie, cranberry sauce,  
onion nest, rocket, house fries, coleslaw  
£14

## Desserts

Classic crème brûlée, shortbread biscuits £5.5

Today's crumble, vanilla ice cream £5.5

Dessert of the day (please ask for details) £5.5

Chocolate fondant, vanilla ice cream,  
toffee sauce, honeycomb (g) £5.5

Three scoops of ice cream;  
chocolate (v), strawberry (v) or vanilla (v)  
vegan vanilla ice cream £4



## White

Chardonnay... Short Mile Bay (Chile)

Sauvignon Blanc... Mountain Range (Chile)

Pinot Grigio... Belvino delle Venezie (Italy)

Sauvignon Blanc... Chur (New Zealand)

## Rose

White Zinfandel... Sun Tree (California)

Pinot Grigio Rose... Belvino delle Venezie (Italy)

## Red

Shiraz... Short Mile Bay (Australia)

Rioja Tinto... Vina Amate (Spain)

Merlot... Mountain Range (Chile)

Cabernet Sauvignon... Reserve St Marc (France)

Malbec... Trivento Reserve (Argentina)

## Fizz

Prosecco... Le Contesse extra dry (Italy)

£6.25 / £19.95

125ml available on request for all wines by the glass

## Tea & Coffee

Americano £2.50 Latte £3.20

Espresso £2.50 Cappuccino £3.20

Flat white £3.70 Hot chocolate £3.20

Pot of tea £2.00 Flavoured latte £3.50

Speciality teas £2.50

## The Admiral's Cheeseboard

*We have gathered together some of the finest tasting cheeses for you to share & enjoy. A perfectly balanced selection of interesting cheese!*

*Normandy Brie... A true French classic! Creamy & nutty, rightfully known as the 'Queens Cheese'.*

*Cobblers Nibble... A lovely, crumbly texture, rich creaminess with a long, slightly bitter blue finish. Made in Northamptonshire from a local herd of Friesian cows*

*Sparkenhoe Red Leicester... A juxtaposed clean, well balanced, yet rich & complex taste. Handmade in Leicestershire & matured for six months.*

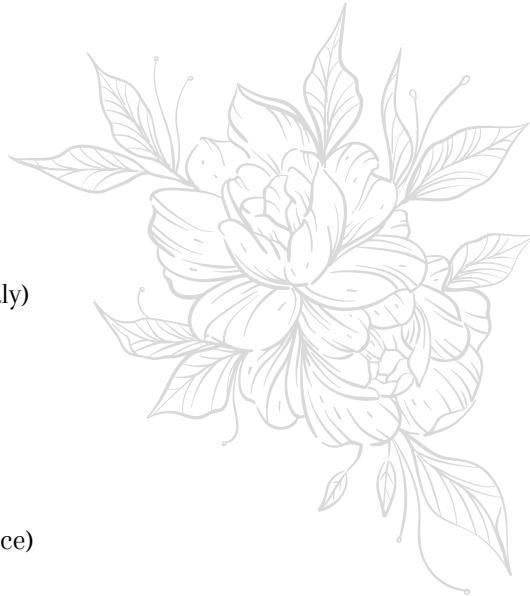
*Tuxford & Tebbutt Stilton... A classic Stilton, complex with a piquant finish. Perfectly creamy with a quintessential Stilton bite!*

Our cheeseboard is served with artisan biscuits, balsamic red onion chutney, basil-marinated tomatoes & Granny Smith apple

£10

(more than enough to share!)

## Wine



175ml 250ml Bottle

£4.05 £5.65 £15.95

£4.15 £5.85 £16.45

£4.25 £5.95 £16.95

£4.75 £6.65 £18.95

175ml 250ml Bottle

£4.05 £5.65 £15.95

£4.25 £5.95 £16.95

175ml 250ml Bottle

£4.15 £5.85 £16.45

£4.15 £5.85 £16.45

£4.25 £5.95 £16.95

£4.25 £5.95 £16.95

£4.75 £6.65 £18.95



Scan this QR code using the NHS COVID-19 app to check in.

Alternatively, you can email your contact information to

admiral115@outlook.com

join our WiFi network  
(Admiral Nelson public)

Password: welovebeer

