

# AUTUMN SUNDAY DAY

2024

## Starters:

Fried halloumi & micro herb salad, garlic & buttermilk dressing (v,g)	£8.00
Lamb kofta, garden herb salad yoghurt & mint dressing	£7.00
Buffalo cauliflower flourettes & micro herb salad, garden pesto, sweet chilli dressing (v)	£7.00
Battered pigs in blankets, apple dipping sauce	£7.00

Garlic cream, button mushroom & spinach pasta(v)	£6.50
Roasted pepper arancini, garlic & herb mayo, micro herb salad, garden pesto (v)	£8.00
Whole baked camembert, toast, red onion chutney (v)	£14.00



## Sunday Roast:

Our sunday dinners are all served with our garlic & rosemary roast potatoes, carrots, parsnips, Yorkshire pudding, stuffing & lashings of gravy... as they should be!

Choose from...

Roast single-muscle topside of beef	£16.00
Oven roasted pork belly	£16.00

## \*Posh Sunday Roast Sharing Board\*

8oz sliced sirloin steak, oven roasted pork belly, our garlic & rosemary roast potatoes, carrots, parsnips, stuffing, pigs in blankets, broccoli & cauliflower cheese, Yorkshire puddings & plenty of gravy...

Sharing board for two...	£50.00
Sharing board for four...	£90.00

(apologies, we can only offer our boards for multiples of two!)

## Extras:

Cauliflower & broccoli cheese	£4.00
Bowl of roast potatoes & stuffing	£4.00
Pigs in blankets (in a yorkie with gravy)	£4.00
Yorkshire pudding	£1.50

## Steak at The Nelson:

All of our meats are sourced from farms & butchers within a thirty mile radius. We only use prime cuts of beef, aged for at least 21 days.

Our steaks are seasoned with our own garlic, herb & sea salt, cooked to your liking & served with house fries, onion rings, garden herb salad & grilled tomato



## Steak sides & sauces:

Mac n cheese (v)	£4.00
Mac n cheese with bacon	£5.00
Skewered king prawns (g)	£6.00
Grilled asparagus(ve,g)	£4.00
Blue cheese sauce	£3.00
Peppercorn sauce	£3.00
Diane sauce	£3.00

The King Carne (for 2 to share) 8oz sirloin, 12oz rump & 6oz fillet, fries for 2, onion rings, grilled tomatoes & 2 sides of your choice	£65.00
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30oz picanha (for 2 to share) generously seasoned & cooked to your liking, fries for 2, onion rings, grilled tomato, & 2 sides of your choice (allow 30 minutes for medium)	£55.00
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12oz 21 day aged prime rump (cut from the rear of the beast, recommended medium rare for a tasty & tender steak)	£22.00
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8oz 28 day aged prime sirloin (a flavourful cut from the rear back, without the excess fat found in other steaks. lean & meaty!)	£23.00
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12oz 28 day aged prime T-bone (cut from the front of the short loin with a section of tenderloin, two steaks in one!)	£25.00
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6oz 28 day age prime fillet (cut from the thinner end of the tenderloin, lean & tender... as good as it gets?)	£28.00
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10oz 21 day age prime picanha steak (a lesser-known cut, but we think one of the best! served sliced with a little extra seasoning)	£22.00
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## House sides:

Thick cut chips (ve,g)	£4.00
House fries (ve,g)	£4.00
Thick cut chips & cheese (v,g)	£4.50
Spicy fries (ve,g)	£4.50
Nacho cheese fries (v,g)	£5.00
Sweet potato fries (ve,g)	£4.50
Onion rings (ve)	£4.00
House salad (ve,g)	£4.00
Coleslaw (v,g)	£3.00

## Kitchen main course:

Thai vegetable curry, wild basmati rice (ve,g) (available with king prawns or chicken)	£I4.00 £I7.00
Steak Frites: 6oz rump steak, house fries, peppercorn sauce garden herb salad	£I5.00
Smoked ham hock & chicken terrine, fried new potatoes in parsley butter, pickled silver skin onions, balsamic pearls, English mustard mayo (g)	£I6.00
Black & blue caesar salad: pink rump steak, crumbled blue cheese, lettuce, croutons, caesar dressing	£I6.00
Fish & chips: beer-battered cod, tartare, thick cut chips, garden or mushy peas	£I6.00
Lamb koftas, spicy fries, garden herb salad, yoghurt & mint dressing, charred lime	£I6.00
Wholetail, wholegrain breaded scampi, thick cut chips, herb salad, garden pesto, tartare	£I4.00

"Have you followed us on our socials?"



\*Check in for news, events & promotions!\*

[Search - Admiral Nelson Braunston]



## Dessert:

Chocolate & caramel fondant, vanilla ice cream, salted caramel sauce (v)	£7.00
Baked cookie dough cheesecake, vanilla ice cream, chocolate sauce (v)	£7.00
Gluten free vegan chocolate & toffee tart, vegan vanilla ice cream, salted caramel sauce (ve,g)	£7.00
Lemon meringue tartlet, strawberry spread, raspberries (v)	£7.00
Three scoops of ice cream: Vanilla (v) Chocolate (v) Strawberry (v)	£4.00

\*Vegan vanilla ice cream also available\*

## Coffee & hot drinks:

Americano	£3.00
Latte	£3.50
Cappucino	£3.50
Flat white	£3.75
Espresso	£3.00
Pot of tea	£3.00
Speciality tea	£3.25

## Gourmet burgers:

The Admiral burger: Beef patty, pretzel bun, cheddar, streaky smoked bacon, onion nest, tomato, lettuce, garlic & herb mayo, fries, coleslaw	£I6.00
The Full Nelson burger: Two beef patties, pretzel bun, double streaky smoked bacon, double cheddar, onion nest, garlic & herb mayo, tomato, lettuce, fries, coleslaw	£22.00
Crispy fried chicken burger: Southern fried chicken breast, pretzel bun, onion nest, garlic & herb mayo, tomato, lettuce, fries, coleslaw	£I5.00
Blue cheese & bacon burger: Beef patty, pretzel bun, blue cheese, streaky smoked bacon, red onion chutney, onion nest, lettuce, fries, coleslaw	£I6.00
Mac 'n' cheese burger: Beef patty, pretzel bun, macaroni cheese, onion nest, BBQ sauce, tomato, lettuce, fries, coleslaw	£I6.00
Hunters chicken burger: Southern fried chicken breast, streaky smoked bacon, cheddar, BBQ sauce, onion nest, tomato, lettuce, fries, coleslaw	£I6.00
Falafel & spinach burger: (v) Fried falafel & spinach patty, fried halloumi, garlic & herb mayo, tomato, lettuce, fries, coleslaw	£I5.00

## Great British cheeseboard:

Our cheeseboard is served with artisan biscuits,  
red onion chutney & Granny Smith apple

### Snowdonia Black Bomber:

An extra mature cheddar, immense depth of flavour,  
& creamy texture

### Northamptonshire Blue:

A handmade artisan cheese, wonderfully creamy,  
semi-soft with gentle blue notes

### Vintage Red Leicester:

Classic Red Leicester, creamy with a  
slightly bitter finish

### Snowdonia Smoked Cheddar:

A rich & creamy cheddar, complemented  
by a delicious smoked flavour

£I3.00

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