

Please order your food at the bar.

NIBBLES

Garlic ciabatta (v)	£3.50
Garlic ciabatta glazed with mozzarella and alpine cheese (v)	£3.95
Selection of artisan mini sausages with honey and mustard mayonnaise	£4.50
Selection of mixed breads with aioli and olive tapenade (v)	£3.95
Mix of Aegean and Kalamata olives (v)	£3.75
Haddock goujons, tartare sauce	£4.95
Hot Scotch egg, house chutney	£4.25
Avocado hummus with coriander and lemon, crudites (v)	£4.75

STARTERS

Chef's soup of the day served with crusty bread	£5.95
Baked Mexican nachos glazed with mozzarella, served with tomato salsa, guacamole and sour cream dip (v)	£7.95
Wild mushroom bruschetta, focaccia, crumbled feta and fine herbs, parsley oil (v)	£6.50
Salmon, haddock and prawn fishcakes, lemon mayonnaise, baby capers and dressed rocket	£7.50
Crispy chicken wings, choose either piri piri; salt and pepper or chipotle barbecue	£6.95
Muncaster crab, smoked salmon and prawn cocktail, spiked Marie rose, pickled cucumber and blushed tomato, brown bread and butter	£7.95
Chicken liver pâté, with house chutney and toasted brioche	£7.50
Sticky barbecue ribs	£7.50
Salt and pepper spare ribs	£7.50
Crispy fried calamari, sweet chilli, sesame and soy dipping sauce	£7.25
Baked camembert, red onion marmalade, focaccia shards	£7.50
Homemade duck and hoisin spring rolls, Thai style salad, plum sauce	£7.95

SANDWICHES AND LITE BITES (served 12pm-6pm)

Toasted bagel of oak smoked salmon, baby gem lettuce, cream cheese and chive and lemon	£7.95
Bookmaker, flash-fried minute steak, caramelised onions, toasted ciabatta and French mustard	£9.95
Confit duck and hoi sin wrap with cucumber and spring onion	£7.95
Classic club sandwich, chargrilled chicken, streaky bacon, iceberg lettuce, tomato, Cheshire ham with garlic mayonnaise on toasted white or brown malted bread	£8.95
Traditional Eggs Benedict with toasted muffin, spinach and hollandaise (v) with roast ham £7.25 with smoked salmon £7.95	£6.50
Tuna, spring onion and sweetcorn mayonnaise, served on white or brown bloomer bread	£7.25
Croque Monsieur, Gruyère cheese and roasted ham on white or brown malted bread - add fried hen's egg £0.95	£7.25
Quesadilla of smoked chicken, bacon and mozzarella, guacamole and sour cream	£7.95

PANINIS (served 12pm-6pm)

Honey roasted ham and cheddar cheese	All at £7.95
Tuna, spring onion and sweetcorn with melted cheddar cheese	
Mozzarella, cherry tomato and rocket with basil pesto (v)	
Sweet chilli and coriander chicken with lemon mayonnaise	
Bacon, lettuce and tomato	

All sandwiches and paninis served with garden leaves and Kettle Chips.

Add a cup of today's soup or chunky chips for £1.95

JACKET POTATOES (served 12pm-6pm)

Tuna and cheddar cheese	All at £7.95
Honey roast ham and cheddar cheese	
Baked beans and cheddar cheese (v)	
Pulled chipotle BBQ pork and melted cheddar	
Goat's cheese, blush tomato and basil pesto (v)	

Served with dressed side salad

OMELETTES (served 12pm-6pm)

Cheddar cheese (v)	All at £8.50
Honey roast ham and vine tomato	
Smoked salmon and tiger prawn	
Roasted Mediterranean vegetables (v)	

Served with Kettle Chips and dressed side salad

PLATTERS AND SHARING BOARDS

Fish - Loch Duart smoked salmon, prawn Marie-rose, pickled herring with soused onions, smoked trout, salmon, haddock and prawn fishcake, tartare sauce and crusty bloomer bread	£16.95
Charcuterie - Air dried ham, honey glazed chipolata, chorizo, salami, Scotch egg, house pickles, olives, blushed tomatoes and crusty bloomer bread	£16.95
Ploughman's - Butlers Blacksticks Blue, Colliers Welsh cheddar, pork pie, home-baked sausage roll, goat's cheese, house chutney, honey-glazed ham, apple, grapes and fig and crusty bloomer bread	£16.50

SALADS

Classic Caesar salad with anchovies, gem lettuce, parmesan, crispy bacon and herb croutons	£10.50
with chargrilled chicken or Cajun-marinated salmon	£13.50
Salad of herbed quinoa, baby spinach, blush tomatoes, sunflower seeds, mung beans, sweetcorn and basil pesto (v)	£10.95
Add chargrilled chicken £2.50 marinated feta £1.95 chargrilled halloumi £1.95 hot Delamere goat's cheese £1.95	
Crispy sweet chilli beef, Thai salad, coriander and lime, finished with a sweet chilli dressing	£13.50
Warm goat's cheese salad, olives, blushed tomatoes, pine nuts and basil, herbed croutons and citrus dressing (v)	£11.95
Hawaiian salad, smoked salmon, prawns, crayfish, avocado, kiwi, pineapple and mango, mizuna and frisée leaves, citrus vinaigrette	£13.95

MAIN MEALS

Nelson's steak burger with house sauce and skin-on fries	£12.95
Extra toppings	£1.50 each
Blacksticks blue cheese; caramelised red onion; goat's cheese; streaky smoked bacon; fried egg; flat cap mushroom; glazed cheddar; chipotle pulled pork and glazed cheddar; onion rings	
Cajun chicken burger, lemon mayonnaise, mango salsa and skin-on fries	£12.50
Minted Welsh lamb burger, skin on fries, house slaw and mint yoghurt	£12.50
Nelson's veggie burger, smoked cheddar patty, caramelised red onion, house slaw and skin on fries (v)	£12.25
Deep fried North Sea haddock, with chunky chips, mushy peas, homemade tartare sauce and lemon	Small £10.95 Large £14.95
Thai red curry, jasmine rice and Thai crackers	
with chicken £14.50 with prawns £15.50 with beef £15.50 with sweet potato and butternut squash £12.95	

Sizzling fajitas, floured wraps, tomato relish, sour cream and guacamole

Chicken	£14.95	Beef	£15.95
Prawn	£15.25	Vegetable	£11.95

Chargrilled 10oz 28 day aged ribeye OR sirloin of beef served with grilled tomato, flat cap mushroom, watercress and hand cut chips	£24.50
Homemade puff pastry pie of the day with chunky chips and garden peas (please ask your server for today's pie of the day)	£15.25

Nelson's chilli con carne, basmati rice, tortilla chips, jalapenos, sour cream and chive	£13.25
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Rump of Welsh Valley lamb, creamed potatoes, seasonal vegetable panache and rosemary and redcurrant sauce	£15.95
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Tagliatelle frutti di mare, tiger prawns, salmon and scallops, sweet chilli and coriander	Small £9.95 Large £15.95
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Crispy fried buttermilk chicken with sweet potato fries, garlic mayonnaise and house made slaw	£14.25
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Nelson's mixed grill, sausage, lamb chop, gammon, ribeye steak and black pudding served with onion rings and chunky chips	£22.95
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Marinated sesame and soy Scottish salmon, fried egg noodles, bok choy, spring onions and water chestnuts with chilli and coriander	£14.95
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Five bean chilli con carne, braised basmati rice, tortilla chips and sour cream and chive	£13.25
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Half a roast Gressingham duck, stir fried vegetables, wild basmati rice, plum and chilli sauce and coriander	£16.50
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SIDE ORDERS

Curly fries with garlic dip	All at £3.95
Sweet potato fries	
Fiery skinny fries, jalapeños, red onion and cheese	
Garlic-buttered spinach	
Seasonal vegetable panache	
Chunky chips	
Beer-battered onion rings	
Skinny fries	
House salad	
Peppercorn sauce (£1.95)	
Gravy (£1.95)	

DESSERTS

Caramelised banana sticky toffee pudding, salted caramel sauce, banoffee ice cream	All at £6.95
Marbled white and dark chocolate brownie, chocolate sauce and white chocolate ice cream	
Blueberry and lemon New York style baked cheesecake, praline, honeycomb and summer berry compote	
Lavender crème brûlée, rosewater jelly and shortbread biscuits	
Nelson's Bar knickerbocker glories, choose from:	
• Banoffee; caramelised banana, sticky toffee pieces, salted caramel sauce, banoffee ice cream and marshmallow	
• Chocolate indulgence; chocolate brownie pieces, white chocolate ice cream, chocolate sauce and whipped cream	
• Summer Fruits; crushed meringue, summer fruit compote, vanilla and strawberry ice cream, Chantilly cream and honeycomb crumble	
Selection of Cheshire Farm ice creams or sorbets	£6.50
Three cheese selection: Collier's Welsh cheddar, Pearl Wen and Blacksticks Blue Served with celery, grapes, house chutney and water biscuits	£7.95

HOT BEVERAGES

Pot of Tea	£2.75	Coffee	
English Breakfast, Earl Grey and a variety of fruit and herbal infusions		Espresso, Americano and Macchiato	£3.00
Hot chocolate with marshmallows and whipped cream	£3.25	Cappuccino, Latte, Mocha Flat White	£3.50 £3.25
Why not add salted caramel?		Liqueur Coffee	from £7.00

WHITE WINES

	125ml	175ml	250ml	Bottle
MOONSTONE RANCH CHARDONNAY – SE Australia	3.60	4.90	6.70	18.50
A deliciously, juicy fresh and fruity Chardonnay from 'Down Under' - clean melon and peach characters with a hint of cream.				
LAUGHING GIRAFFE CHENIN BLANC – South Africa	3.70	5.00	6.95	19.50
Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off dry finish.				
CASA DI FIORI PINOT GRIGIO – Hungary	3.85	5.10	7.20	20.50
A crisp, dry white, light and refreshing with hints of green fruits and pears.				
TORRES VERDEO – Spain	4.25	5.85	8.20	23.50
A bright yellow wine with tinges of green. Aromas of peach, honey and tropical fruits. Fresh and elegant with a delicious finish.				
TEN ROCKS SAUVIGNON BLANC – New Zealand	4.65	6.65	8.85	25.50
Full of ripe peach, apricot with a light vanilla sheen. An excellent value white, suited to a wide range of white meats and fish.				
VISTA CALMA VIOGNIER – Argentina				24.50
Enticing aromas of peach, apricot and lime. Ripe citrus and stone fruits on the palate with an appealing freshness.				
ACCOMPLICE SEMILLON / SAUVIGNON – Australia				25.50
Pale in colour with fresh green hues, a clean and grassy nose with a hint of tropical fruit and a soft, round palate with clean citrus flavours on the finish.				
PIC POUL DE PINET ORMARINE – France				25.50
Dry, light and fruity with lively acidity. Aromas of lemon, green apples and spring blossom. The Pic Poul appellation is gaining huge popularity, why not give it a try?				
TREWA VINEYARDS RESERVA CHARDONNAY – Chile				26.50
Expressive nose, with scents of bananas, white peaches and apricots, mixed with notes of vanilla, toffee and dried fruits.				

RED WINES

	125ml	175ml	250ml	Bottle
TIERRA DE ESTRELLAS MERLOT – Chile	3.60	4.90	6.70	18.50
Deep ruby red in colour, with smooth velvety flavours of plums and damsons. Produced exclusively for Rodney Densem Wines by Vina Ventisquero.				
COORONG ESTATE SHIRAZ – Australia	3.85	5.10	7.20	20.50
A rich and spicy Shiraz with wonderful flavours of black fruits, black pepper and sweet spices. This is an easy-drinking wine with soft tannins and a warm finish.				
COSMINA VINEYARDS PINOT NOIR – Romania	4.15	5.60	7.65	21.50
Another simple stunner from this grape, a full bodied red packed with plum fruit.				
ALTO DE MAYO MALBEC – Argentina	4.15	5.60	7.65	21.50
A full bodied palette of ripe berries and spices with smooth velvety tannins.				
BODEGAS SANTIAGO RIOJA CRIANZA – Spain	4.60	6.50	8.50	25.50
Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins				
LYNGROVE PINOTAGE – South Africa				22.50
This wine is packed with spice and blackberry aromas. A structured but well balanced wine with juicy berry flavours and a soft finish.				
CIELO 'PRIMASOLE' PRIMITIVO – Italy				25.50
A delicate bouquet with violet and gooseberry notes. Lightly spiced, full and decisive but rounded on the finish.				
VINA VENTISQUERO RESERVA PINOT NOIR – Chile				30.50
Deep, intense ruby-violet in colour. Elegant and complex with notes of cherry, strawberry, raspberry and redcurrant together with spice notes, vanilla hints and a velvety finish.				
SMOKING LOON "OLD VINE" ZINFANDEL – USA				31.50
The complex blend of fruit and spice is well-balanced by this wine's refreshing, bright acidity, the hallmark of a classic, food-friendly style Zinfandel.				

ROSE WINES

	125ml	175ml	250ml	Bottle
THE PAINTED BIRD ZINFANDEL ROSE – USA	3.65	4.75	6.75	19.50
Mouth-watering summer berry flavours create this refreshing rosé.				
CAMPO DI FIORI, PINOT GRIGIO ROSE – Hungary	3.85	5.10	7.20	20.50
A lovely dry and fruit driven rose with notes of citrus and subtle raspberry.				
CHATEAU MINUTY "M DE MINUTY" PROVENCE ROSE 2017/18		Bottle		Magnum
		£44.95		£99.95
Pale pink colour; fragrant, strawberry-scented nose; dry and crisp with lovely, delicate fruit.				

SPARKLING WINE & CHAMPAGNE

	125ml	Bottle
PROSECCO 'DOC' GRAN DUCA, SPUMANTE, EXTRA DRY – Italy	5.75	26.50
Fully sparkling, lightly nutty and fruity. Clean and fresh on the palate.		
MIONETTO VIVO PROSECCO STYLE SPUMANTE ROSE – Italy	5.75	26.50
Aromas of raspberry, rose and cherry. Well balanced with crisp flavours.		
CHAMPAGNE J'LEMOINE BRUT NV– France	8.75	50.50
This fantastic small house is part of the Laurent Perrier family, it delivers excellent Champagne with zesty, dry citrus character and a lively, persistent mousse.		
CHAMPAGNE LAURENT PERRIER 'LA CUVÉE' BRUT NV – France		56.50
A beautiful and elegant wine from Champagne from one of the region's most – renowned producers. Soft in style with beautiful balance and delicate acidity.		
CHAMPAGNE FORGET BRIMONT 1ER CRU BRUT ROSE NV – France		60.50
Plenty of moreish strawberry and raspberry fruit, balanced by well-judged acidity from this excellent family-run producer.		
VEUVE CLICQUOT YELLOW LABEL BRUT NV – France		66.50
Definitely among the top producers; a rich full-bodied Champagne with flowery, malty notes and a long, long finish.		
CHAMPAGNE LAURENT PERRIER VINTAGE BRUT 2006/7 - France		76.50
Very elegant, blending ripe fruit aromas such as pink grapefruit and yellow peach, with hints of creme brulee. Opens to yellow fruit flavours and has a lingering, crisp finish that shows citrus-fruit flavours.		
CHAMPAGNE LAURENT PERRIER ROSE BRUT NV – France		78.50
The undisputed star of Rosé Champagne. Gently pressed from some of the best grapes from the regions top vineyards. A beautiful pale pink colour with lovely summer fruit flavours.		
KRUG GRAND CUVÉE – France		219.00
A bone dry full bodied Champagne blended from forty to fifty wines from seven or eight vintages.		

DESSERT WINE

	Bottle
CHATEAU MANOS CADILLAC – France	26.95
Made from hand-harvested Semillon grapes, this is ripe, honeyed with marmalade notes, the natural sweetness offset by well-judged acidity.	

MEALS ARE SERVED:

Monday - Sunday 12 noon - 10.00pm



at
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