

Pub Nibbles

Garlic ciabatta (v)	£3.95
Garlic ciabatta with cheese (v)	£4.95
Marinated olives (vg) (gfo)	£3.95
Fire-roasted red pepper hummus, smoked paprika and beetroot tortilla crisps (vg) (gfo)	£4.95
Crispy butter milk chicken tenders with homemade piri piri sauce	£6.50
Honey glazed chipolatas, wholegrain mustard mayonnaise	£4.50
Battered haddock goujons, tartare sauce and lemon (gfo)	£5.95
Baked Mexican style nachos, glazed with mozzarella, tomato salsa, avocado mayo and sour cream (v) (vgoa)	£7.95
Add chilli con carne	£2.95
Add five bean chilli (vg)	£2.50
Add jalapeños (vg)	£1.00

Starters

Chef's soup of the day served with crusty bread (vgoa) (gfo)	£5.95
Chicken liver parfait, homemade fruit chutney, thyme scented ciabatta croute (gfo)	£7.50
Spicy pork and Nduja meatballs with glazed mozzarella and sticky BBQ sauce	£7.25
Tiger prawn pil pil cooked in olive oil, fresh chilli, garlic with basil, cherry tomato and homemade focaccia (gfo)	£8.95
Traditional prawn and crayfish cocktail, baby gem hearts, blushed cherry tomatoes, pickled cucumber and Marie Rose sauce (gfo)	£7.95
Goat's cheese, honey and thyme mousse served with a beetroot, baby radish and pickled cucumber salad and aged balsamic dressing (v) (gfo)	£6.95
Superfood risotto, garden peas, crispy kale, spinach and tenderstem broccoli (vg) (gfo)	£7.50 / £11.95
Smoked haddock fishcake, crushed minted peas, fresh garden leaves and tartare sauce	£7.50 / £12.50

Sandwiches and wraps

(served 12pm-5pm)

ALL SERVED WITH HOUSE SALAD AND CRISPS

Steak ciabatta, chargrilled steak, caramelised onion jam and dressed rocket (gfo)	£10.50
Prawns and crayfish on open brown bloomer with baby gem lettuce and Marie Rose sauce (gfo)	£8.95
Vegan Caesar wrap, crispy chickpeas, gem lettuce and vegan Parmesan (vg)	£7.95
Chicken Caesar wrap, baby gem hearts, bacon lardons, Grana Padano and Caesar dressing	£8.50
Crispy duck and hoisin wrap, Chinese lettuce, cucumber, spring onion, pickled chilli and toasted sesame	£8.95

Paninis (served 12pm-5pm)

ALL £8.95

ALL SERVED WITH HOUSE SALAD AND CRISPS

Goat's cheese, sweet balsamic onion and rocket (v) (gfo)	
Sweet chilli chicken and roasted red pepper (gfo)	
Mediterranean vegetable and basil pesto (vg) (gfo)	
Honey roast ham and cheddar (gfo)	

Salads

Caprese salad, baby bocconcini, fresh tomatoes, aged balsamic and basil pesto (v) (gfo)	£7.50/£10.50
Add chargrilled chicken or salmon fillet	£3.95 / £4.95
Classic Caesar salad, baby gem hearts, garlic ciabatta croutes, crisp bacon lardons, Grana Padano shavings and Caesar dressing (gfo)	£10.95
Add chargrilled chicken or salmon fillet	£3.95 / £4.95
Vegan Caesar salad, crispy chickpeas, baby gem hearts, garlic ciabatta croutes, vegan Caesar dressing and vegan cheese shavings (vg) (gfo)	£10.95
Crispy sweet chilli beef, Thai style salad, fresh coriander and lime finished with a sweet chilli dressing (gfo)	£14.50



Mains

Spaghetti carbonara, crispy bacon lardons, Parmesan and fresh parsley	£14.50
Chilli con carne, glazed cheddar, basmati rice, beetroot tortilla, jalapenos, sour cream and chive (gfo)	£14.50
Crispy battered haddock, Small £12.50 Large £14.50 with chunky chips, mushy peas, homemade tartare sauce and wedged lemon (gfo)	
Nelson's homemade steak and ale pie, hand-cut chips, garden peas and traditional gravy	£15.50
Five bean chilli, basmati rice, beetroot tortilla, jalapenos, soya yoghurt and chive (vg) (gfo)	£13.50
Crispy fried buttermilk chicken tenders with sweet potato fries, garlic mayonnaise and homemade slaw	£14.95
Pan fried salmon fillet served with tenderstem broccoli, French beans, pickled fennel, roast cherry tomato and a citrus and baby caper dressing (gfo)	£17.95
Japanese Katsu curry served with coconut rice, prawn crackers and grilled lime	
Chicken	£15.95
Vegetable (vgoa)	£13.50
Sizzling fajitas, floured wraps, tomato relish, sour cream and avocado mayonnaise (gfo)	
Beef	£15.95
Chicken	£15.95
Vegetable (vgoa)	£13.50
Moules frites, garlic and white wine cream, skin on fries and fresh parsley (gfo)	£15.95

From the Grill

ALL SERVED WITH GRILLED TOMATO, FLAT CAP MUSHROOMS, WATERCRESS AND HAND CUT CHIPS

10oz gammon steak with fried hen's egg and pineapple chutney (gfo)	£15.95
10oz ribeye steak (gfo)	£24.50
Mint-marinated lamb steak (gfo)	£19.95

Burgers

ALL SERVED WITH HOUSE SLAW AND SKIN ON FRIES

Prime Wagyu steak burger, house sauce (gfo)	£15.50
8oz steak burger, house sauce (gfo)	£12.95
Cajun chicken burger, house sauce (gfo)	£12.50
Homemade spiced butternut squash and chickpea falafel burger, vegan mayonnaise (vg) (gfo)	£12.50
Add a topping	£1.50 each
Choose from:	
blue cheese	caramelized red onion jam
cheddar cheese	streaky smoked bacon
flat cap mushroom	fried egg

Side Orders (gfo) (v)

ALL £3.95

Chunky chips	House salad
Skinny fries	Crispy battered onion rings
Sweet potato fries	Seasonal vegetables

Sauces (gfo)

ALL £2.50

Blue cheese sauce	Peppercorn sauce
Traditional gravy	Curry sauce

Desserts

all £7.25 unless otherwise stated

Sticky toffee pudding, butterscotch sauce and vanilla ice cream (v) (gfo)	
Double chocolate brownie, white chocolate chip ice cream (v) (gfo)	
Traditional trifle, summer fruits, set vanilla bean custard, whipped Chantilly cream	
Eton mess, crushed meringue, fresh strawberry and mint (v) (gfo)	
Banoffee cheesecake, salted caramel and honeycomb ice cream (v)	
Traditional vanilla crème brûlée, with classic shortbread biscuit (v) (gfo)	

Chef's selection of cheeses

£9.50

Blacksticks Blue, Perl Wen Brie and Collier's Welsh Cheddar served with traditional accompaniments, water biscuits and house chutney (v) (gfo)

Knickerbocker glories

all £7.25

Chocolate indulgence, chocolate brownie pieces, white chocolate chunk ice cream, chocolate sauce, whipped cream	
Peach melba, raspberry ripple ice cream, glazed peach, candied almond brittle, whipped cream	
Salted caramel, sticky toffee pieces, honeycomb ice cream, salted caramel sauce, whipped cream	

Selection of Cheshire Farm ice creams

2 scoops £4.95, 3 scoops £6.50	
Vanilla bean, chocolate, strawberries and cream, cherry crumble, white chocolate chunk, honeycomb, raspberry ripple	

Sauces: raspberry, chocolate, salted caramel

Selection of Cheshire Farm sorbet (vg)

per scoop £2.25	
Champagne, lemon, raspberry	

Dairy free ice cream (vg)

2 scoops £4.95, 3 scoops £6.50	
Vanilla, chocolate, raspberry ripple	

Hot Beverages

Pot of Tea	£3.75
English Breakfast, Earl Grey and a variety of fruit and herbal infusions	
Hot chocolate with marshmallows and whipped cream	£4.50
Coffee	£3.50
Espresso, Americano and Macchiato	
Cappuccino, Latte, Mocha	£3.75
Flat White	£3.50
Liqueur Coffee	from £7.00

(v) Vegetarian (vg) vegan (vgoa) vegan option available (gfo) gluten free option available.

Please note that some dishes may contain traces of nuts.

All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present.

Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.

The Tip Jar

As we move towards a cashless society, it is becoming harder for guests to leave a small tip for the team. So we have taken the step of adding a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes to the team who have been looking after you and there are no admin fees or big boss deductions. If, for any reason, you would prefer not to leave a tip please let us know and we will remove this immediately, no questions asked.

Meals are served:
Monday - Sunday
12 noon - 10.00pm

• NELSON'S •

White Wines

	125ml	175ml	250ml	Bottle
Moonstone Ranch Chardonnay, SE Australia	3.60	4.90	6.70	19.00
A deliciously juicy fresh and fruity Chardonnay from 'Down Under' - clean melon and peach characters with a hint of cream.				
Dudleys Stone Chenin Blanc, South Africa				20.00
Aromas of ripe melon and mango with a touch of honey. Crisp and lively with well-balanced zing.				
Cortefresca Pinot Grigio, Italy	3.85	5.10	7.20	21.00
An elegant, soft and dry white wine with excellent flinty minerality. Enjoy this wine with pasta dishes, white meats or fish.				
Torres Verdejo, Spain				24.50
A bright yellow wine with tinges of green. Aromas of peach, honey and tropical fruits. Fresh and elegant with a delicious finish.				
Omaka Springs Sauvignon Blanc, New Zealand	4.65	6.65	8.85	26.00
This is a fresh and vibrant wine. Rich grapefruit and tropical fruit flavours are combined with more herbaceous notes. The wine is an excellent example of a classic Marlborough Sauvignon Blanc.				
Skinny Love Viognier, Australia				32.00
Minimal intervention ensures that the mouthfeel of this wine is soft, balanced, integrated and appealing. Slightly on the sweeter side, this delicate wine bursts with stone fruit and honeydew melon on the finish.				
Accomplice Semillon/Sauvignon, Australia				26.00
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.				
Picpoul de Pinet Ormarine, France				26.50
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?				
Victoria Park Chardonnay, Australia				27.00
Aromas of fresh cut peach flesh with accents of wild honey and hints of lemon myrtle. Medium bodied, layers of flavour build across the palate, along with the slightest hint of oak which comes through as a hint of cinnamon and spice.				

Red Wines

	125ml	175ml	250ml	Bottle
Tierra de Estrellas Merlot, Chile	3.60	4.90	6.70	19.00
Deep ruby red in colour, with smooth velvety flavours of plums and damsons.				
Coorong Estate Shiraz, Australia				21.00
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.				
Perinitza Vineyards Pinot Noir, Romania				22.00
Another simple stunner from this grape, a full bodied red packed with plum fruit.				
Alto de Mayo Malbec, Argentina	4.25	5.95	7.95	23.00
A full bodied palette of ripe berries and spices with smooth velvety tannins.				
Bodegas Santiago Rioja Crianza, Spain	4.60	6.50	8.50	26.00
Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins.				
Lyngrove Pinotage, South Africa				23.00
This wine is packed with spice and blackberry aromas. A structured but well balanced wine with juicy berry flavours and a soft finish.				
Bella Modella Primitivo, Italy				26.00
A very intense ruby red wine with garnet reflections, intense with hints of violet, black currant, plum jam and with light spicy notes.				
Arte Noble Selection Pinot Noir, Chile				31.00
Rich red berry and strawberry fruit with some warming spice flavours which include cinnamon and cloves; beautiful balance, juicy and smoky with a lingering finish.				
Smoking Loon Old Vine Zinfandel, California				37.00
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.				
Torres Natureo Tinto Syrah 0%, Spain				22.50
With less than 0.5% alcohol and half the calories of a normal wine. Aged in French Oak with aromas of pomegranate, redcurrant and vanilla.				

Rose Wines

	125ml	175ml	250ml	Bottle
Wildwood Zinfandel Rosé, U.S.A				22.00
A youthful wine with aromas of fresh cherries and watermelon. On the palate, flavours of juicy ripe strawberries and sweet candy are incredibly sumptuous and ever so moreish.				
Cortefresca Pinot Grigio Rosé, Italy	3.85	5.10	7.20	21.00
A delicate blend of soft summer fruits and light acidity combine to produce a gentle dry blush. Enjoy this wine on its own or with spicy foods, salads or pasta dishes.				
				Bottle Magnum
Chateau Minuty 'M' de Minuty' Provence Rosé, France				47.00 99.95
Pale pink colour; fragrant, strawberry-scented nose; dry and crisp with lovely, delicate fruit.				

Sparkling Wine & Champagne

	125ml	Bottle
Il Caggio Prosecco DOC Spumante Extra Dry, Italy	7.20	26.50
Small and lively bubbles burst onto the tongue. A smooth mousse and subtle wild apples and pear fruits exude from the palate with a refreshing lift on the finish. Fit for a celebration, though ideal for a toast on any occasion.		
Mionetto Vivo "Prosecco Style" Spumante Rosé, Italy		26.50
Aromas of raspberry, rose and cherry. Well balanced with crisp flavours.		
Champagne J'lemoine Brut NV, France		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		60.00
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 Rosé NV, France		58.95
Plenty of moreish strawberry and raspberry fruit, balanced by well-judged acidity from this excellent family-run producer.		
Champagne Laurent Perrier Vintage Brut, France		80.00
Very elegant, blending ripe fruit aromas such as pink grapefruit and yellow peach, with hints of creme brûlée. Opens to yellow fruit flavours and has a lingering, crisp finish that shows citrus-fruit flavours.		
Champagne Laurent Perrier Rosé Brut NV, France		85.00
The undisputed star of Rosé Champagne. Gently pressed from some of the best grapes from the region's 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

Heaven on Earth by Stellar Organics, South Africa	25.50
A luscious, nectar-like dessert wine made from grapes dried on rooibos straw. Rich aromas of apricot, honey and redbush and sumptuous fruit flavours.	

NELSON'S

Signature cocktails

Seaside Seltzer	8.50
They say sea air is a great tonic, so we put it in a drink. This house cocktail brings together Mermaid Vodka, watermelon and lime juices with agave, soda water and a pinch of salt. Fresh as a sea breeze!	
The Godfather	9.00
He's sweet, but a little bit psycho. House bourbon kissed with a splash of Amaretto, served over ice... like revenge, a drink best served cold.	
A Little Dinghy	8.00
By order of the Captain! We mix Captain Morgan's Parrot Bay coconut rum with Malibu and pineapple, cranberry and orange juices in this tippie, certain to wow the rum-lovers.	
Mojito	8.00
A classic to transport you to the islands. White rum collides with fresh mint, lime and soda in the Nelson's take on the cocktail famous the world over.	
Gin & Tea	8.00
Combining our Great British loves, gin and tea, this is an English country garden in a glass. Mermaid Gin is muddled with green tea, elderflower cordial and a splash of Fevertree tonic water.	
Dark & Stormy	8.00
Any good sailor's choice after time at sea, this classic marriage of dark rum, ginger beer and lime juice is so-called for its colour, famously that of "a cloud only a fool or a dead man would sail under".	
Bliss on the Beach	9.00
Born in the Sunshine State of Florida, catch some rays with our twist on the beachside classic. Vodka, peach schnapps and crème de cassis blend with orange and cranberry juices in what is surely the international drink of holidays.	

Nelson's Bar at The Grosvenor Pulford Hotel & Spa
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