

Pub Nibbles

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| Garlic ciabatta (v) | £3.95 |
| Garlic ciabatta with cheese (v) | £4.95 |
| Marinated olives (vg) (gfo) | £3.95 |
| Fire-roasted red pepper hummus, tortilla crisps (vg) (gfo) | £5.25 |
| Crispy buttermilk chicken tenders with homemade piri piri sauce | £6.50 |
| Honey glazed chipolatas, wholegrain mustard mayonnaise | £5.50 |
| Battered haddock goujons, tartar sauce and lemon (gfo) | £6.50 |
| Baked Mexican style nachos, glazed with mozzarella, tomato salsa, guacamole 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

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| Chef's soup of the day served with crusty bread (vgoa) (gfo) | £5.95 |
| Chicken liver parfait, with Armagnac and thyme, sweet red onion jam and toasted ciabatta (gfo) | £7.50 |
| Spicy pork and Nduja meatballs with glazed mozzarella and sticky BBQ sauce | £7.50 |
| Traditional prawn and crayfish cocktail, baby gem hearts, blushed cherry tomatoes, pickled cucumber and Marie Rose sauce (gfo) | £7.95 |
| Wild mushrooms, garlic cream sauce, toasted focaccia and truffle oil | £6.95 |
| Glazed goat's cheese, garden pea, asparagus and spinach risotto with fresh shavings of Grana Padano | £7.95 / £13.50 |
| Salmon and haddock fishcake, tartar sauce, garden pea, spring onion and pickled radish salad | £7.50 / £12.50 |

Sandwiches and wraps

(served 12pm-5pm)

ALL SERVED WITH HOUSE SALAD AND CRISPS

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| Steak ciabatta, chargrilled steak, caramelised onion jam and dressed rocket (gfo) | £11.50 |
| 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 cheese (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

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| Goat's cheese, sweet balsamic onion and rocket (v) |
| Tuna cheese melt, spring onion and lime mayonnaise |
| Mediterranean vegetable and basil pesto (vg) |
| Glazed ham, cheddar cheese and tomato |

Salads

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| 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 king prawns | £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, lime and sweet chilli dressing | £14.50 |



Mains

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| Chargrilled chicken and chorizo tagliatelle, cherry tomatoes and fresh parsley | £14.95 |
| Slow cooked lamb tagine, apricot, giant cous cous, mint yoghurt and toasted almonds | £17.50 |
| Crispy battered haddock, with chunky chips, mushy peas, homemade tartare sauce and wedged lemon (gfo) | Light £12.95 Large £14.95 |
| Nelson's homemade steak and ale pie, hand-cut chips, garden peas and traditional gravy | £15.95 |
| Chilli con carne, basmati rice, tortillas, jalapenos, soya yoghurt and chive (gfo) | £15.50 |
| Five bean chilli, basmati rice, tortilla, jalapenos, soya yoghurt and chive (vg) (gfo) | £13.95 |
| Crispy fried buttermilk chicken tenders with seasoned fries, garlic mayonnaise and pickled slaw | £14.95 |
| Grilled seabass, charred Mediterranean vegetables, crispy noodles and basil pesto dressing | £18.50 |
| Thai red curry, steamed rice, pak choi, tenderstem broccoli, water chestnuts, beansprouts and fresh coriander (v) (gfo) | £13.50 |
| Add chicken | £3.95 |
| Add king prawns | £4.95 |
| Sizzling fajitas, floured wraps, tomato relish, sour cream and avocado mayonnaise (gfo) | |
| Beef | £16.50 |
| Chicken | £16.50 |
| Vegetable (vgoa) | £13.95 |

From the Grill

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|---|--------|
| 10oz gammon steak with fried hen's egg and pineapple chutney (gfo) | £16.50 |
| 10oz ribeye steak (gfo) | £25.95 |
| Harissa-marinated chicken breast (gfo) | £16.50 |
| ALL SERVED WITH GRILLED TOMATO, FLAT CAP MUSHROOMS, WATERCRESS AND HAND CUT CHIPS | |

Burgers

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| ALL SERVED WITH HOUSE SLAW AND SKIN ON FRIES | |
| 8oz steak burger, house sauce | £13.95 |
| Minted lamb burger, house sauce | £14.50 |
| Cajun chicken burger, house sauce (gfo) | £12.95 |
| Vegan burger, lightly-spiced lentil and vegetable patty with soft herb and spring onions (vg) (gfo) | £12.50 |
| Add a topping (gfo) | £1.50 each |
| Choose from: | |
| blue cheese | caramelised red onion jam |
| cheddar cheese | streaky smoked bacon |
| flat cap mushroom | fried egg |

Side Orders (gfo) (v)

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|---------------------|-----------------------------|-----------|
| Chunky chips | House salad | All £3.95 |
| Skinny fries | Crispy battered onion rings | |
| Seasonal vegetables | | |

Sauces (gfo)

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|-------------------|------------------|-----------|
| Blue cheese sauce | Peppercorn sauce | All £2.50 |
| Traditional gravy | Curry sauce | |

Desserts

all £7.50 unless otherwise stated
Sticky toffee pudding, butterscotch sauce and vanilla ice cream (v) (gfo)

Warm triple chocolate brownie, with white chocolate chunk ice cream (v) (gfo)

Glazed lemon tart with raspberry sorbet and crushed meringue

Mixed berry Eton mess, vanilla whipped cream with candied orange and fresh mint

Banoffee cheesecake, sugar-glazed banana and honeycomb ice cream

Traditional vanilla crème brûlée, with fruit compote and 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, 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 £4.50

with marshmallows and whipped cream

Americano, Espresso, Flat White or Macchiato £3.50

Cappuccino, Latte or Mocha £3.75

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 |
|---|-------|-------|-------|--------|
| Dudleys Stone Chenin Blanc, South Africa | 3.80 | 5.20 | 7.50 | 21.50 |
| Aromas of ripe melon and mango with a touch of honey. Crisp and lively with well-balanced zing. | | | | |
| Moonstone Ranch Chardonnay, SE Australia | 3.90 | 5.40 | 7.80 | 22.00 |
| A deliciously, juicy fresh and fruity Chardonnay from 'Down Under' - clean melon and peach characters with a hint of cream. | | | | |
| Cortefresca Pinot Grigio, Italy | 4.00 | 6.00 | 8.00 | 23.00 |
| An elegant, soft and dry white wine with excellent flinty minerality. Enjoy this wine with pasta dishes, white meats or fish. | | | | |
| Torres Verdejo, Spain | | | | 27.00 |
| A bright yellow wine with tinges of green. Aromas of peach, honey and tropical fruits. Fresh and elegant with a delicious finish. | | | | |
| Moloko Bay Sauvignon Blanc, South Africa | 5.00 | 7.00 | 9.80 | 28.00 |
| This Southern Hemisphere Sauvignon Blanc offers a fresh, zesty palate with tropical fruit and green apple. Lemon and lime tease the palate into a crisp refreshing finish with long lasting fruit. | | | | |
| Skinny Love Viognier, Australia | | | | 33.00 |
| 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 | | | | 29.00 |
| 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. | | | | |
| Duc de Morny Picpoul Ormarine, France | | | | 28.50 |
| 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 | 5.10 | 7.20 | 21.00 |
| Deep ruby red in colour, with smooth velvety flavours of plums and damsons. | | | | |
| Coorong Estate Shiraz, Australia | 3.90 | 5.40 | 7.80 | 22.00 |
| 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 | | | | 24.00 |
| Another simple stunner from this grape, a full bodied red packed with plum fruit. | | | | |
| Alto de Mayo Malbec, Argentina | 4.30 | 6.00 | 8.60 | 24.00 |
| This wine has a gorgeous vibrant red colour with purple hues. The nose offers yummy cooked cherry aromas with vanilla hints, this gives way to a mellow rounded palate with a lingering finish. | | | | |
| Bodegas Santiago Rioja Crianza, Spain | 4.80 | 6.70 | 9.50 | 27.00 |
| Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins. | | | | |
| Lyingrove Pinotage, South Africa | | | | 25.00 |
| 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, IGT Puglia, 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 | | | | 23.00 |
| 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 | 4.00 | 6.00 | 8.00 | 23.00 |
| 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 | 4.00 | 6.00 | 8.00 | 23.00 |
| 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 | | | 45.00 | 95.00 |
| 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 | 28.50 |
| 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. | | |
| Il Caggio Sparkling Rosé Spumante Extra Dry, Italy | | 29.50 |
| Aromas of raspberry, rose and cherry. Well balanced with crisp flavours. | | |
| Halfpenny Green Brut, England | | 45.00 |
| English sparkling wine made in the traditional or Champagne method, with elegant refined nutty flavours and a persistent length. | | |
| 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 | | 60.00 |
| 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. | | |
| Champagne Dom Perignon Vintage, France | | 195.00 |
| A bone dry full bodied Champagne blended from forty to fifty wines from seven or eight vintages. | | |
| Krug Grand Cuvée, France | | 225.00 |
| A bone dry full bodied Champagne blended from forty to fifty wines from seven or eight vintages. | | |

Dessert Wine

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| Heaven on Earth by Stellar Organics, South Africa 37.5cl | 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

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| 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. | |
| Espresso Martini | 9.00 |
| The classic for the coffee lovers! Fresh espresso combines with vodka and Tia Maria in this smooth house favourite | |

Nelson's Bar at The Grosvenor Pulford Hotel & Spa
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