

PUB NIBBLES

Garlic ciabatta (v)	£4.50
Garlic ciabatta with cheese (v)	£5.50
Marinated olives (vg) (gfo)	£4.75
Moroccan-style hummus with fried tortilla crisps (vg) (gfo)	£5.95
Piri piri chicken wings crispy shallots, spring onion and homemade piri piri sauce	£6.95
Battered haddock goujons with tartar sauce and lemon (gfo)	£6.95
Sweet potato and red onion bhaji pomegranate, fresh coriander and raita (vgo)	£5.95
Baked Mexican-style nachos glazed with mozzarella, tomato salsa, guacamole and sour cream (v) (vgo)	£7.95
Add shredded lamb vindaloo	£3.95
Add cauliflower, chickpea and spinach Balti (vg)	£3.50
Add jalapeños (vg)	£1.50

SALADS

Classic Caesar salad baby gem hearts, garlic ciabatta croutes, anchovies, crisp bacon lardons, Grana Padano shavings and Caesar dressing (gfo)	£11.25
Add chargrilled chicken (gfo)	£4.95
Vegan Caesar salad chickpea, baby gem lettuce, croutons and Caesar dressing (vg) (gfo)	£10.95
Crispy sweet chilli beef Thai-style salad, fresh coriander, lime and sweet chilli dressing	£14.95

Grilled halloumi salad marinated olives, mixed peppers, cherry tomato, cucumber and sweet red onion with an oregano and red wine vinaigrette (v)	£13.95
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SANDWICHES AND PANINIS

served 12pm-5pm

All served with house salad and Tyrrells crisps

SANDWICHES

Chargrilled steak ciabatta, Diane sauce, sautéed shallots, mushroom and dressed rocket (gfo)	£13.50
Prawns and crayfish on open brown bloomer with baby gem lettuce and Marie Rose sauce (gfo)	£11.50
Sweet potato and red onion bhaji wrap, pomegranate, fresh coriander and raita (vg)	£10.50

PANINIS

Turkey and cranberry with sage and onion stuffing (gfo)	£9.95
Tuna cheese melt spring onion and lime mayonnaise (gfo)	£9.95
Moroccan-style hummus chickpea and gem lettuce (vg) (gfo)	£9.95
Cured bacon brie and redcurrant jam (gfo)	£10.50

STARTERS

Chef's soup of the day £6.95 served with crusty bread (v) (vgo) (gfo)	Traditional prawn and crayfish cocktail £9.95 baby gem hearts, blushed cherry tomatoes, pickled cucumber and Marie Rose sauce (gfo)
Pressing of confit chicken, leek and wild mushroom £8.50 brandy-poached raisins and toasted ciabatta (gfo)	Sautéed mushrooms in garlic and parsley butter £8.50 with Grana Padano on toasted focaccia (v) (vgo)
Scottish smoked and poached salmon roulade £8.95 pickled cucumber, baby radish and lemon aioli	Baked Camembert £9.50 cranberry jam, candied walnuts and toasted muesli bread

MAINS

Seafood linguine £18.95 mixed seafood, chilli, garlic and tomato ragu	Pan-seared fillet of sea bream £18.95 crushed new potatoes, caramelised cauliflower purée, buttered spinach, confit cherry tomato and chive beurre blanc (gfo)	Peruvian-style marinated chicken breast £18.95 white bean, spinach and chorizo cassoulet and crispy kale (gfo)
Pulled lamb vindaloo £18.95 braised rice, butternut squash, peas, fresh coriander, chilli, raita and chargrilled garlic flatbread	Crispy battered haddock £16.95 with chunky chips, mushy peas, homemade tartar sauce and wedged lemon (gfo)	Maple-glazed pork chop £17.95 creamed potato, roasted root vegetables, tender stem broccoli and Calvados and wholegrain mustard sauce
Nelson's cottage pie £17.95 slow-cooked steak mince and heritage carrot topped with mashed potato and glazed cheddar, served with pickled red cabbage and rich red wine gravy (gfo)	Cauliflower, chickpea and spinach Balti £16.50 braised basmati rice, raita and garlic flatbread (vg) (gfo)	Sizzling fajitas tortilla wraps, salsa, sour cream and guacamole (gfo)
Slow-cooked beef feather blade £19.95 charred carrots, fine beans, creamed potatoes and Bourguignon sauce (gfo)	Nelson's homemade steak pie £17.95 hand-cut chips, garden peas and traditional gravy	Beef £17.95 Chicken £16.95 Vegetable (v) £15.50

FROM THE GRILL

All served with grilled tomato, field mushrooms, watercress and hand-cut chips

10oz gammon steak with fried hen's egg and pineapple chutney (gfo)	£18.50
10oz 30 day aged grass-fed Welsh sirloin (gfo)	£31.95
10oz Angus rib-eye (gfo)	£31.95
Peruvian-marinated chicken breast (gfo)	£17.95

SAUCES

(gfo) **All £3.50**
Blue cheese | Peppercorn sauce | Traditional gravy
Diane sauce

SIDE ORDERS

(gfo) (v) All £4.75	
Chunky chips	Crispy battered onion rings
House salad	Seasonal vegetables
Skin-on fries	

BURGERS

All served on a brioche-style bun with house slaw, burger relish and skin-on fries

Steak burger	£14.50
Spiced Peruvian-marinated chicken burger (gfo)	£13.95
Vegan burger lightly-spiced lentil and vegetable patty with soft herbs and spring onions (vg) (gfo)	£13.50

Add a topping (gfo) **£1.50 each**

Choose from:

*Blue cheese | Caramelised red onion jam | Cheddar cheese
Streaky smoked bacon | Field mushroom | Fried egg*

(v) vegetarian (vg) vegan (vgo) 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.

Food served from 12pm-9.30pm (Monday- Thursday), 12pm-10pm (Friday-Saturday) and 12pm-9pm (Sundays)

The Tip Jar

We have added a discretionary 7.5% contribution to the tip jar to your bill. Every penny goes directly to the team who have been looking after you. 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.

DESSERTS

all **£7.95** unless otherwise stated

Traditional sticky toffee pudding, vanilla ice cream and salted caramel sauce (v) (gfo)

Warm cherry and pistachio frangipane tart, oat crumble and vanilla Anglaise (v)

Chocolate and toffee cheesecake, praline brittle and clotted cream ice cream

Orange almond sponge, mixed berry gel and lime sorbet (vg) (gfo)

Classic sherry trifle, set custard, seasonal berries, candied peel and vanilla Chantilly (vg) (gfo)

Triple chocolate brownie, honeycomb pieces, dark chocolate ganache and mocha ice cream (gfo) (vgo)

CHEF'S SELECTION OF CHEESES **£12.95**

served with Peter's Yard crackers and house chutney (v) (gfo)

Burt's Blue

A soft, mould-ripened blue cheese. Each cheese is pierced by hand during the ripening process to encourage and allow the growth of mild blue veins through the paste. As the cheese matures, the flavours become more rounded and the resistance gives way to a much softer texture.

Black Bob extra-mature cheddar

A well-rounded and very smooth-tasting cheddar with a creamy, mature texture and a slight tang.

Perl Wen

A soft, organic white brie-style cheese which starts with a Caerphilly recipe but is then mold ripened like a brie and has a mild flavour with a citric center.

KNICKERBOCKER GLORIES

Choose from:

Black Forest, chocolate brownie, chocolate ice cream, black cherry, chocolate sauce and whipped Chantilly cream

Eton mess, sweet poached mixed berries, strawberry ice cream, meringue pieces and whipped Chantilly cream

Sticky toffee, sticky toffee pieces, toffee fudge ice cream, salted caramel sauce and whipped Chantilly cream (gfo)

SELECTION OF CHESHIRE FARM ICE CREAMS

2 scoops £5.25 | 3 scoops £6.95

Choose from:

Vanilla bean, chocolate, strawberries and cream, clotted cream, coconut and mocha

SELECTION OF CHESHIRE FARM SORBET

(vg) **2 scoops £5.25 | 3 scoops £6.95**

Choose from:

Mango, raspberry, lime

DAIRY-FREE ICE CREAM

(vg) **2 scoops £5.25 | 3 scoops £6.95**

Choose from:

Vanilla, chocolate and raspberry ripple

SON'S.



• NELSON'S

MEALS ARE SERVED:

Monday-Thursday 12noon-9.30pm
Friday and Saturday 12noon-10.00pm
Sunday 12noon-9.00pm

Nelson's Bar at The Grosvenor Pulford Hotel & Spa
Wrexham Road, Pulford, Chester CH4 9DG
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