

## PUB NIBBLES

<b>Garlic ciabatta</b> (v)	<b>£4.95</b>
<b>Garlic ciabatta with cheese</b> (v)	<b>£5.95</b>
<b>Marinated olives</b> (vg) (gfo)	<b>£4.95</b>
<b>Moroccan-style hummus</b> with fried tortilla crisps (vg) (gfo)	<b>£5.95</b>
<b>Sticky bourbon BBQ chicken wings</b> with blue cheese dip	<b>£6.95</b>
<b>Battered haddock goujons</b> with tartar sauce and lemon (gfo)	<b>£6.95</b>
<b>Crispy mozzarella bocconcini</b> with sun-dried tomato aioli (v)	<b>£6.75</b>
<b>Korean-fried cauliflower</b> with spicy gochujang sauce (v) (vgo)	<b>£6.95</b>

## SALADS

<b>Classic Caesar salad</b> baby gem hearts, garlic ciabatta croutes, anchovies, crisp bacon lardons, Grana Padano shavings and Caesar dressing (gfo)	<b>£11.25</b>
<b>Add</b> chargrilled chicken (gfo)	<b>£4.95</b>
<b>Superfood salad</b> charred tender stem broccoli, spiced red quinoa, roasted butternut squash, red pepper hummus, crispy kale, toasted pumpkin seeds and pomegranate vinaigrette (vg) (gfo)	<b>£11.95</b>
<b>Crispy sweet chilli beef</b> Thai-style salad, fresh coriander, lime and sweet chilli dressing	<b>£15.95</b>
<b>Greek salad</b> barrel-aged feta, red onion, plum tomato, Kalamata olives and marinated cucumber with a lemon and oregano dressing (v)	<b>£13.95</b>

## SANDWICHES AND PANINIS

served 12pm-5pm

*All served with house salad and Tyrrells crisps*

### SANDWICHES

<b>Chargrilled steak ciabatta,</b> Diane sauce, sautéed shallots, mushroom and dressed rocket (gfo)	<b>£13.50</b>
<b>Prawns and crayfish on open brown bloomer</b> with baby gem lettuce and Marie Rose sauce (gfo)	<b>£11.50</b>
<b>Falafel and chargrilled avocado wrap</b> with tahini and chilli sauce (vg)	<b>£10.50</b>

### PANINIS all £11.95

<b>Marinated chilli chicken</b> with cheddar and chive (gfo)
<b>Tuna cheese melt</b> spring onion and lime mayonnaise (gfo)
<b>Truffled wild mushroom</b> caramelised red onion and watercress (vg)
<b>Honey-roasted ham and Collier's mature cheddar cheese</b> served with tomato chilli relish (gfo)

<b>Chef's soup of the day</b> £7.25 served with crusty bread (v) (vgo) (gfo)
<b>Sautéed mushrooms in garlic and parsley butter</b> £8.50 with Grana Padano on toasted focaccia (v) (vgo)
<b>King prawn tempura</b> £9.75 with spicy ponzu

## STARTERS

<b>Duck liver parfait</b> £8.50 cherry jam and thyme and garlic croutes (gfo)
<b>Traditional prawn and crayfish cocktail</b> £9.95 baby gem hearts, blushed cherry tomatoes, pickled cucumber and Marie Rose sauce (gfo)

<b>Baked Mexican-style nachos</b> £7.95 glazed with mozzarella, tomato salsa, guacamole and sour cream (v) (vgo)
<b>Add</b> chilli con carne <b>£3.95</b>
<b>Add</b> five bean chilli (v) <b>£3.50</b>
<b>Add</b> jalapeños (vg) <b>£1.50</b>

## MAINS

<b>Seafood linguine</b> £18.95 mixed seafood, chilli, garlic and tomato ragu	<b>Classic fish pie</b> £19.95 Scottish salmon, smoked cod, king prawns topped with a Collier's cheddar potato gratin and served with parsley-buttered chantenay carrots	<b>Chicken tikka masala</b> £18.50 garlic-buttered naan, pomegranate raita, crispy fried onion, pilau rice and fresh coriander (gfo)
<b>Crispy battered haddock</b> £17.50 with chunky chips, mushy peas, homemade tartar sauce and wedged lemon (gfo)	<b>Five bean chilli</b> £15 braised rice, guacamole, chive sour cream, jalapeños and tortilla chips (gfo) (v) (vgo)	<b>Marinated chicken ballotine</b> £19.95 with air-dried ham and burrata, roasted red pointed peppers and Sicilian pesto
<b>Lemon and manuka honey-marinated salmon</b> £21.75 with a pickled fennel and watercress salad	<b>Add mozzarella</b> £1.50	<b>Sizzling fajitas</b> tortilla wraps, salsa, sour cream and guacamole (gfo)
<b>Nelson's homemade steak pie</b> £18.50 hand-cut chips, garden peas and traditional gravy	<b>Maple-glazed pork chop</b> £17.95 creamed potato, roasted root vegetables, tender stem broccoli and Calvados and wholegrain mustard sauce	<b>Beef</b> £18.95 <b>Chicken</b> £17.95 <b>Vegetable</b> (v) <b>£16.50</b>

## FROM THE GRILL

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

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

## SAUCES

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

## SIDE ORDERS

(gfo) (v) <b>All £4.75</b>	
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*

<b>Steak burger</b>	<b>£15.95</b>
<b>Buttermilk chicken burger</b> (gfo)	<b>£15.95</b>
<b>Vegan burger</b> lightly-spiced lentil and vegetable patty with soft herbs and spring onions (vg) (gfo)	<b>£13.95</b>

**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.

## DESSERTS

all **£7.95** unless otherwise stated

<b>Banoffee sugar waffles,</b> salted caramel sauce, rum-infused banana and honeycomb ice cream
<b>Baked apple crumble cheesecake,</b> calvados syrup, apple gel and clotted cream ice cream
<b>Dark chocolate and praline brownie,</b> white chocolate ganache and Ferrero ice cream (gfo)
<b>Lemon and thyme crème brûlée</b> with raisin biscotti (gfo)
<b>Orange and almond sponge,</b> seasonal berry compote and lemon sorbet (gfo) (v) (vgo)
<b>Traditional sticky toffee pudding,</b> vanilla ice cream and salted caramel sauce (v) (gfo)

### 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 **all £7.95**

*Choose from:*  
**Sticky toffee;** sticky toffee pudding pieces, salted caramel,  
fudge pieces, honeycomb ice cream and whipped Chantilly  
cream

**Rhubarb crumble and custard;** poached rhubarb, vanilla  
custard, crumble, clotted cream ice cream and whipped  
Chantilly cream

**Brownie;** dark chocolate brownie pieces, white chocolate  
ganache, fererro ice cream and whipped Chantilly cream

### SELECTION OF CHESHIRE FARM ICE CREAMS 2 scoops £5.25 | 3 scoops £6.95

*Choose from:*  
Vanilla, clotted cream, strawberry, chocolate, honeycomb,  
fererro and Cointreau

### SELECTION OF CHESHIRE FARM SORBET (vg) 2 scoops £5.25 | 3 scoops £6.95

*Choose from:*  
Rhubarb, raspberry, lemon

### DAIRY-FREE ICE CREAM (vg) 2 scoops £5.25 | 3 scoops £6.95

*Choose from:*  
Vanilla or raspberry ripple

**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.

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  
Tel: 01244 570560 [www.grosvenorpulfordhotel.co.uk](http://www.grosvenorpulfordhotel.co.uk)