

Welcome to The Lord Nelson Inn

Opening hours for food

Monday to Saturday

Lunch service
12.00noon till 2.00pm

Evening service
6.30pm till 9.00pm

Sunday Carvery

Lunch service, carvery menu only served from
12.00noon till 3.00pm

Sunday Evening

Evening service
6.00pm till 8.00pm

Take-away cask ale beer battered jumbo cod and chips available throughout the week. Fresh lobster also available, please pre-order and if you are interested in other delicacies please contact the chef to discuss.

We also cater for functions for up to 150 people with varying styles of menus, please contact us on the number below or ask behind the bar.

We hope that you enjoy your visit.

The Lord Nelson Inn,
1-2 High Street, Marshfield,
Tel No. 01225 891820
Web site. www.thelordnelsoninn.info

Welcome to The Lord Nelson Inn Restaurant

Our produce is fresh whenever possible, seasonal and locally sourced supporting local suppliers: - Marshfield: Artingstalls Butchers.

Others: - W.J. Harris - Bristol, Bartlett's of Bath, M & J Seafood's, A. David - Bristol, Burtons Go Bananas - Bristol, L.F. Jones and also Hunts.

All our food is fresh & cooked to order at busy times please bear with us.

Lunch Menu

- Jumbo fillet of cod in crispy cask ale batter
With handcut chips, mushy peas and homemade tartare sauce £9.90
- Nelsons homemade burger of the day
Freshly made burger in a stone baked roll, handcut chips, coleslaw and salad £8.95
- Nelsons homemade spicy falafel burger (V)
Freshly made burger in a stone baked roll, handcut chips, coleslaw and salad £8.95
- Lunch time steak 5oz:- Sirloin steak char-grilled to your liking, handcut chips & salad, with either: - Grilled tomato, onion rings and watercress Or
Creamy black peppercorn & bacon sauce Or
Tomato, basil & garlic sauce £10.95
- Artingstalls of Marshfield venison sausages
Champ potato and sweet minted peas with Cumberland sauce £9.35
- Sautéed lambs liver & crispy smoked bacon
Wholegrain mustard mash, Bristol Cream sherry sauce & carrot puree £8.50
- Poached duck egg with baby gem lettuce salad (V)
Croutons, cherry tomatoes and Cornish Yarg, homemade Caesar dressing £8.95
- Fresh grilled rainbow trout fillets
Samphire grass salad, tomato compote with a lemon nage £10.90
- Oven baked courgette with cous cous (V)
Open courgette filled with cracked wheat, broccoli and rocket pesto with a cream sauce of spring onion and garlic, polenta chips £9.10

Lite bites and hot or cold open sandwiches

- Homemade soup with homemade mixed olive bread £4.35
- Cold: North Atlantic prawns with tomato salsa £5.60
- Cold: Wiltshire ham with wholegrain mustard mayonnaise £5.35
- Warm: Double Gloucester cheese & Stowford Press cider rarebit (V) £5.30
- Hot: Roasted red pepper and aubergine with roquette pesto (V) £5.45
- Cold: Coronation chicken, lightly curried mayonnaise with apricots & raisins £5.80
- Hot: Home cooked corned beef with homemade piccalilli £5.90

All served in either half a white or wholemeal baguette with a dressed mixed salad and home cooked root vegetable crisps

Dinner Menu

Starters

- Homemade soup with homemade mixed olive bread £4.35
- Chicken liver parfait, beetroot coulis and Sauternes jelly, toasted brioche £5.45
- Prawn & crayfish cocktail, spiked with lime and chilli, Marie Rose sauce £5.40
- Oven roasted nut & seed cake, red pepper compote, sorrel salad £5.10
- Chick pea houmous, aubergine caviar & tomato salsa, balsamic syrup with pitta bread £4.90
- Crusty bread with garlic & chilli butter, Double Gloucester cheese & Stowford Press cider rarebit with smoked bacon £4.45

Main Courses

- Jumbo fillet of cod
In a crispy cask ale batter with handcut chips, mushy peas & homemade tartare sauce £9.90
- Nelsons homemade burger of the day
Freshly made burger in a stone baked roll, handcut chips, coleslaw and salad £8.95
- Nelsons homemade spicy falafel burger (V)
Freshly made burger in a stone baked roll, handcut chips, coleslaw and salad £8.95
- Venison steak, port & liquorice infused sauce
Cracked wheat, radish & red grapes salad with broccoli & carrot puree £14.50
- Fresh roast Haddock
Spiced new potato salad with a coconut and coriander chowder £12.95
- Poached duck egg with baby gem lettuce salad (V)
Croutons, cherry tomatoes and Cornish Yarg, homemade Caesar dressing £8.95
- Fresh grilled rainbow trout fillets
Samphire grass salad, tomato compote with a lemon nage £10.90
- Oven baked courgette with cous cous (V)
Open courgette filled with cracked wheat, broccoli and roquette pesto with a cream sauce of spring onion and garlic, polenta chips £9.10
- Chicken supreme filled with a herb mouseline
Cauliflower cream, lemon thyme sauce, champ potato, courgettes & broccoli £12.90
- Oven roasted pork tenderloin on a warm Waldorf salad
Rich prune and Armagnac sauce, carrot and broccoli £14.25
- Sirloin steak char-grilled to your liking with handcut chips & salad,
with either: - Grilled tomato, onion rings, mushrooms and watercress Or
Creamy black peppercorn & bacon sauce Or
Tomato, basil & garlic sauce £14.95

Desserts

- Homemade baked cheesecake and honeycomb with maple & coffee syrup £4.85
- Homemade vodka & cranberry jelly, grapefruit sorbet with spelt & semolina shortbread £4.80
- Homemade warm tarte tartin with clotted cream and rhubarb compote £4.90
- Homemade blood orange posset, rich chocolate mousse and Madeira cake £5.10
- Homemade ice cream, vanilla syrup and black pepper tuile £4.10
- A cheeseboard of Cornish Yarg, Bath Soft And Dorset Blue Vinny with homemade chutney, celery and Bath Olivers £5.95

Liqueurs, Teas and coffees

- Freshly brewed pot of tea for 1 £1.95
- Herbal infusions £2.35
- Espresso £1.95
Short strong coffee
- Americano £1.95
Single espresso, topped up with hot water to your desired strength
- Cappuccino £2.55
Espresso, hot milk and steamed milk foam, sprinkled with chocolate (optional)
- Lattè £2.55
Tall glass of full flavoured coffee, hot milk with a foam topping

All of the above coffees are available as decaffeinated

- Hot chocolate £2.70
- Hot chocolate with rum £4.95
- Gaelic coffee Jameson's Irish whiskey
- French coffee Martell
- Caribbean coffee dark rum
- Highland coffee Glenfiddich Scotch Whisky
- Calypso coffee Tia Maria
- Skye coffee Drambuie
- Sunrise coffee Malibu £4.90 ea

Dear Guest, here at The Lord Nelson Inn we will never intentionally use any products that we know to be genetically modified. Regrettably, we cannot guarantee that all of our dishes are 100% free from nuts or their derivatives.

Please ask a member of our restaurant staff if you have any special dietary requirements or preferences.

Sunday lunch Menu

Starters

- Homemade soup with homemade mixed olive bread £4.35
- Chicken liver parfait, beetroot coulis and Sauternes jelly, toasted brioche £5.45
- Prawn & crayfish cocktail, spiked with lime and chilli, Marie Rose sauce £5.40
- Oven roasted nut & seed cake, red pepper compote, sorrel salad £5.10
- Chick pea houmous, aubergine caviar & tomato salsa, balsamic syrup with pitta bread £4.90
- Crusty bread with garlic & chilli butter, Double Gloucester & Stowford Press cider rarebit with smoked bacon £4.45

Sunday Carvery - £8.95

Children's Carvery- £4.95

Choose from a selection of the three roasting joints on offer – please ask your server for today's roasts. (Roast beef, turkey, gammon, pork, lamb and venison).

Freshly carved by our chef and then please help yourself to the selection of crispy roast potatoes, selection of fresh seasonal vegetables, homemade Yorkshire pudding, sausagemeat & herb stuffing and gravy.

- Hot crusty roll filled with 1 of the carvery meats, homemade coleslaw and a mixed salad £5.75
- Jumbo fillet of cod
In crispy cask ale batter with handcut chips, mushy peas and homemade tartare sauce £9.90
- Fresh grilled rainbow trout fillets
Samphire grass salad, tomato compote with a lemon nage £10.90
- Poached duck egg with baby gem lettuce salad (V)
Croutons, cherry tomatoes and Cornish Yarg, homemade Caesar dressing £8.95
- Oven baked courgette with cous cous (V)
Open courgette filled with cracked wheat, broccoli and rocket pesto with a cream sauce of spring onion and garlic, polenta chips £9.10

Desserts

- Homemade baked cheesecake and honeycomb with maple & coffee syrup £4.85
- Homemade vodka & cranberry jelly, grapefruit sorbet with spelt & semolina shortbread £4.80
- Homemade warm tarte tartin with clotted cream and rhubarb compote £4.90
- Homemade blood orange posset, rich chocolate mousse and Madeira cake £5.10
- Homemade ice cream, vanilla syrup and black pepper tuile £4.10
- Cheeseboard of Cornish Yarg, Bath Soft And Dorset Blue Vinny with homemade chutney, celery and Bath Olivers £5.95

Children's Menu

Starters

- Small bowl of soup and white bread
Freshly made soup, please check the board £1.95
- Healthy start
Chick pea houmous, carrot sticks with Pitta bread (V) £1.95
- Prawn cocktail
Lettuce, tomato, cucumber & lemon, Marie Rose sauce £2.45

Maincourse

- Burger & chips
Nelsons homemade burger, handcut chips and salad £4.95
- Fish & chips
Small cod in crispy batter, handcut chips & garden peas £4.95
- Sausages & mash
Sausages, mashed potato and peas with gravy £4.60
- Kebab & rice
Chicken kebab with fruity rice, korma sauce £4.85
- Oven baked courgette with cous cous (V)
Open courgette filled with cous cous broccoli and rocket pesto with a cream sauce of spring onion and garlic, polenta chips £4.75

Desserts

- Marshfield ice cream
Child's ice cream, choice of Vanilla, chocolate & strawberry flavours £1.95
- Jelly and ice cream
Homemade cranberry jelly with vanilla ice cream and a café wafer £2.90
- Cheesecake and syrup
Homemade baked cheesecake and honeycomb with maple & coffee syrup £2.95