



~ THE ~
LORD NELSON

Nibbles

Pickled North Coast cockles £4.25

(v) Woodforde's beer pickled onions £3.75

Nelson's Blood black pudding fritter £4.25

(vg) Mixed olives £4.25

(vg) Warm bread with balsamic & olive oil, hummus
£4.25

Starters

(v) Whipped goats cheese mousse with honey, poppy
seeds dressed leaves £8

Ham hock terrine, piccalilli £8

Smoked mackerel pate, griddled bread £8

Smoked salmon, capers & dressed Norfolk leaves with
horseradish mayo £8.50

Mains

Wherry battered haddock, chunky chips, crushed peas
& tartare sauce £16

8oz Norfolk sirloin steak with steak chips, griddled
beef tomato, garlic mushroom £25

*Add a sauce; garlic butter £2,
creamy blue cheese £3, peppercorn £3*

Pan roasted chicken breast, pancetta, crushed new
potatoes, wholegrain mustard & Buttered greens £16

(v) Chef's own vegetarian burger topped with grilled
halloumi, tomato salsa, baby gem & beef tomato
served in a brioche bun and fries £13.50

Lord Nelson burger, double 4oz burgers topped with
Cheddar cheese, pickles & baby gem, Served in a
brioche bun with fries £16

*Add crispy pancetta £1.50,
shrimps & sauce £2.50, grilled halloumi £2*

(v) Slow cooked stuffed red peppers, aubergine,
couscous & soft garden salad £12.50

(vg) Green pesto gnocchi with toasted pine nuts, wilted
spinach & dressed leaves £12

Breaded fishcakes with smoked salmon, roasted
tomatoes, spinach, brown shrimp & lemon butter sauce
£15

Sides £4

Soft garden salad

Buttered new potatoes

Chunky chips

Fries

Desserts £9

Fresh fruit cheesecake with fruit puree & berries

Rich chocolate brownie with vanilla ice cream

Classic lemon tart with raspberry sorbet

Bakewell tart with raspberry ripple ice cream

Selection of British cheeses with Wherry chutney,
bread, crackers, grapes & quince jelly £12

Selection of local ice creams & sorbets,
3 scoops £6

Allergy & intolerance information is available on request.
Please make us aware of any food allergies and intolerances
before you order, we will do our best to accommodate.
Many dishes can be modified to gluten free or vegan.

WOODFORDE'S
BREWERY



~ THE ~
LORD NELSON

For sharing

Norfolk platter

Selection of cured meats, Nelson's blood pudding,
ham hock terrine, breads, hummus & Wherry
onion marmalade £21

Coastal catch

Smoked salmon, brown shrimps, prawns, crayfish
tails, smoked mackerel pate, breads & sea salt
mayo £25

(vg) Field platter

Heritage tomatoes, hummus, grilled peppers,
pickles, chutney & vegan friendly bread £16

Ciabattas

*all served with fries
and dressed Norfolk leaves £8.50
(Served 12-5pm)*

Wherry battered haddock fingers & tartare sauce

Slow cooked rare British beef with horseradish
mayo Grilled chicken club with bacon, baby gem
& heritage tomato

Brie, bacon & Wherry onion marmalade

(vg) Roasted red pepper & hummus

Salads

Classic chicken Caesar with baby gems, croutons,
pancetta & anchovies £16

(v) Traditional Greek salad with feta, heritage
tomatoes, cucumber & olives £13.50

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