

The Admiral Nelson

Dark Lane, Braunston 01788 891900

Restaurant menu served between the hours of 6-9pm Tuesday – Saturday

To Start...

A mug of roasted celeriac and white onion soup, with a flat leaf parsley oil and a garlic & herb croute	£5.50
Pan fried pheasant breast, smoked back bacon, soft poached egg and a whole grain mustard dressing	£6.50
Garlic and rosemary studded camembert, with a caramelised red onion chutney and home baked cheese straws	£6.50
Pan seared Scottish Scallops, crisp apple salad, dried cranberries, candied walnuts and a caramelised lemon dressing	£8.00
Ham hock and black pudding terrine, served with piccalilli and toasted brioche	£6.00
Pan roasted quail, rolled in Parma ham and served with crispy sage and a olive tapenade	£6.50
Wild mushrooms in a herbed cream, served with toasted brioche, balsamic dressing and shaved parmesan	£5.50

Either Way - to enjoy as a starter or as a main...

A warm salad of lentils, dried cranberries, roasted hazelnuts and chargrilled chicken served with a rosemary, thyme and sherry vinegar dressing. £6.50/£13.00

Just an idea, why not have this salad with chargrilled salmon or halloumi instead of the chicken?

Smoked Haddock and sweetcorn chowder, served with warm crusty bread. £7.00/£14.00
Finished with deep fried garlic and a drizzle of olive oil and loads of black pepper

Red wine, cloves and cinnamon poached pear served with candied walnuts, blue cheese £6.00/12.00
dressing and garden herbs.
This is a lovely autumn salad eaten best with a glass of our house merlot

The Middle...

Pan roasted chicken breast, stuffed with roasted chestnuts, brie and sage, rolled in Parma ham, £13.00
served with a chorizo cassoulet

Hickory spiced pork belly with Boston baked beans and skinny chips, flavoured with chicken salt £14.00

The Nelson pie of the day £12.00
Please ask your waitress for today's choice.

Pot roasted poussin, chausserie sauce and warm crusty bread £12.50

Today's market fish of the day, cooked "en papillote" £13.00
Please ask your server for today's choice

Cut to order 'Black and Gold' Sirloin steak £17.00

Cut to order 'Black and Gold' Rib Eye steak £21.50

Cut to order 'Black and Gold' Rump steak £14.00

Black and Gold is a premium quality range of Scottish beef, aimed at the discerning buyer. Constant tenderness and succulence come from cattle raised on the lush pastures of Aberdeenshire and the north east of Scotland which makes Black and Gold a unique eating experience. All steaks are cut and cooked to your liking, served with balsamic roasted vine tomatoes, fondant shallots; a butter roasted 'Morton Pinkney' portabella mushroom, chunky chips and dressed roquette.

The Classics & Sides...

Polenta chips dressed with deep fried garlic and rosemary, served with garlic mayonnaise £4.50

Markies cider, honey, muscovado and English mustard glazed gammon served with chunky chips £11.00
and local butter fried eggs

The Admiral Nelson chargrilled beef burger, with lettuce, red onions and a £12.00

sweet tomato relish served with chunky chips and winter slaw

The Nelson's burger of the week *please ask your waitress for this week's choice, or enjoy as a surprise!* £13.00

The Nelson's beer battered cod fillet & chunky chip. Served with herbed tartar sauce and creamed peas £11.00

Homemade beer battered onion rings £3.50

Garlic bread with or without cheese £3.50/£4.00

The Nelson's Side salad £5.00

Vegetarian Options...

Tomato, mozzarella and basil ravioli. Served with freshly made basil pesto, tomato concasse, torn basil leaves, olive oil and loads of cracked black pepper £9.00

Petit pois and borlotti bean risotto, finished with spiced salsa verdi, fresh shaved parmesan and truffle oil £9.00

This is a truly amazing risotto, bags of flavour and loads of colour – the chef recommends this for vegetarian and carnivores alike, it is just scrumptious