

The Admiral Nelson

Restaurant Menu – Served Between The Hours of 6-9pm

The Starters

Pea & Mint soup with a pancetta crisp, truffle oil and shaved parmesan	£5.00/£5.50
<i>This Soup is vibrant in colour and flavour; the addition of the truffle oil helps excite the soup with every mouthful eaten and creates a beautiful aroma. It is the smell of summer in a bowl – enjoy with or without the pancetta.</i>	
Pan seared Scottish scallops with caddied apple, chorizo, dressed roquette and cracked pistachios	£8.00
Crab, chilli, lime and coriander bruschetta with spiked green salsa and pickled chillies	£6.00
Grilled asparagus spears and a butter fried duck egg, hollandaise sauce and a garden herb salad	£6.00
Twice baked Truckle Cheese soufflé, apple puree and toasted walnuts	£6.00
<i>Truckle cheese is a strong mature cheddar that makes this soufflé just beautiful, the sharpness of the apple puree cuts through the richness of the cheese and walnuts. A wonderful plate of food!</i>	
Duck and pork terrine with pistachios and a summer berry compote	£5.50
Chicken, pancetta lardons and sun dried tomato terrine with a garden herb salad	£5.00
Herbed tuna carpaccio with pickled fennel and a cucumber salad	£8.00
'Morton Pinkney' wild mushrooms in a herbed cream with balsamic dressing and toasted Brioche	£5.50

Either way... to enjoy as a starter or as a main

1lb of Fresh Scottish Mussels with your choice of sauce	£10.00
<ul style="list-style-type: none">- Green Thai spices, coconut milk, picked coriander and sliced chillies- "Moules Marinières" the classic... <i>A splash of white wine, sliced garlic, loads of flat leaf parsley and finished with double cream and loads of cracked black pepper</i>- Spring onions, smoked back bacon and Addlestons summerset cider... <i>This is a Hugh Fearnley Whittingstal recipe cooked freshly to order</i>	

The Middle

Cider braised pork belly with a fricassee of petit pois, silver skin onions and borlotti beans	£14.00
'Morton Pinkney' wild mushroom Aracini, spiced tomato sauce & a dressed roquette salad V	£10.00
Today's 'Fish in a bag'	£12.00
<i>Today's market fish of the day, cooked "en papillote" with herbs and spices that compliment this dish beautifully, please ask your server for today's choice.</i>	
Pan seared chicken breast served with spiced cous cous and a garlic dressing	£10.00

Cut to order 'Black and Gold' Sirloin steak	£16.00
Cut to order 'Black and Gold' Rib Eye steak	£21.00
Cut to order 'Black and Gold' Rump steak	£13.00

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 cooked to your liking and served with balsamic roasted vine tomatoes, fondant shallots; a butter roasted 'Morton Pinkney' portabella mushroom, chunky chips and dressed roquette.

V Petit pois and borlotti bean risotto finished with spiced salsa Verdi, fresh shaved parmesan and truffle oil	£9.00
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This is a truly amazing risotto, bags of flavour, loads of colour – the chef recommends this for vegetarian and carnivores alike, it is just scrumptious

V Tomato, Mozzarella and basil Ravioli, with freshly made Basil pesto, tomato concasse, torn basil leaves, olive oil and loads of cracked Black pepper	£9.00
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Grilled Cod fillet, minted new potatoes, pea puree, dressed roquette and caramelised lemon dressing	£10.00
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The Salads

A Beautiful summer salad	£8.00
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Three different types of tomatoes with beautiful English goat's cheese, a splash of olive oil, loads of fresh cracked black pepper and Maldon Sea salt with ripped basil leaves and balsamic vinegar & roquette

Mango, avocado and smoked chicken salad	£12.00
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Home smoked chicken breast, beautiful ripe mango and sliced avocado with a citrus fruit & whole grain mustard dressing.

Chargrilled salmon Salad	£13.00
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Sautéed new potatoes and Kalmanta Olives with roquette, watercress, spiked salsa Verdi and herby croutons

The Classics & Sides

Polenta chips dressed with deep fried garlic and rosemary, served with garlic mayonnaise	£4.50
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Markies cider, honey, muscavado and English mustard glazed gammon, chunky chips and local butter fried eggs	£10.00
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The Admiral Nelson char grilled beef burger, with lettuce, red onions and a sweet tomato relish served with chunky chips and coleslaw	£11.00
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The Nelson burger of the week – ask your server or just enjoy as a surprise	£12.00
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The Nelsons beer battered cod fillet, chunky chips and herbed tar tar sauce	£10.00
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Beer battered onion rings	£3.50
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Garlic bread with or without cheese	£3.50/£4.00
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Side salad	£5.00
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Our pork products are reared locally at Wolfhampcote Farm. Wolfhampcote Farm supply British saddleback rare breed pork, home bread, outdoor reared pork of the highest quality. These products and many more are available to order upon request. Tel 07939681240 or email info@wolfhampcotefarms.co.uk

All food at The Admiral Nelson is freshly cooked to order and at busy times there may be a waiting period, we would like to ensure you that restaurant food and reservations will take priority over bar food. Thank you in advance for your patience.