

# Winter Menu

## STARTERS

**SOUP OF THE DAY** **V 8.50**  
Crusty roll

**BUFFALO CHICKEN WINGS** (6) **9.00**  
Spicy barbeque sauce

**BATTERED HALLOUMI GOUJONS** (8) **8.5**  
Sweet chilli sauce

**MIXED MEZE** **VG GF 8.95**  
Hummus, pitta bread, chutney, olives

**MAC 'N' CHEESE BITES** (8) **9.95**  
Sweet chilli dip

**BREADED GARLIC MUSHROOMS** (10) **8.00**  
Garlic mayo

## BAGUETTES & WRAPS

Served in a choice of baguette or wrap and salad garnish.

*Add chips or fries for 2.95*

**CHEESE & RED ONION 8.75**

**HAM & CHEDDAR 8.75**

**CHICKEN, BACON & GUACAMOLE 9.75**

**TUNA & MAYO 8.50**

**FALAFEL & HUMMUS 8.75**

**FISH GOUJON & TARTARE 9.50**

**B.L.T BACON, LETTUCE & TOMATO, MAYO 9.50**

## DESSERTS

**ALL 8.00**

All served with custard, cream or ice cream.  
Dairy-free custard or vegan ice cream available.

**APPLE CRUMBLE**

**RHUBARB & CUSTARD CAKE**

**CHOCOLATE FUDGE** **VG**

**STICKY TOFFEE PUDDING** **GF**

## MAINS

**HOMEMADE BEEF BOURGIGNON 15.95**  
Seasonal vegetables, mash potato

**BANGERS & MASH 13.95**  
3 Cumberland sausages, leek & potato mash, onion gravy

**GAMMON STEAK 16.95**  
Cabbage, mash potato, parsley sauce

**ABERDEEN ANGUS BEEF LASAGNE 17.95**  
Garlic bread, salad garnish

**BATTERED COD & CHIPS 17.95**  
Mushy or garden peas, tartare sauce, lemon wedge

**VEGGIE FISH & CHIPS** **V 16.95**  
Battered halloumi, garden or mushy peas,  
tartare sauce, lemon wedge

**MUSHROOM BOURGIGNON PIE** **VG GF 18.95**  
Mash potato, fresh vegetables, vegan gravy

**CHILLI CON CARNE 16.95**  
Rice, sour cream, tortilla chips

**SWEET POTATO & CHICKPEA CURRY** **V GF 17.95**  
Rice, naan bread

**NACHOS 15.50**  
Tortilla chips, guacamole, salsa, sour cream, cheddar  
*Add chilli or chicken 4.00*

## PIE OF THE DAY 16.95

**SERVED WITH MASH POTATO  
OR CHIPS, VEGETABLES, GRAVY**

## SALADS

**CLASSIC CAESAR 17.95**  
Chicken, bacon, kos lettuce, parmesan shavings,  
croutons, Caesar dressing

**SALMON FILLET 18.95**  
Pan-fried salmon, mixed salad, new potatoes,  
lemon butter drizzle

## SIDES

**CHUNKY CHIPS 4.50**

**ONION RINGS (8) 5.00**

**SKINNY FRIES 4.50**

**MIXED SALAD 4.50**

**CHEESY CHIPS 5.00**

**BAGUETTE & BUTTER 3.50**

**V VEGETARIAN • VG VEGAN • GF GLUTEN FREE**

**PLEASE INFORM US OF ANY ALLERGIES AND ASK IF YOU HAVE ANY ALLERGEN CONCERNS.  
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR ORDER OF MORE THAN 2 PEOPLE DINING.**



## A LITTLE BIT OF HISTORY

Built in 1848 – seven years after the first train had arrived in Brighton from London, dragging the centre of town towards the station – 36, Trafalgar Street was built.

The building has always been a pub and was first occupied by beer retailer Thomas Edelston who named it The Lord Nelson in 1854, presumably because he was a fan of the man himself and the pub sat on Trafalgar Street.

The Lord Nelson was built very much in the style of the time with separate smoking room – though you could smoke anywhere – and public and private bars and a Bottle & Jug. You can still see where the divide between the public and private bars was as the partition remains, just inside the main entrance. The upper half of the building is original Victorian but the tiles were added between wars.

Harvey's bought the pub from Charrington in 1980 and extended the bar through to the lower level shortly afterwards and further extended the pub, first by building the conservatory in 2000, then building into the electrical shop in 2016.

Our thanks to Rob at Beer and Brew for the above information.

## THE LORD NELSON INN

36 TRAFALGAR STREET, NORTH LAINE, BRIGHTON BN1 4ED

☎ 01273 695872 ✉ ENQUIRIES@LORDNELSONBRIGHTON.CO.UK

f /LORDNELSONBRIGHTON @ @LORDNELSONBRIGHTON @LORDNELSONBN1

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