

SALMON & DILL FISH CAKE 8.50

Served with salad garnish & lemon tartare sauce

BUFFALO CHICKEN WINGS 8.50

Served with salad garnish & hot buffalo sauce

VEGETABLE SPRING ROLLS v 7.95

Filled with oriental vegetables, served with a salad garnish & sweet chilli sauce

CORNISH VEGAN SAUSAGE ROLL vg 8.25

Served with Frank's Hot Sauce

BEER BATTERED COD & CHIPS 16.95

Served with mushy or garden peas, tartare sauce & a lemon wedge

VEGGIE FISH & CHIPS v 15.95

Battered halloumi, with a choice of garden or mushy peas, tartare sauce & a lemon wedge

BREADED SCAMPI 14.95

Served with mushy or garden peas, chunky chips, tartare sauce & a lemon wedge

MACARONI CHEESE v 13.95

Served with crusty bread & butter ADD BACON FOR 2.50

BEEF LASAGNE 16.95

Served with garlic bread & salad garnish

SWEET POTATO & CHICKPEA CURRY vg • GF 17.95

Served with rice & mixed salad

NACHOS v 14.50

Tortilla chips, topped with guacamole, salsa & melted cheddar ADD CHILLI OR CHICKEN FOR 3.00

80Z SIRLOIN STEAK 22.95

Served with chunky chips, peas, tomato & onion rings ADD CHIMICHURRI SAUCE FOR 2.50

GAMMON STEAK & CHIPS 14.95

Gammon served with chunky chips & peas ADD EGG OR PINEAPPLE

SUPERFOOD SALAD v 12.95

Served with mixed leaf salad, red onion, tomato, cucumber, sunflower seeds, chick peas, spinach, pumkin seeds, quinoa, chia seed, topped with a vinegarette dressing

ADD **GRILLED CHICKEN & AVOCADO 16.95 SALMON FILLET** 16.95 **GRILLED HALLOUMI v** 15.95 **GRILLED SEA BASS** 16.95

PLOUGHMAN'S PLATTER 15.95

Blue cheese, Cheddar, pickled onion, red onion chutney, apple slices, mixed salad & crusty baguette & butter

FAT CHIPS 4.00

ONION RINGS 4.75

SKINNY CHIPS 4.00

MIXED SALAD 4.00

CHEESY CHIPS 4.50

GARLIC BREAD 4.00

SWEET POTATO FRIES 5.00

BAGUETTE & BUTTER 3.00

All served in a choice of rustic baguette, or a wrap & a salad garnish

CHEDDAR CHEESE & RED ONION CHUTNEY v 8.25

SMOKED HAM & CHEDDAR CHEESE 8.50

GRILLED CHICKEN, SMOKED BACON & GUACAMOLE 9.25

FISH GOUJON & TARTARE 8.75

B.L.T. (BACON, LETTUCE, TOMATO, MAYO) 8.95

FALAFEL & HUMMUS vg 7.95

DESSERTS ALL 7.50

All served with a choice of custard, cream, or ice cream

Vegan ice cream available

MINT CHOCOLATE CHIP GATEAU

BANOFFEE CHEESECAKE VG

CHOCOLATE FONDANT GF

A discretionary 10% service charge will be added to an order of more than 2 people dining. Please inform us of any allergies and ask if you have any allergen concerns.



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