

Starters/Small Plates

Hummus, Artisan Bread, Olives & Balsamic Olive Oil **vg** 6.25

Beer-battered Cod Goujons (4) 6.95
Served with tartare sauce and a lemon wedge

Spicy Buffalo Cauliflower Bites **vg** 6.50
Served with Frank's Red Hot sauce

Crispy Coated Hot Chicken Wings (5) 7.25
Served with barbecue sauce and sour cream

Halloumi Fries **v** 6.95
Served with sweet chilli sauce

Breaded Chicken Mini Fillets 7.25
Served with barbecue sauce

Everybody's Favourites!

Nachos **v** 12.50
Guacamole, sour cream, salsa, jalapeños and melted cheddar
ADD CHILLI CON CARNE FOR 2.00

Seafood Platter 16.95
Fish goujons, scampi, calamari rings, salt 'n' pepper squid.
Served with tartare sauce, mushy peas, a lemon wedge and skinny fries

Meat Platter 17.95
Buffalo Chicken wings, cocktail sausages, southern fried chicken goujons, spicy lamb samosas. Served with barbecue sauce, garlic mayo, sweet chilli sauce and skinny fries

Salads

Classic Caesar 12.95
Served on a bed of cos lettuce, chicken and bacon, topped with croutons, Caesar dressing and parmesan shavings.

Grilled Salmon Fillet 13.95
Served on a bed of mixed salad leaves and topped with lemon dressing and served with a pot of lemon & dill mayo

Sides

Chips 2.95

Skinny Fries 2.95

Cheesy Chips 3.50
Skinny or fat

Side Salad 2.95

Onion Rings 3.50

Baguette & Butter 2.00

Garlic Ciabatta 2.95

Classics

Pie of the Day 13.95
Served with seasonal vegetables, mashed potatoes or chips and gravy

Harvey's Beer-battered Cod Fillet 13.95
Served with chunky chips, a choice of garden or mushy peas, tartare sauce and a lemon wedge

Veggie Fish & Chips **v** 12.95
Battered Halloumi served with chunky chips, a choice of garden or mushy peas, tartare sauce and a lemon wedge

Breaded Scampi 12.95
Served with chunky chips, a choice of garden or mushy peas, tartare sauce and a lemon wedge

Baked Salmon Fillet 14.95
Served with seasonal vegetables, new potatoes and a pot of lemon & dill mayo

Rack of Ribs 14.95
Smothered in barbecue sauce and served with chunky chips and coleslaw

Beef Lasagne 12.95
Served with garlic ciabatta and a side salad

Bangers & Mash 11.95
VEGGIE OPTION AVAILABLE
3 pork & leek sausages served on a bed of mash and smothered in onion gravy

8oz Sirloin Steak 14.95
Served with chunky chips, grilled tomato, peas and onion rings
ADD PEPPER SAUCE 2.00

Chilli Con Carne 11.95
Served with rice, sour cream and a handful of tortilla chips

Mushroom & Cashew Nut Wellington **v or vg** 13.95
Served with seasonal vegetables and new potatoes

Sweet Potato, Spinach & Chick Pea Curry **vg • gf** 12.95
Served on a bed of rice and side salad

Baguettes & Wraps

All served in a choice of white or brown baguette or a wrap and a portion of salad garnish

Cheddar Cheese & Red Onion Chutney **v** 6.50

Falafel & Hummus **vg** 6.95

Smoked Ham & Cheddar Cheese 6.95

Fish Goujon & Tartare 6.50

Grilled Chicken, Smoked Bacon & Guacamole 7.25

Tuna & Red Onion 6.50

B.L.T (Bacon, Lettuce, Tomato, Mayo) 6.95

ADD SKINNY CHIPS 2.00

Desserts ALL 6.50

All served with a choice of custard, ice cream or cream. **Vegan ice cream available**

Chocolate Meltdown Pudding

Vanilla Baked Sheesecake **vg • gf**

Deep Filled Apple Pie **vg**

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.



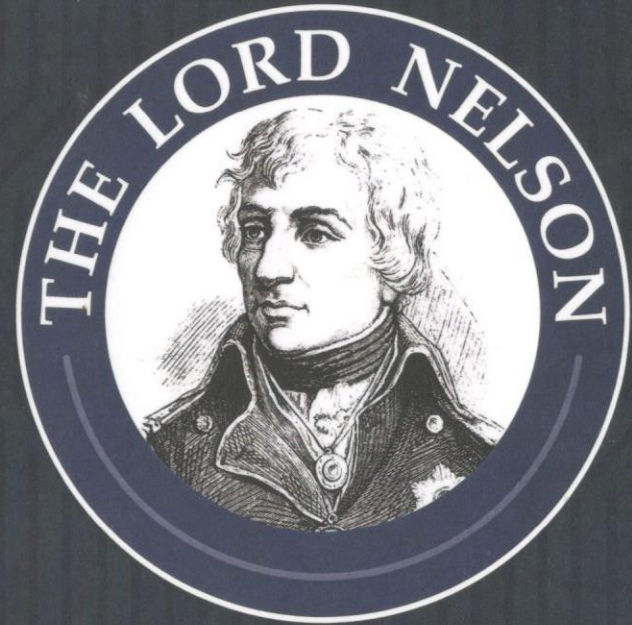
The Lord Nelson Inn

36 Trafalgar Street, North Laine, Brighton BN1 4ED

☎ 01273 695872 ✉ enquiries@lordnelsonbrighton.co.uk

f [/lordnelsonbrighton](https://www.facebook.com/lordnelsonbrighton) @ [@lordnelsonbrighton](https://www.instagram.com/lordnelsonbrighton) @ [@lordnelsonbn1](https://twitter.com/lordnelsonbn1)

📍 lordnelsonbrighton.co.uk 📶 [nelsonlord](https://www.linkedin.com/company/nelsonlord)



Menu