

Winter Menu

STARTERS

- SOUP OF THE DAY 8.50**
Crusty bread & butter
- FIRECRACKER CHICKEN WINGS (6) 10.95**
Barbecue sauce
- NACHOS V 9.95**
Tortilla chips, guacamole, salsa, jalapeños,
sour cream, melted cheese
- BRUSCHETTA VG 9.95**
Smashed avocado, tomato, red chilli jam,
crushed onions, lettuce
- MAC 'N' CHEESE BITES V 8.50**
Chilli sauce, salad

BAGUETTES & WRAPS

Served in a choice of baguette or wrap and salad garnish.
Add chips or fries for 3.50

- CHEESE & RED ONION 8.50**
VEGAN CHEESE AVAILABLE
- AVOCADO, TOMATO HUMMUS,
RED ONION & LETTUCE V GF 8.95**
- HAM & CHEESE 9.00**
- CHICKEN, BACON & GUACAMOLE 9.95**
- TUNA & MAYO 8.75**
- FISH GOUJON & TARTARE SAUCE 9.75**
- HUNTERS CHICKEN 9.75**
Chicken, bacon, barbecue sauce, melted cheese

DESSERTS

- ALL 8.00**
All served with a choice of custard, cream or ice
cream, vegan ice cream available.
- CHOCOLATE SPONGE PUDDING**
- APPLE PIE**
- CHOCOLATE VANILLA &
CHERRY CHEESECAKE VG GF**

MAINS

- BEER BATTERED FISH & CHIPS 18.95**
Mushy or garden peas, tartare &
lemon wedge
- VEGGIE FISH & CHIPS 17.95**
Battered halloumi, mushy or garden peas,
tartare & lemon
- HALF ROAST CHICKEN 17.95**
Chunky chips or mash, garden peas & gravy
- BEEF LASAGNE 17.95**
Side salad & garlic bread
- BANGERS & MASH 16.95**
Trio of sausages with creamed mashed potato,
peas & onion gravy
- CHILLI CON CARNE 17.50**
Rice, sour cream, nachos
- CHICKEN CASSEROLE 18.50**
Vegetables & mashed potato
- SWEET POTATO, SPINACH &
CHICKPEA CURRY V VG GF 17.95**
Rice, naan bread, mango chutney
- VEGAN BOURGUINON PIE VG GF 17.95**
Mash potato, vegetables and gravy

PIE OF THE DAY 17.95

SERVED WITH MASH POTATO
OR CHIPS, VEGETABLES, GRAVY
Please ask for details

SALADS

- CLASSIC CAESAR 17.50**
Chicken, bacon, kos lettuce, parmesan shavings,
croutons, Caesar dressing
- SALMON FILLET 17.95**
Pan-fried salmon, mixed salad, new potatoes,
lemon butter drizzle

SIDES

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| CHUNKY CHIPS 5.00 | CHEESY CHIPS 6.00 |
| SKINNY FRIES 5.00 | SIDE SALAD 5.00 |
| ONION RINGS (8) 6.00 | GARLIC BREAD 4.00 |
| BAGUETTE & BUTTER 3.50 | GARLIC BREAD WITH
CHEESE 4.50 |

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.



THE LORD NELSON

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.