

MENU

STARTERS

BATTERED RED SHRIMP (4) 11.95
Thai chilli sauce

FISH GOUJONS (4) 10.95
Tartare Sauce & lemon

GARLIC BREADED MUSHROOMS V (8) 9.95
Garlic mayo

SPICY CHICKEN WINGS (6) 10.95
Barbecue sauce

CHIP SHOP BITES VG/GF (6) 10.50
Peas, potato in a vinegar batter,
sweet chilli sauce

MAINS

**HARVEY'S BEER BATTERED
FISH & CHIPS** 18.95
Mushy or garden peas, tartare sauce
& lemon

VEGGIE FISH & CHIPS V/VG 17.95
Battered smoked tofu, garden
or mushy peas, tartare sauce & lemon

BREADED WHOLETAIL SCAMPI 17.95
Chunky chips, peas, tartare
& lemon

HUNTER'S CHICKEN 16.95
Bacon, barbecue sauce, melted
cheese, with chunky chips & peas

GAMMON STEAK 16.95
With egg or pineapple, peas
& chunky chips

**MINI SPICED CAULIFLOWER &
LENTIL PIE VG/GF** 16.95
With new potato's, seasonal
vegetables, & gravy

RACK OF RIBS BARBECUE SAUCE 18.95
Chunky chips, peas, & onion rings

BEEF LASAGNE 17.95
Salad garnish & garlic bread

SUMMER SALADS

CHICKEN BREAST 17.95
Quinoa, diced mixed vegetables & curry salsa

GRILLED HALLOUMI 16.95
Mixed salad, with avocado, azuki beans,
black rice & chimichurri dressing

PAN-FRIED SEA BASS 18.95
Green salad, buckwheat, in agave syrup,
mustard sauce

OVEN BAKED SALMON FILLET 17.95
A mixture of salad, tomato, kale, quinoa
& brown rice

BAGUETTES & WRAPS

In a choice of rustic baguette or wrap.
Add chips or fries for 3.50

CHEESE & RED ONION 8.50

VEGAN CHEESE AVAILABLE

HAM & CHEESE 9.00

CHICKEN, BACON, JALEPENOS & GUACAMOLE 9.95

TUNA MAYO & RED ONION 8.75

FISH GOUJON & TARTARE SAUCE 9.75

HUNTERS CHICKEN 9.75

Chicken, bacon, barbecue sauce, melted cheese

SIDES

CHUNKY CHIPS 5.00 **SIDE SALAD** 5.00

SKINNY FRIES 5.00 **GARLIC BREAD** 4.00

ONION RINGS (8) 6.00 **GARLIC BREAD**

BAGUETTE & BUTTER 4.00 **WITH CHEESE** 4.50

SHARER'S

PLOUGHMAN'S PLATTER 16.95
Ham, Cheddar, Stilton, pickled onions, chutney,
red apple, crusty bread & butter

NACHOS 16.00
Large bowl of tortilla chips, guacamole, jalapeños,
salsa, topped with melted cheddar cheese
Add chicken/ chilli con carne for 3.00

SPICE BOWL 16.95
Fries, chicken strips, fried onions, jalapeños,
hot chilli sauce, topped with cheese

DESSERTS

ALL 8.50

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

VEGAN ICE CREAM AVAILABLE

**TRIFLE
CHEESECAKE**

**CARAMEL APPLE
BETTY**

**LIME PIE
VG/GF**

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



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.