

MENU

STARTERS/SMALL PLATES

All served with a salad garnish

BREADED HERB FISH CAKES (2) 9.25
Dollop of mushy peas, salad garnish, tartare

MAC 'N' CHEESE BITES (8) **v** 9.75
Salad garnish & sweet chilli dip

MINI DUCK SPRING ROLLS (4) 10.50
Salad garnish with shredded cucumber & hoisin sauce

SALT & CHILLI CHICKEN WINGS (6) 9.95
Salad garnish & barbeque sauce

**MINI SPICED CAULIFLOWER
PIE **VG/GF** (1)** 10.95
Salad garnish & chilli sauce

MAINS

**HARVEY'S BEER 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

CONNEMARA MUSSELS 18.95
In a marinère sauce, crusty bread & butter,
& lemon wedge

BREADED SCAMPI 16.95
Mushy or garden peas, tartare sauce
& lemon wedge

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

SIRLOIN STEAK 8OZ 23.95
Chips, peas, tomato & onion rings
Add pepper sauce for 3.00

VEGETABLE LASAGNE **v** 16.95
Mixed salad & garlic bread

BEEF LASAGNE 17.95
Aberdeen Angus, side salad & garlic bread

NACHOS **v** 15.50
Tortilla chips, guacamole, salsa,
sour cream, grated Cheddar
Add chilli or chicken 3.50

SALADS

CLASSIC CAESAR SALAD 17.95
Chicken breast, Kos lettuce, bacon, croutons,
parmesan flakes & Caesar dressing

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

SPANISH QUICHE SALAD **v** 15.95
Eggs, cheese, onions, red & green peppers,
mixed salad leaves, balsamic glaze

FALAFEL SALAD **VG/V** 16.95
Mixed leaves, red onion, avocado, lime & chilli dressing

PLOUGHMAN'S PLATTER 17.95
Stilton cheese, Cheddar, pickled onion, red onion chutney,
apple slices, mixed salad, crusty bread & butter

BAGUETTES & WRAPS

In a choice of rustic baguette or wrap, salad garnish

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

ADD CHIPS OR FRIES FOR 2.95

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

DESSERTS

ALL 8.00

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

VEGAN/GLUTEN FREE ICE CREAM AVAILABLE

CHOCOLATE & CLEMENTINE TORTE

MANGO CHEESECAKE **VG**

LEMON GÂTEAU

CHOCOLATE FUDGE CAKE **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

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