

MENU

STARTERS

SOUP OF THE DAY V VG 8.50
Bread & butter

MUSHROOM & CHEESE ARANCINI BALLS V 8.50
With arrabiata sauce

CHORIZO & CHEESE BALLS 8.95
Garlic mayo

BAKED CAMEMBERT V 8.95
Red onion chutney & crusty bread

VEGAN SPICY BEAN ROLL VG 7.50
Frank's hot sauce

BAGUETTES & WRAPS

Served in a choice of baguette or wrap & salad garnish

CHEESE & CHUTNEY 8.50
Cheddar cheese & red onion chutney

FISH GOUJON & TARTARE 9.00
Battered fish, tartare sauce

TUNA MAYO 8.00
Tuna, mayo, with red onion

HAM & CHEESE 8.50
Honey roast ham, topped with melted cheddar cheese

HUNTERS CHICKEN 9.50
Chicken, bacon, barbeque sauce, with melted cheese

CHICKEN, BACON & GUACAMOLE 9.50
Chicken, bacon, guacamole

FALAFEL & HUMMUS VG 8.50
Falafel, hummus, red onion, with melted vegan cheese

**BUFFALO MOZZARELLA, CHERRY TOMATO,
RED ONION, WILD ROCKET** V 8.50
Sliced mozzarella, cherry tomato, red onion,
balsamic dressing topped with wild rocket

DESSERTS

ALL 7.50
All served with a choice of cream, custard, ice cream
or vegan ice cream available

APPLE CRUMBLE

**CHOCOLATE
FUDGE CAKE**

SPOTTED DICK

**STICKY TOFFEE
GINGER CAKE** VG

**BLACKBERRY &
APPLE CRUMBLE** GF

MAINS

HOMEMADE BEEF BOURGUIGNON 16.95
With mash & vegetables

SAUSAGES & MASH 15.95
Served in a giant Yorkshire pudding with peas & onion gravy

CHILLI CON CARNE 16.95
Rice, sour cream & tortilla crisps

HARVEY'S BEER BATTERED FISH & CHIPS 16.95
Chunky chips, garden or mushy peas, tartare & lemon

VEGGIE FISH & CHIPS V 15.95
Battered halloumi, chunky chips, garden or
mushy peas, tartare & lemon

BEEF LASAGNE 16.95
With garlic bread & salad garnish

CHICKEN TIKKA MASALA 15.95
With rice, naan bread & chutney

SIRLOIN STEAK 23.95
Chunky chips, peas, tomato, onion rings

MUSHROOM BOURGUIGNON PIE VG GF 16.95
With mash, vegetables & gravy

**MUSHROOM, ONION, GARLIC &
PEAS RISOTTO** V 12.95

SWEET POTATO & CHICKPEA CURRY VG GF 17.95
Rice & mixed salad

NACHOS 14.50
Guacamole, sour cream, salsa, jalapeños & melted cheddar
Add chilli or chicken 3.00 extra

PIE OF THE DAY 16.95
With mash or chips, vegetables & gravy

CLASSIC SALADS

CHICKEN CAESAR 16.95
Chicken breast, cos lettuce, bacon, croutons,
Caesar dressing, parmesan cheese

SALMON FILLET 16.95
Pan fried salmon fillet, mixed salad, roasted new
potatoes, lemon butter sauce

SIDES

CHUNKY CHIPS 4.00

SKINNY CHIPS 4.00

CHEESY CHIPS 4.50

BAGUETTE & BUTTER 2.50

ONION RINGS 4.50

SALAD BOWL 4.00

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.



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 @ @LORDNELSONBRIGHTON @LORDNELSONBN1

📍 LORDNELSONBRIGHTON.CO.UK 📶 NELSONLORD