

WHITE WINES 125ml 175ml 250ml Bottle**Moonstone Ranch Chardonnay - SE Australia** 3.60 4.90 6.70 19.00

A deliciously, juicy fresh and fruity Chardonnay from 'Down Under' - clean melon and peach characters with a hint of cream.

Laughing Giraffe Chenin Blanc - South Africa 3.70 5.00 6.95 20.00

Aromas of citrus, tropical fruit, lychee and peach, beautifully rounded with a clean, off dry finish.

Casa di Fiori Pinot Grigio - Hungary 3.85 5.10 7.20 21.00

A crisp, dry white, light and refreshing with hints of green fruits and pears.

Torres Verdeo - Spain 4.25 5.85 8.20 24.00

A bright yellow wine with tinges of green. Aromas of peach, honey and tropical fruits. Fresh and elegant with a delicious finish.

Ten Rocks Sauvignon Blanc - New Zealand 4.65 6.65 8.85 26.00

Full of ripe peach, apricot with a light vanilla sheen. An excellent value white, suited to a wide range of white meats and fish.

Vista Calma Viognier - Argentina 25.00

Enticing aromas of peach, apricot and lime. Ripe citrus and stone fruits on the palate with an appealing freshness.

Accomplice Semillon / Sauvignon - Australia 26.00

Pale in colour with fresh green hues, a clean and grassy nose with a hint of tropical fruit and a soft, round palate with clean citrus flavours on the finish.

Picpoul de Pinet Ormarine - France 26.00

Dry, light and fruity with lively acidity. Aromas of lemon, green apples and spring blossom. The Pic Poul appellation is gaining huge popularity, why not give it a try?

Trewa Vineyards Reserva Chardonnay - Chile 27.00

Expressive nose, with scents of bananas, white peaches and apricots, mixed with notes of vanilla, toffee and dried fruits.

RED WINES 125ml 175ml 250ml Bottle**Tierra de Estrellas Merlot - Chile** 3.60 4.90 6.70 19.00

Deep ruby red in colour, with smooth velvety flavours of plums and damsons. Produced exclusively for Rodney Densem Wines by Vina Ventisquero.

Coorong Estate Shiraz - Australia 3.85 5.10 7.20 21.00

A rich and spicy Shiraz with wonderful flavours of black fruits, black pepper and sweet spices. This is an easy-drinking wine with soft tannins and a warm finish.

Cosmina Vineyards Pinot Noir - Romania 4.15 5.60 7.65 22.00

Another simple stunner from this grape, a full bodied red packed with plum fruit.

Alto de Mayo Malbec - Argentina 4.25 5.95 7.95 23.00

A full bodied palette of ripe berries and spices with smooth velvety tannins.

Bodegas Santiago Rioja Crianza - Spain 4.60 6.50 8.50 26.00

Lovely raspberry, damson and sloe fruit flavours with streaks of fine toasty vanilla and ripe tannins.

Lyngrove Pinotage - South Africa 23.00

This wine is packed with spice and blackberry aromas. A structured but well balanced wine with juicy berry flavours and a soft finish.

Cielo 'Primasole' Primitivo - Italy 26.00

A delicate bouquet with violet and gooseberry notes. Lightly spiced, full and decisive but rounded on the finish.

Vina Ventisquero Reserva Pinot Noir - Chile 31.00

Deep, intense ruby-violet in colour. Elegant and complex with notes of cherry, strawberry, raspberry and redcurrant together with spice notes, vanilla hints and a velvety finish.

Smoking Loon "Old Vine" Zinfandel - USA 32.00

The complex blend of fruit and spice is well-balanced by this wine's refreshing, bright acidity, the hallmark of a classic, food-friendly style Zinfandel.

ROSE WINES 125ml 175ml 250ml Bottle**Stallion's Leap Zinfandel Rosé - USA** 3.65 4.75 6.75 20.00

Mouth-watering summer berry flavours create this refreshing rosé.

Campo di Fiori, Pinot Grigio Rosé - Hungary 3.85 5.10 7.20 21.00

A lovely dry and fruit driven rosé with notes of citrus and subtle raspberry.

Chateau Minuty "M de Minuty" Provence Rosé 2017/18 44.95 99.95

Pale pink colour; fragrant, strawberry-scented nose; dry and crisp with lovely, delicate fruit.

SPARKLING WINE & CHAMPAGNE 125ml Bottle**Castelli Prosecco DOC, Italy** 7.20 28.50

A lovely straw yellow with a faint greenish reflection in colour. The aroma is subtle with a fruity scent and hints of apple. Along with a dry, crispy and fruity palate which is pleasant and a clean finish.

Mionetto Vivo Prosecco-style Spumante Rosé - Italy 7.20 28.50

Aromas of raspberry, rose and cherry. Well balanced with crisp flavours.

Champagne J'lemoine Brut NV- France 8.75 50.50

This fantastic small house is part of the Laurent Perrier family, it delivers excellent Champagne with zesty, dry citrus character and a lively, persistent mousse.

Champagne Laurent Perrier 'La Cuvée' Brut NV - France 56.50

A beautiful and elegant wine from Champagne from one of the region's most - renowned producers. Soft in style with beautiful balance and delicate acidity.

Champagne Forget Brimont 1er Cru Brut Rosé NV - France 60.50

Plenty of moreish strawberry and raspberry fruit, balanced by well-judged acidity from this excellent family-run producer.

Veuve Clicquot Yellow Label Brut NV - France 66.50

Definitely among the top producers; a rich full-bodied Champagne with flowery, malty notes and a long, long finish.

Champagne Laurent Perrier Vintage Brut 2006/7 - France 76.50

Very elegant, blending ripe fruit aromas such as pink grapefruit and yellow peach, with hints of creme brulée. Opens to yellow fruit flavours and has a lingering, crisp finish that shows citrus-fruit flavours.

Champagne Laurent Perrier Rosé Brut NV - France 78.50

The undisputed star of Rosé Champagne. Gently pressed from some of the best grapes from the region's top vineyards. A beautiful pale pink colour with lovely summer fruit flavours.

Krug Grand Cuvée- France 219.00

A bone dry full bodied Champagne blended from forty to fifty wines from seven or eight vintages.

DESSERT WINE 75ml**Heaven on Earth by Stellar Organics, South Africa** 4.75

A luscious, nectar-like dessert wine made from grapes dried on rooibos straw. Rich aromas of apricot, honey and redbush and sumptuous fruit flavours.

Meals are served:
Monday - Sunday 12 noon - 10.00pm**Neison's**at Grosvenor Pulford Hotel & Spa
Wrexham Road, Pulford, Chester CH4 9DGTel: 01244 570560
www.grosvenorpulfordhotel.co.uk

PLEASE ORDER YOUR FOOD AT THE BAR.

NIBBLES

Garlic ciabatta (v)	£3.95
Garlic ciabatta glazed with mozzarella (v)	£4.95
Honey-glazed chipolatas, wholegrain mustard mayonnaise	£4.50
Baked focaccia, first press olive oil, balsamic and olive tapenade (ve)	£4.25
Marinated olives (ve)	£3.95
Beer-battered haddock goujons, tartare sauce	£4.95
Hot Scotch egg, house chutney	£4.95
Fire-roasted red pepper hummus, smoked paprika, pomegranate and toasted pitta bread (ve)	£4.50
Crunchy sesame halloumi bites with sweet chilli jam (v)	£4.50

STARTERS

Chef's soup of the day served with baked focaccia	£5.95
Baked Mexican nachos glazed with mozzarella, served with tomato salsa, guacamole and sour cream dip (v)	£7.50
<i>Add: Jalapenos (v) £0.95 / Chilli con carne or five bean chilli (v) £1.95</i>	
Creamed garlic and wild mushroom bruschetta , focaccia, rocket balsamic and fresh shavings of Grana Padano	£6.50
Confit chicken and baby leek terrine , sweet poached golden raisin and crisp thyme-scented ciabatta	£7.50
Crispy chicken wings , your choice of salt and pepper or chipotle barbecue sauce	£6.95
Crispy tempura tiger prawns , crispy leaf salad and sweet chilli sauce	£7.50
Chicken liver and cognac parfait , homemade fruit chutney and crisp thyme-scented ciabatta	£7.50
Sticky barbecue ribs	£7.50
Lightly-fried crispy calamari , baby rocket leaf and citrus aioli	£7.50
Goat's cheese and sweet red onion tartlet , watercress and aged balsamic (v)	£7.50
Peking duck and hoisin spring rolls , Thai-style salad, plum sauce	£7.95

SANDWICHES AND LITE BITES (served 12pm-5pm)

Open Scottish smoked salmon and prawn sandwich on brown bloomer bread with capers, red onion and Marie Rose sauce	£7.95
Bookmaker , chargrilled rib eye steak, caramelised onions, toasted ciabatta and French mustard	£9.95
Confit duck and hoisin wrap with cucumber and spring onion	£8.50
Nelson's classic club sandwich , chargrilled chicken, streaky bacon, iceberg lettuce, tomato with garlic mayonnaise ontoasted white or brown bloomer	£8.95
Tuna, spring onion and sweetcorn mayonnaise served on white or brown bloomer bread	£7.25
Ruby beetroot and spinach falafel wrap , pomegranate salad and fire-roasted red pepper hummus (ve)	£7.95

PANINIS (served 12pm-5pm)

Honey-roasted ham and cheddar cheese	All at £7.95
Tuna, spring onion and sweetcorn with melted cheddar cheese	
Mozzarella, cherry tomato and rocket with basil pesto (v)	
Sweet chilli chicken, spring onion and melted cheddar cheese	
Bacon, brie and cranberry	

All sandwiches and paninis served with house salad and Kettle Chips

JACKET POTATOES (served 12pm-5pm)

Tuna, spring onion and cheese	All at £7.95
Honey-roasted ham and cheddar cheese	
Baked beans and cheddar cheese (v)	
Chilli con carne with melted cheddar	
Goat's cheese, blushed tomato and basil pesto (v)	

All served with dressed house salad

OMELETTES (served 12pm-5pm)

Cheddar cheese (v)	All £8.50 unless stated otherwise	
Honey-roasted ham and vine tomato		
Scottish smoked salmon crème fraiche and chive		£9.50
Goat's cheese, spinach and sundried tomato (v)		
<i>All served with dressed house salad</i>		

SALADS

Caesar salad , little gem lettuce, Grana Padano cheese, sourdough crouton, anchovies, bacon crisps and Caesar dressing	£10.95
The British Garden salad , candied beetroot, cherry tomatoes, crispy kale, sweet red onion, watercress, garden herb sourdough croutons and rapeseed vinaigrette (ve)	£9.95
Superfood salad , ruby beetroot, and spinach falafel, fire-roasted red pepper hummus, quinoa, charred tender stem broccoli, pomegranate seed, garden mint and soya yoghurt dressing (ve)	£10.95
<i>Add: Chargrilled chicken £3.95 / Grilled salmon £3.95 / Chargrilled halloumi £2.50 / Grilled goat's cheese £2.25</i>	
Crispy sweet chilli beef, Thai salad , coriander and lime finished with a sweet chilli dressing	£13.95

FROM THE GRILL

10oz 28-day dry-aged ribeye steak	£24.50
8oz chargrilled lamb steak	£19.95
10oz gammon steak and hen's egg	£15.25
Nelson's mixed grill , sausage, lamb chop, gammon, ribeye steak and black pudding	£22.95
Grilled fillet of salmon	£16.95
<i>All served with grilled tomato, flat cap mushroom, watercress and hand-cut chips</i>	

NELSON'S BURGERS

Nelson's steak burger , house sauce	£12.95
Cajun chicken burger , house sauce	£12.50
Minted Welsh lamb burger , mint yoghurt	£12.95
Nelson's veggie burger , smoked cheddar patty, caramelised red onion (v)	£11.95
<i>All served with house slaw and skin-on fries</i>	

Extra toppings	£1.50 each
Blue cheese, caramelised red onion, goat's cheese, streaky smoked bacon, fried hen's egg, flat cap mushroom, glazed cheddar, onion rings	

SIDE ORDERS

Curly fries with garlic dip	Chunky chips	Sweet potato fries	All £3.95
Beer-battered onion rings	Buttered new potatoes	Skinny fries	
House salad	Seasonal vegetable panache		

SAUCES

Blue cheese	Peppercorn sauce	Traditional Gravy	Chip-shop curry sauce	All £2.50
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MAIN MEALS

Beer-battered haddock with chunky chips, mushy peas, homemade tartare sauce and lemon	Light £11.95 / Large £14.50
<i>Add chip-shop curry sauce £1.50</i>	
Japanese Katsu chicken curry served with coconut rice, prawn crackers and grilled lime	
Chicken £14.95 / Prawn £15.95 / Vegetable (v) £12.95	
Sizzling fajitas , floured wraps, tomato relish, sour cream and guacamole	
Chicken £14.95 / Beef £15.95 / Vegetable (v) £12.95	
Nelson's homemade steak and ale pie , garden peas, hand-cut chips and traditional gravy	£15.50
Chilli con carne , glazed cheddar, basmati rice, tortilla chips, jalapeños, sour cream and chive	£13.95
Five bean chilli , glazed cheddar, basmati rice, tortilla chips and sour cream and chive (v)	£13.50
Roast rump of lamb , creamed potatoes, seasonal vegetable panache and rosemary and redcurrant sauce	£17.95
Tagliatelle carbonara , chicken fillet, crispy bacon and fresh shavings of Grana Padano	Small £10.95/ Large £14.95
Crispy fried buttermilk chicken strips with sweet potato fries, garlic mayonnaise and homemade slaw	£14.50
Pan-fried fillet of sea bass , sautéed potato, roast ruby beetroot, charred cauliflower and celeriac puree	£16.95
Ballotine of chicken , stuffed with piquillo peppers, mozzarella, wrapped in Parma ham served with sautéed new potatoes and green garden vegetables	£14.95

DESSERTS

	All £7.25 unless stated otherwise
Caramelised banana sticky toffee pudding , salted caramel sauce, banoffee ice cream	
Marbled white and dark chocolate brownie , chocolate sauce and white chocolate ice cream	
Bailey's cheesecake with Madagascan vanilla bean anglaise	
Vanilla crème brûlée , sable biscuit and mulled plum compote	
Nelson's Bar knickerbocker glories , choose from:	
• Banoffee ; caramelised banana, sticky toffee pieces, salted caramel sauce, banoffee ice cream and marshmallow	
• Chocolate indulgence ; chocolate brownie pieces, white chocolate ice cream, chocolate sauce and whipped cream	
• Seasonal berries ; crushed meringue, mixed fruit compote, vanilla and strawberry ice cream, Chantilly cream and honeycomb crumble	
Selection of Cheshire Farm ice creams	3 scoops £6.50
Vanilla bean, chocolate, strawberries and cream, honeycomb, banoffee, white chocolate or raspberry ripple	
Selection of Cheshire Farm sorbets	£2.25 per scoop
Champagne, lemon, raspberry	
Chef's selection of British cheeses	£8.50
Served with celery, grapes, house chutney and water biscuits	

HOT BEVERAGES

Pot of Tea	£2.95	Coffee	£3.00
English Breakfast, Earl Grey and a variety of fruit and herbal infusions		Espresso, Americano and Macchiato	
Hot chocolate	£3.25	Cappuccino, Latte, Mocha	£3.50
with marshmallows and whipped cream		Flat White	£3.50
		Liqueur Coffee	from £7.00

(v) Vegetarian (ve) Vegan. Our meals may contain traces of nuts. Many of our dishes are gluten free, please enquire with a member of staff regarding allergens or dietary requirements.