

## SNACKS

<b>OLIVES</b>	<b>3</b>
<b>BREAD</b>	<b>4.5</b>
Toasted Bexhill Farm Kitchen sourdough & green pea hummus	
<b>SMOKED CHEDDAR &amp; JALAPEÑO CORNBREAD</b>	<b>4</b>
Chimichurri butter, coriander & lime	
<b>TEMPURA BRITISH KUPROS HALLOUMI</b>	<b>4.75</b>
Sweet chilli dipping sauce. (v)	
<b>NACHOS</b>	<b>4.9</b>
Broad bean guacamole, cherry vine tomatoes, mature cheddar, dukkah & jalapeno (v)	

## SMALL PLATES

<b>CRAB FRITTERS</b>	<b>7</b>
Sweetcorn, coriander & sweet chilli dipping	
<b>KOREAN FRIED FREE RANGE CHICKEN</b>	<b>8.5</b>
Soy sauce, pomegranate molasses, roasted peanuts & Asian slaw.	
<b>CHARRED AUBERGINE</b>	<b>6</b>
Tamarind, teriyaki & chilli oil. (v)(vf)	
<b>MINI HADDOCK TACOS</b>	<b>7.5</b>
Panko haddock, smashed avo, salsa fresca & pickled red cabbage & chillis	
<b>FALAFEL BALLS</b>	<b>6.5</b>
Broad bean hummus, minty cucumber salsa fresca & miso vegan mayo drizzle. (v)(vf)	
<b>CHICKEN YAKITORI SKEWERS</b>	<b>7.5</b>
Teriyaki, mayo, seasonal vegetables & crispy onion	
<b>SALMON, PAN FRIED</b>	<b>8.5</b>
Pak choi, roasted peanuts & Nam Prik dressing	
<b>SWEET POTATO &amp; CHEDDAR CROQUETTES</b>	<b>6.7</b>
Aioli, pea shoots & sweet potato crisps (v)	

## SIDES

<b>FRIES</b>	<b>3</b>
Seaweed salt & aioli	
<b>HOUSE SALAD</b>	<b>3</b>

## DESSERT

<b>PEANUT COOKIE DOUGH BROWNIE</b>	<b>5.95</b>
With Boho Gelato vanilla ice cream	
<b>PAVLOVA</b>	<b>5.45</b>
Maple poached nectarine, mixed berries, candied almonds & Northiam Dairy double cream (gf)	

Food 5 - 9.30pm

Drinks 5 - 10pm

*Nelson  
at Night*

## COCKTAILS

<b>APEROL SPRITZ</b>	<b>7</b>	<b>BRAMBLE SPRITZ</b>	<b>7.1</b>
Aperol, Dry Prosecco & soda		Tanqueray London dry gin, Crème de Mure & fresh lemon juice	
<b>MOJITO</b>	<b>7.1</b>	<b>ELDERFLOWER FIZZ</b>	<b>6.9</b>
Havana Club 3YO rum, lime, mint & soda.		Dry Prosecco, elderflower, mint & fresh lemon juice	
<b>BLUE GALAXY</b>	<b>7.5</b>	<b>CHERRY AMARETTO SOUR</b>	<b>7.1</b>
Blue pea flower infused Stolichnaya vodka, matcha, kiwi fruit, lime & lemon juice		Disaronno, Heering cherry liqueur, lemon juice & egg white.	
<b>ESPRESSO MARTINI</b>	<b>7.1</b>	<b>GIN &amp; TONIC</b>	<b>6.9</b>
Hodson Blend espresso, Stolichnaya vodka & Kahlua		Double measure Tanqueray London dry gin served with Fever Tree Tonic.	
<b>MIMOSA</b>	<b>6.8</b>		
Orange juice, Dry Prosecco & Triple Sec			

## WINE & FIZZ

White	Glass	Btl	Red	Glass	Btl
<b>CHENIN BLANC</b>	<b>4.8</b>	<b>19</b>	<b>PINOT NOIR</b>	<b>4.8</b>	<b>19</b>
Blockhead, South Africa			Santiago, Chile		
<b>SAUVIGNON BLANC</b>	<b>5.2</b>	<b>21</b>	<b>SHIRAZ</b>	<b>4.8</b>	<b>19</b>
Coast 2 Coast, NZ			Blockhead, South Africa		
Rosé			Fizz		
<b>ROSATO</b>	<b>5.2</b>	<b>21</b>	<b>PROSECCO</b>	<b>5.6</b>	<b>22</b>
Alpha Zeta, Italy			Spumante NV, Italy		

## BEER

<b>CHAPEL DOWN</b>	<b>4.2</b>	<b>LOST AND GROUND</b>	<b>4.6</b>
<b>CURIOUS BREW LAGER</b>		<b>KELLER PILS</b>	
4.7% 330ml		4.8% 330ml	
<b>BEAVERTOWN</b>	<b>4.6</b>	<b>TINY REBEL CALI</b>	<b>4.6</b>
<b>NECK OIL</b>		<b>PALE ALE</b>	
4.3% 330ml		5.6% 330ml	

# Nelson at Night

**TASTY SMALL PLATES, COCKTAILS,  
WINE & CHILLED TUNES FROM 5PM  
EVERY FRIDAY!**

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**HAPPY HOUR 5-7PM**

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**BOOK A TABLE, IN-STORE, VIA  
OUR WEB SITE OR JUST WALK IN.**

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**FLIP OVER FOR THE MENU**

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