



PIE HOUSE

PIES

We pride ourselves on serving the very best traditional pies.

Our pies are served with creamy mashed potato, steamed greens and glazed Chantenay carrots unless otherwise stated.

Our pies may change based on seasonality. Please ask the team about what pies we have available.

Steak & Nicholson's Pale Ale Pie • 11.50

British beef slow-cooked in Nicholson's Pale Ale, encased in shortcrust pastry.

Awarded gold at the British Pie Awards

Chicken & Mushroom Pie • 11.00

Chicken breast cooked with portobello mushrooms in a rich truffle-infused sauce encased in thyme shortcrust pastry.

Sweet Potato, Spinach & Goat's Cheese Pie (v) • 10.50

Shortcrust pastry base filled with sweet potato, spinach and goat's cheese, topped with a savoury crumb.

Fish Pie • 11.25

Salmon, king prawn and smoked haddock in a creamy white wine sauce, topped with parsley and mature Cheddar mash.

Lentil Cottage Pie^a (ve) • 9.00

A rich puy lentil and vegetable pie topped with carrot and sweet potato mash.

Game Pie • 14.00

Pheasant, venison and partridge cooked in a rich merlot red wine sauce with root vegetables, mushrooms and thyme, encased in shortcrust pastry.

Wild Boar & Chorizo Pie • 13.00

Wild boar, chorizo and red peppers cooked in a rich fino sherry sauce, encased in pastry and topped with a paprika-dusted puff pastry lid.



STARTERS

Smoked Scottish Salmon • 6.25

Served with sourdough bread and butter.

Roast Shallot & Armagnac Tarte Tatin (ve) • 5.50

Roasted baby shallots with an Armagnac glaze, baked in puff pastry and served with a balsamic dressing.

Soup of the Day (v) • 4.50

Served with sourdough bread and butter.

Calamari • 5.75

Panko-crumbed squid served with lemon aioli.

Oak-smoked Chicken Liver Pâté • 5.50

Topped with thyme butter and served with toasted ciabatta and tomato & apple chutney.

FOR SHARING

House-Cooked Nachos (v) • 9.00

Hand-cut tortillas, cheese & mustard sauce, guacamole, salsa, sour cream and jalapeños.

Add BBQ pulled pork • 1.00

Fish Platter^a • 14.00

Scottish wholetail scampi, king prawns with Marie Rose sauce and smoked Scottish salmon, haddock goujons and mini salmon & dill fishcakes served with tartare sauce and lemon aioli.

MAIN DISHES

Ocean Fish & Chips^a • 13.50

A mix of hand-battered^a haddock fillets and breaded Scottish wholetail scampi, served with chips, mushy peas and tartare sauce.

Nicholson's Fish & Chips^a • 11.00

Fillet of haddock hand-battered in our Nicholson's Pale Ale, served with chips, mushy peas and tartare sauce.

Large • 13.50

Baked Macaroni Cheese (v) • 9.00

Macaroni pasta in a rich cheese sauce and topped with mature Cheddar.

Served with garlic ciabatta bread.

Add smoked bacon • 1.00

Nicholson's Hunter's Chicken • 10.00

Grilled chicken breast topped with smoked bacon, BBQ sauce and cheese, served with a house salad, hand-battered^a onion rings and chips.

Grilled Fillet of Salmon^a • 13.50

Served with herb-glazed baby potatoes, green beans and a Champagne thermidor sauce.

Toad in the Hole • 9.00

British outdoor-bred pork sausages inside a Yorkshire pudding with creamy mashed potato, topped with a rich balsamic caramelised onion gravy. Served with steamed greens and glazed Chantenay carrots.

Vegetarian Toad in the Hole available (v)

Gammon Steak • 9.50

Served with two fried free-range eggs, house salad and chips.

Chicken Tikka Masala • 10.50

Marinated chicken breast in a classic tikka masala sauce, served with pilau rice, a crispy poppadom, mango chutney and a naan bread.

9oz Ribeye Steak • 15.00

21-day-aged ribeye steak topped with garlic butter, served with a roasted flat mushroom, plum tomato, crispy hand-battered^a onion rings and chips.

Add peppercorn sauce or blue cheese sauce • 1.50

SALADS

Wheatberry, Apple & Cranberry Salad (ve) • 8.50

Wheatberry kernels, diced apple, cranberries, spring onions and apricots combined with salad leaves, cherry tomatoes and cucumber, topped with sunflower and pumpkin seeds.

Add one of the below:

Sliced Avocado (ve) • 11.00

Smoked Scottish Salmon • 12.00

Chargrilled Chicken Breast • 11.00

Chicken, Bacon & Avocado Salad • 10.00

Chargrilled chicken breast, smoked bacon and sliced avocado served on a house salad, topped with sunflower and pumpkin seeds.

Salmon & Dill Fishcakes • 9.00

Served with herb-glazed baby potatoes, house salad and lemon aioli.

BURGERS

All our burgers are served on a toasted linseed bun with lettuce, gherkin, tomato and mayonnaise, served with BBQ salsa and skin-on seasoned fries, unless otherwise stated.

Nicholson's Burger • 12.00

Two chargrilled beef burgers or buttermilk chicken breasts with smoked bacon, Monterey Jack cheese and hand-battered* onion rings.

Cauliflower, Kale & Smoked Cheddar Cheese Burger (v) • 9.00

Encased in a crispy parsley crumb.

Chicken Burger • 9.50

Crispy buttermilk chicken breast topped with Monterey Jack cheese.

Add avocado and smoked bacon • 1.50

Classic Cheese Burger • 9.50

Chargrilled beef burger topped with Monterey Jack cheese.

Beyond Meat® Burger (ve) • 12.00

The revolutionary Beyond Meat® burger. A plant-based patty topped with a cheese alternative produced from coconut oil and served with a house salad.

Create your own

Add any of the following toppings to your burger:

Monterey Jack cheese, smoked bacon, jalapeños, guacamole, fried egg or balsamic caramelised onions • 1.00

BBQ sauce • 50p

BBQ pulled pork • 1.00

SANDWICHES

All our sandwiches are served with your choice of skin-on seasoned fries, house salad or hand-cooked crisps.

SERVED MONDAY – FRIDAY UNTIL 5PM

Nicholson's Club Sandwich • 7.00

Hand-pulled British chicken, smoked bacon, lettuce, tomato and mayonnaise served on toasted farmhouse bread.

Fish Finger Sandwich* • 6.25

Haddock goujons hand-battered in Nicholson's Pale Ale served with tartare sauce, served on farmhouse bread.

Chicken & Avocado Sandwich • 7.00

Hand-pulled British chicken, avocado and lemon aioli served on toasted ciabatta bread.

Cheese & Chutney Toastie (v) • 6.00

Melted mature Cheddar cheese, mustard and tomato & apple chutney served in toasted farmhouse bread.

Ham & Cheese Toastie • 6.75

Yorkshire ham, mustard and melted mature Cheddar cheese served in toasted farmhouse bread.

SIDES

Mac & Cheese (v) • 3.50

Mushy Peas (ve) • 1.50

Skin-on Seasoned Fries (v) • 2.75

Chips (v) • 2.75

Green Beans (ve) • 2.75

House Salad (ve) • 2.50

Garlic Bread (v) • 2.50

Garlic Bread with Cheese (v) • 2.95

Beer-Battered Onion Rings*
with Sour Cream

Small • 2.50

Large • 4.50

DESSERTS

Belgian Chocolate Brownie (v) • 5.00

Served warm with vanilla pod ice cream.

Sticky Toffee Pudding (v) • 5.00

Served with your choice of vanilla pod ice cream or creamy custard.

Cornish Clotted Cream Vanilla Cheesecake (v) • 5.00

Served with rich raspberry compote and whipped cream.

Apple & Blackberry Crumble (v) • 5.00

Apple and blackberry compote topped with a biscuit crumble and served with your choice of vanilla pod ice cream or creamy custard.

To share • 8.50

Trio of British Hot Puddings • 8.50

Spiced Apple & Damson sponge, Chocolate and orange bread & butter pudding, and Jam sponge pudding served with dairy ice cream and rich custard.

Allergens

Our easy-to-use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens.

If you can't access the internet, we will be happy to provide you with the information.

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Our fish dishes may contain small bones. *Contains nuts. †Contains alcohol. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (ve) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server.

A Service charge of 10% may be added to tables of 6 or more.