Scan the QR code to order and pay at your table.

NICHOLSON'S
ALE & GIN
ESTABLISHMENTS
SINCE 1873

William Nicholson. Distiller, politician, cricket player, benefactor and our founder. Since 1873, we've remained true to William's ideals of what a great pub should be: warm and welcoming, where people can live life to the full in beautiful buildings, brimming with character. Within our historic walls, you'll find a superb range of cask ales from specialist breweries, as well as delicious freshly cooked pub food.

Whichever Nicholson's pub you visit, each has it's own distinctive warmth, genuine service and vibrant atmosphere.

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.

Game Pudding
Venison, pheasant and partridge, slow cooked in port sauce with mushrooms, encased in suet pastry and oven baked.

Duck & Craft Ale Pie
Slow cooked duck leg in a mushroom, bacon and craft ale sauce, topped with puff pastry.

Buttermilk Chicken Pie
Marinated chicken breast, smoked bacon, leek and Butlers Secret mature Cheddar cheese.

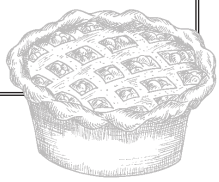
Sweet Potato & Goat's Cheese Pie^ (v)
Topped with a pumpkin seed and herb crumb.

Lamb Shank Shepherd's Pie
Hand-pulled lamb shank in a rich gravy, topped with herb mash.

Steak & Nicholson's Pale Ale Pie
Beef cooked in Nicholson's Pale Ale, encased in shortcrust pastry.
Awarded gold at the British Pie Awards

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

Lentil Cottage Pie^ (ve)
Puy lentil and vegetables, topped with carrot and sweet potato mash. Served with long stem broccoli.



STARTERS

Sticky Beef Brisket Croquettes
Served with horseradish cream mayonnaise.

Smoked Scottish Salmon
Served with sourdough bread.

Roast Shallot & Yorkshire Ale Tart (v)
Topped with goat's cheese and balsamic glaze. *Vegan serve available.*

Lightly Dusted Calamari
Served with lemon aioli.

Soup of the Day (v)
Served with sourdough bread. *Vegan serve available.*

FOR SHARING

Landlord's Platter
Our house speciality bar snacks collection. Sticky beef croquettes, lightly dusted calamari, boneless chicken pieces, Padrón peppers and mac & cheese bites, with a selection of dips^.

Fish Platter^
Wholetail Scottish scampi, king prawns with Marie Rose sauce, smoked Scottish salmon, beer-battered haddock goujons and mini salmon & dill fishcakes served with tartare sauce and lemon aioli.

Loaded Nachos
Hand-cut tortillas, cheese sauce, guacamole, salsa, sour cream and jalapeños. Add pulled beef brisket · 1.00

MAIN DISHES

10oz Ribeye Steak
21-day-aged ribeye steak with garlic butter, a roasted flat mushroom, beef tomato and triple-cooked chips.
Add, blue cheese, peppercorn^ or Béarnaise sauce^ · 2.00

Grilled Sea Bass
Two sea bass fillets with chorizo, chargrilled peppers, baby potatoes and long stem broccoli.

Garlic Chicken Schnitzel
Schnitzel smothered in garlic butter, with lemon aioli and skin-on fries.

Chicken, Bacon & Avocado Salad
Served on a seasonal salad topped with pumpkin seeds.

Nourish Bowl (ve)
A tabbouleh salad on a houmous base, with chargrilled long stem broccoli, topped with pumpkin seeds.
Add Smoked Scottish Salmon · 3.50 | Grilled Halloumi (v) · 2.50
Chargrilled Chicken Breast · 2.00

Salmon & Dill Fishcakes^
Served with herb-glazed baby potatoes, house salad and lemon aioli.

Ocean Fish & Chips^
A combination of hand-battered^ haddock and breaded wholetail Scottish scampi served with triple-cooked chips, mushy peas and tartare sauce.

Nicholson's Fish & Chips
Haddock hand-battered in Nicholson's Pale Ale, served with triple-cooked chips, mushy peas and tartare sauce. Large · 17.50

Chicken and Chorizo
Chargrilled chicken breast, pan fried chorizo and long stem broccoli on baby potato wedges.

Hand-carved Ham, Egg & Chips^
Nicholson's cured ham, served with two fried eggs, chips and salad garnish.

Baked Macaroni Cheese (v)
Topped with a mature Cheddar crumb. Served with garlic ciabatta bread.
Add smoked bacon · 1.00

Toad in the Hole
Outdoor-bred British pork sausages, in a Yorkshire pudding. Served with mash, seasonal vegetables and crispy onions.
Vegetarian serve available.

BURGERS

Our mouth-watering burgers are topped with lettuce, gherkin, tomato, mayonnaise and come served with BBQ salsa and skin-on fries, unless otherwise stated.

Nicholson's Burger
The all-new Nicholson's Burger! Double beef patty, cheese sauce, bacon, tobacco onions, sriracha and crushed hash brown.

Buttermilk Chicken Burger
Crispy chicken breast, smoked bacon, avocado and smoked Cheddar cheese.

Beef Brisket Burger
Chargrilled Beef patty, hand pulled BBQ beef brisket, cheesy sauce, crispy tobacco onions.

Classic Cheeseburger
Chargrilled beef burger, with smoked Cheddar cheese.

Beyond Meat Burger (ve)
Plant-based patty, pickled pink onions, vegan Cheddar alternative (made with coconut oil), jalapeños & tomato salsa. Served with a house salad.

Add any of the following toppings:
Pulled Beef Brisket, Smoked Cheddar Cheese (v), Smoked Bacon, Jalapeños (ve), Guacamole (ve), Fried Egg (v) or Crispy Tobacco Onions (v) • 1.00 BBQ sauce (ve) • 50p

DESSERTS

Belgian Chocolate Brownie (v)
With vanilla pod ice cream.

Sticky Toffee Pudding (v)
With your choice of vanilla pod ice cream or custard.

Caramel Biscuit Torte (v)
With salted caramel sauce. *Vegan serve available.*

Bramley Apple Pie (v)
With a choice of vanilla pod ice cream or custard.
Vegan serve available.

SIDES

Halloumi Fries (v)

Skin-On Fries (v)

Triple-Cooked Chips (v)

Long Stem Broccoli (ve)

Mushy Peas (ve)

Mac & Cheese (v)

Garlic Bread (v)
with Cheese (v)

House Salad (ve)

Steamed Greens (ve)

Beer-Battered
Onion Rings

HOT DRINKS

Americano
Cappuccino
Latte
Flat White
Espresso
A Selection Of Teas

Please ask a member of our team for the full range

NICHOLSON'S MAIN INGREDIENT

Proudly serving great British pub food.

As speciality pie houses, we guarantee all our pies are hand crafted and finished in house.

But it's not just our pies we're passionate about, the quality ingredients in all our recipes is what makes our seasonal menu so tempting and full of comforting pub classics.

From our fish, hand-battered in Nicholson's Pale Ale, to our kiln smoked Cornish beef brisket, we take pride in every dish we serve.

We hope you enjoy our menu, as much as we do making it for you.

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.
All items are subject to availability. Weights stated are approximate uncooked weights. Where table service is offered, a discretionary service charge of 10% may be added.