



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




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. We're proud to serve a range of traditional Scottish dishes.

Find them marked on the menu with a small thistle 

Game Pudding • 15.50

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

Crofter's Pie • 12.50

Traditional Scottish dish of slow-cooked pulled lamb in a red wine sauce topped with haggis mash.

Buttermilk Chicken Pie • 13.00

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

Sweet Potato & Goat's Cheese Pie' (v) • 12.75

Topped with a pumpkin seed and herb crumb.

Steak & Nicholson's Pale Ale Pie • 13.00

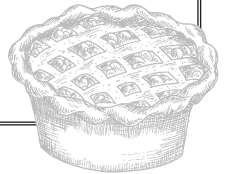
Beef cooked in Nicholson's Pale Ale, encased in shortcrust pastry. Awarded gold at the British Pie Awards

Fish Pie • 12.50

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

Lentil Cottage Pie' (ve) • 10.50

Puy lentil and vegetables, topped with carrot and sweet potato mash. Served with long stem broccoli.



STARTERS

Haggis, Neeps & Tatties • 5.50

Traditional Scottish dish of mutton and hearty oatmeal with aromatic mixed spices, served with mashed swede, potatoes and gravy.

Cullen Skink • 5.25

Soft-flaked smoked haddock in a creamy velouté sauce with potatoes and parsley. Served with farmhouse bread and butter.

Smoked Scottish Salmon • 7.00

Served with Scottish oatcakes with sour cream.

Vegetable Scotch Broth (v) • 5.00

Served with farmhouse bread and butter.

Roast Shallot & Yorkshire Ale Tart (v) • 6.00

Topped with goat's cheese and balsamic glaze. *Vegan serve available.*

FOR SHARING

Landlord's Platter • 19.00

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 dips⁴.

Fish Platter⁴ • 16.00

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 • 9.50

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

MAIN DISHES

10oz Ribeye Steak • 18.00

21-day-aged ribeye steak with garlic butter, a roasted flat mushroom, beef tomato and triple-cooked chips.

Add, blue cheese, peppercorn⁴ or Béarnaise sauce⁴ • 2.00

Grilled Fillet of Salmon • 16.50

Served on chargrilled peppers, pan fried chorizo, cherry tomatoes, baby potatoes and long stem broccoli.

Toad in the Hole • 11.50

Pork and haggis sausages served inside a Yorkshire pudding served with mashed potato, seasonal vegetables and topped with a rich caramelised red onion gravy. *Vegetarian serve available.*

Nourish Bowl (ve) • 10.00

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

Stovies • 12.25

Traditional Scottish dish of slow cooked beef Rib, root vegetables and potatoes cooked in a rich gravy served with crusty bread, seasonal greens and glazed Chantenay carrots.

Ocean Fish & Chips⁴ • 15.50

A mix of hand-battered⁴ haddock fillets and breaded wholetail scampi, served with chips, mushy peas and tartare sauce.

Nicholson's Fish & Chips • 13.00

Haddock hand-battered in Nicholson's Pale Ale, served with triple-cooked chips, mushy peas and tartare sauce. Large • 15.25

Baked Macaroni Cheese (v) • 10.00

Topped with a mature Cheddar crumb. Served with garlic ciabatta bread. Add smoked bacon • 1.00

Balmoral Chicken • 13.00

Grilled chicken breast, rich haggis and smoked bacon with a whisky sauce. Served with creamy mashed potato seasonal greens and Chantenay carrots.

Garlic Chicken Schnitzel • 12.75

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

Haggis, Neeps & Tatties • 10.00

Traditional Scottish dish of mutton and hearty oatmeal with aromatic mixed spices, served with mashed swede, potatoes and gravy.

Salmon & Dill Fishcakes⁴ • 10.25

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

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 • 15.00

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

Buttermilk Chicken Burger • 14.50

Crispy chicken breast, smoked bacon, avocado and smoked Cheddar cheese.

Beef Brisket Burger • 14.50

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

Classic Cheeseburger • 11.75

Chargrilled beef burger, with smoked Cheddar cheese.

Beyond Meat Burger (ve) • 14.50

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) • 5.50

With vanilla pod ice cream.

Sticky Toffee Pudding (v) • 5.50

With your choice of vanilla pod ice cream or custard.

Caramel Biscuit Torte (v) • 5.50

With salted caramel sauce. *Vegan serve available.*

Cranachan (v) • 5.50

Traditional Scottish dessert of smooth whipped cream, sweet honey, a dash of whisky, raspberries and golden toasted oats.

Bramley Apple Pie (v) • 5.50

With a choice of vanilla pod ice cream or custard. *Vegan serve available.*

SIDES

Halloumi Fries (v) • 5.00

Skin-On Fries (v) • 3.50

Triple-Cooked Chips (v) • 3.50

Long Stem Broccoli (ve) • 3.50

Mushy Peas (ve) • 2.50

Mac & Cheese (v) • 4.50

Garlic Bread (v) • 3.00
with Cheese (v) • 3.50

House Salad (ve) • 3.00

Steamed Greens (ve) • 3.00

Beer-Battered
Onion Rings • 2.50

HOT DRINKS

Americano • 2.50

Cappuccino • 3.00

Latte • 3.00

Flat White • 3.00

Espresso • 2.50

A Selection Of Teas • 2.50

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, (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.