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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 • 14.00

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

Buttermilk Chicken Pie • 14.50

Buttermilk marinated chicken breast cooked in a rich smoked bacon, leek and Butler's Secret mature Cheddar cheese sauce. Encased in shortcrust pastry and topped with a crisp puff pastry lid.

Portobello Mushroom & Ale Pie (v) • 14.00

Portobello mushrooms in a rich ale and tarragon sauce wrapped in shortcrust pastry and topped with a puff pastry lid.

Fish Pie • 13.00

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

Lentil Cottage Pie^a (ve) • 11.50

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

Game Pie • 16.50

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

Pulled Lamb Lancashire Hot Pot Pie • 14.00

Slow-cooked pulled lamb in a rich red wine sauce topped with sliced potatoes.



STARTERS

Smoked Scottish Salmon • 7.50

Served with sourdough bread and butter.

Sun-Blushed Cherry Tomato & Basil Tart (ve) • 6.50

Cherry tomatoes with basil pesto and tomato chutney baked in a puff pastry case with a balsamic dressing.

Soup of the Day (v) • 5.50

Served with sourdough bread and butter.

Calamari • 6.50

Panko-crumbed squid served with lemon aioli.

Oak-Smoked Chicken Liver Pate • 6.00

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

FOR SHARING

House-Cooked Nachos (v) • 9.50

Hand-cut tortillas, cheese & mustard sauce, guacamole, salsa, sour cream and jalapeños.
Add BBQ pulled pork • 1.00

Fish Platter^a • 16.50

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 • 16.75

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

Nicholson's Fish & Chips^a • 14.50

Fillet of haddock hand-battered in our Nicholson's Pale Ale, served with chips, mushy peas and tartare sauce.
Large • 16.50

Baked Macaroni Cheese (v) • 11.00

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 • 13.50

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

Salmon & Dill Fishcakes • 10.50

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

Toad in the Hole • 12.50

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 • 12.50

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

Chicken Tikka Masala • 13.50

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 • 19.50

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 • 2.00

Grilled Fillet of Salmon • 16.00

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

SALADS

Wheatberry, Apple & Cranberry Salad (ve) • 10.00

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) • 12.50

Smoked Scottish Salmon • 13.50

Chargrilled Chicken Breast • 12.50

Chicken, Bacon & Avocado Salad • 12.50

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

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 • 15.50

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) • 12.50

Encased in a crispy parsley crumb.

Classic Cheese Burger • 12.50

Chargrilled beef burger topped with Monterey Jack cheese.

Chicken Burger • 12.50

Crispy buttermilk chicken breast topped with Monterey Jack cheese.

Add avocado and smoked bacon • 2.00

Beyond Meat® Burger (ve) • 15.50

The revolutionary Beyond Meat® burger. A plant-based patty topped with a vegan mature slice 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 • 8.00

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

Fish Finger Sandwich* • 7.50

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

Chicken & Avocado Sandwich • 8.00

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

Cheese & Chutney Toastie (v) • 7.00

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

Ham & Cheese Toastie • 8.00

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

SIDES

Mac & Cheese (v) • 4.50

Mushy Peas (ve) • 2.50

Skin-on Seasoned Fries (v) • 4.00

Chips (v) • 4.00

Green Beans (ve) • 3.50

House Salad (ve) • 3.50

Garlic Bread (v) • 3.00

Garlic Bread with Cheese (v) • 3.50

Halloumi Fries • 5.50

DESSERTS

Belgian Chocolate Brownie (v) • 6.00

Served warm with vanilla pod ice cream.

Sticky Toffee Pudding (v) • 6.00

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

Cornish Clotted Cream Vanilla Cheesecake (v) • 6.00

Served with rich raspberry compote and whipped cream.

Bramley Apple Pie (v) • 6.00

Apple compote encased in sweet pastry and topped with a sprinkle of demerara sugar. Served with a choice of vanilla pod ice cream or creamy custard. Make it vegan by swapping your ice cream for a delicious vanilla ice dessert (ve).

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, cooking and serving 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.