

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 including our Nicholson's Pale Ale as well as our hand-crafted speciality pies and comforting pub classics.

SUNDAY ROAST

All our Sunday roasts are served with roast potatoes, roasted parsnips, steamed greens, glazed Chantenay carrots, a Yorkshire pudding and gravy.

ROAST SIRLOIN OF BEEF

Hand-carved, 21-day-aged roast beef. (1611kcal)

ROAST CHICKEN

Succulent roasted half chicken. (1752kcal)

SLOW-COOKED LAMB SHANK

Served with minted gravy. (1401kcal)

WALNUT & ALMOND NUT ROAST (V)

Carrots, parsnips, swede, sweet potato and nut roast, served with rich vegetarian gravy. (1423kcal)
Vegan serve available. (1317kcal)

SIDES

Cauliflower Cheese (v) (212kcal)

Pigs in Blankets (373kcal)

Yorkshire Puddings (v) (211kcal)

Roast Potatoes (v) (546kcal)

STARTERS

STICKY BEEF BRISKET CROQUETTES

Served with horseradish cream mayonnaise. (345kcal)

SMOKED SCOTTISH SALMON

Served with sourdough bread. (330kcal)

LIGHTLY DUSTED CALAMARI

Served with lemon aioli. (248kcal)

SOUP OF THE DAY (V)

Served with sourdough bread (313kcal)
Vegan serve available. (345kcal)

ROAST SHALLOT & YORKSHIRE ALE TART (V)

Topped with goat's cheese and balsamic glaze. (302kcal)
Vegan serve available. (238kcal)

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.

STEAK & NICHOLSON'S PALE ALE PIE

Beef cooked in Nicholson's Pale Ale, encased in shortcrust pastry. (1266kcal)

Awarded gold at the British Pie Awards

LENTIL COTTAGE PIE* (VE)

Puy lentil and vegetables topped with carrot and sweet potato mash, served with long stem broccoli. (495kcal)

WILD BOAR & CHORIZO PIE

With red pepper and baby onions in Fino sherry sauce, in shortcrust pastry. (1158kcal)

SHARING

LANDLORD'S PLATTER

Our house speciality bar snacks collection. Sticky beef croquettes, glazed mini chorizos, boneless chicken pieces, Padrón peppers and mac & cheese bites, with a selection of dips* (1722kcal)

LOADED NACHOS

Hand-cut tortillas, cheese sauce, guacamole, salsa, sour cream and jalapeños. (933kcal)
Add pulled beef brisket (152kcal) 1.00

FISH PLATTER

Wholetail Scottish scampi, king prawns with Marie Rose sauce and smoked Scottish salmon, beer-battered haddock goujons and mini salmon & dill fishcakes* served with tartare sauce and lemon aioli. (1143kcal)

MAIN DISHES

10oz RIBEYE STEAK

21-day-aged ribeye steak with garlic butter, a roasted flat mushroom, beef tomato and triple-cooked chips. (1179kcal)
Add blue cheese (127kcal) | peppercorn* (81kcal) | Béarnaise* (123kcal) sauce for 2.00

GRILLED SEA BASS

Two sea bass fillets with chorizo, chargrilled peppers, baby potatoes and long stem broccoli. (907kcal)

NOURISH BOWL (VE)

A tabbouleh salad on a houmous base, with chargrilled long stem broccoli, topped with pumpkin seeds. (827kcal)
Add Smoked Scottish Salmon (122kcal)
Grilled Halloumi (422kcal)
Chargrilled Chicken Breast (178kcal)

OCEAN FISH & CHIPS

A combination of hand-battered* haddock and breaded wholetail Scottish scampi, served with triple-cooked chips, mushy peas and tartare sauce. (1223kcal)

NICHOLSON'S FISH & CHIPS

Haddock hand-battered in Nicholson's Pale Ale, served with triple-cooked chips, mushy peas and tartare sauce. (959kcal)
Large (1078kcal)

ROAST BEEF SANDWICH

Slices of 21-day-aged roast sirloin of beef on farmhouse bread with caramelised red onions and horseradish sauce. (829kcal) Served with your choice of skin-on fries (401kcal), triple-cooked chips (423kcal) or salad (64kcal).

BAKED MACARONI CHEESE (V)

Topped with a mature Cheddar crumb, served with garlic ciabatta bread. (1085kcal)
Add smoked bacon (105kcal) for 1.00

TOAD IN THE HOLE

Outdoor-bred British pork sausages in a Yorkshire pudding, served with mash, seasonal vegetables and crispy onions. (1379kcal)
Vegetarian serve available. (968kcal)

THE NICHOLSON'S PUB COLLECTION

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BURGERS

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

NICHOLSON'S BURGER

Double beef patty, cheese sauce, bacon, tobacco onions, sriracha and crushed hash brown. (1607kcal)

BUTTERMILK CHICKEN BURGER

Crispy chicken breast, smoked bacon, avocado and smoked Cheddar cheese. (1385kcal)

BEEF BRISKET BURGER

Chargrilled beef patty, hand-pulled BBQ beef brisket, cheesy sauce and crispy tobacco onions. (1465kcal)

CLASSIC CHEESEBURGER

Chargrilled beef burger with smoked Cheddar cheese. (1162kcal)

BEYOND MEAT™ BURGER (VE)

Plant-based patty, pickled pink onions, vegan Cheddar alternative (made with coconut oil), jalapeños and tomato salsa, served with a house salad. (717kcal)

ADD ANY OF THE FOLLOWING TOPPINGS FOR 1.00:

Pulled Beef Brisket (152kcal)
Smoked Cheddar Cheese (v) (166kcal)
Smoked Bacon (105kcal)
Jalapeños (ve) (7kcal)
Guacamole (ve) (97kcal)
Fried Egg (v) (77kcal)
Crispy Tobacco Onions (v) (106kcal)
BBQ Sauce (ve) (54kcal) 50p



Allergen Information. 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.

(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. Fish dishes may contain small bones.* = this dish contains alcohol. ^ = contains nuts

All items are subject to availability. Weights stated are approximate uncooked weights. Adults need around 2000kcal a day. Nutrition information is accurate at time of print. Live nutrition information is available online.

Where table service is offered, a discretionary service charge of 10% may be added.

SIDES

HALLOUMI FRIES (V) (528kcal)
Served with a chili mayonnaise.
SKIN-ON FRIES (V) (401kcal)
TRIPLE-COOKED CHIPS (V) (423kcal)
LONG STEM BROCCOLI (VE) (37kcal)
MUSHY PEAS (VE) (192kcal)
MAC & CHEESE (V) (374kcal)
GARLIC BREAD (V) (475kcal)
GARLIC BREAD WITH CHEESE (V) (710kcal)
HOUSE SALAD (VE) (64kcal)
STEAMED GREENS (VE) (90kcal)
BEER-BATTERED ONION RINGS (290kcal)

DESSERTS

BELGIAN CHOCOLATE BROWNIE (V)

With vanilla pod ice cream. (889kcal)

STICKY TOFFEE PUDDING (V)

(417kcal) With your choice of vanilla pod ice cream (224 kcal) or custard (80kcal)

CARAMEL BISCUIT TORTE (V)

With salted caramel sauce. (693kcal)
Vegan serve available. (793kcal)

BRAMLEY APPLE PIE (V)

(473kcal) With your choice of vanilla pod ice cream (224kcal) or custard (80kcal)
Vegan serve available. (473kcal)

HOT DRINKS

AMERICANO (59kcal)

CAPPUCCINO (85kcal)

LATTE (120kcal)

FLAT WHITE (84kcal)

ESPRESSO (10kcal)

A SELECTION OF TEAS (1kcal)

Please ask a member of our team for the full range