



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.

Each individual pub is also a speciality house for pies, fish dishes or sausages and chops. Whichever pub you visit, each one has its own distinctive warmth, genuine service and vibrant atmosphere.

STARTERS

SEASONAL SOUP OF THE DAY (V)

Served with artisan sourdough bread and butter.

POTTED PULLED HAM HOCK WITH PISTACHIO AND APRICOT

Served with golden beetroot piccalilli and toasted sourdough.

SMOKED SCOTTISH SALMON

Served with artisan sourdough bread and butter.

CHERRY TOMATO TARTE TATIN (VE)

Served with white balsamic glaze and herb oil dressing.

CALAMARI

Lightly dusted squid served with preserved lemon aioli.

FOR SHARING

NICHOLSON'S CURED MEAT PLATTER

Yorkshire cured ham, coppa pork, pancetta, pulled ham hock* and schiacciata salami. Served with golden beetroot piccalilli and artisan sourdough.

BOX BAKED CAMEMBERT (V)

Whole baked Camembert topped with caramelised onions served with Amber Ale chutney*, toasted sourdough and crisp celery.

FISH PLATTER

Lightly dusted squid, whole tail Whitby scampi, mini smoked haddock and kedgeree fishcakes* and goujons of cod served with a selection of sauces.

HOUSE-COOKED NACHOS (V)

Home-cooked tortillas, mature Cheddar cheese, guacamole, salsa, sour cream and jalapeños.

LIGHT MAINS

NICHOLSON'S SEASONAL SALAD (V)

Bulgur wheat, courgette, chickpeas and carrot combined with cherry tomatoes and mixed baby leaves. Dressed with herb oil and topped with soya beans, green lentils and mixed seeds.

Add one of the below:

Sirloin steak

Smoked salmon

Grilled chicken breast

Crumbled goat's cheese (V)

LENTIL COTTAGE PIE (VE)

A rich puy lentil and vegetable pie topped with carrot and sweet potato mash. Served with steamed greens and glazed Chantenay carrots.

GRILLED SALMON NIÇOISE SALAD

Served with plum tomato, potato and leaves with olives, green beans, egg and herb oil.

SMOKED HADDOCK & KEDGEREE FISHCAKES*

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

CLASSIC MAIN DISHES

NICHOLSON'S FISH & CHIPS

Cod fillet hand-battered in our Nicholson's Pale Ale and served with chips, chunky tartare sauce and mushy peas.

Large option also available



OCEAN FISH & CHIPS **Lifeboats**

A mix of hand-battered* cod fillets and breaded whole tail Whitby scampi served with chunky tartare sauce, mushy peas and chips. *50p donation to the RNLI per dish sold*.*

NICHOLSON'S ALE GLAZED BRITISH FARM ASSURED CHICKEN

Ale-glazed half British chicken served with chips, preserved lemon aioli and crunchy slaw.

WHOLETAIL WHITBY SCAMPI

Served with chips, peas and chunky tartare sauce.

SMOKED APPLEWOOD MACARONI CHEESE (V)

Macaroni pasta in a rich Smoked Applewood cheese sauce topped with mature Cheddar. Served with garlic ciabatta bread.

Add bacon

GLOUCESTER OLD SPOT SAUSAGES

Served on a bed of mashed potato, topped with a rich caramelised onion gravy. **Vegetarian option also available (V)**

NICHOLSON'S HUNTER'S CHICKEN

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

CHICKEN, HAM HOCK AND CHEESE PIE

Encased in shortcrust pastry with a puff pastry lid, served with mashed potato, steamed greens and glazed Chantenay carrots.

GRILLED FILLET OF SALMON

Served with herb-glazed baby potatoes and fennel relish with a Champagne Thermidor sauce.

SLOW-COOKED STEAK, AMBER ALE & MUSHROOM PIE

Encased in shortcrust pastry, served with mashed potato, steamed greens and glazed Chantenay carrots.

BURGERS

CLASSIC BURGER

Chargrilled beef burger toasted in a brioche bun with mayonnaise, cheese and gherkin, smoke house salsa and fries

NICHOLSON'S BURGER

Two chargrilled beef burgers or chicken breasts toasted in a brioche bun with bacon, cheese, mayonnaise, gherkin, hand-battered onion rings, smoke house salsa and fries.

CLASSIC CHICKEN BURGER

Chicken breast in a toasted brioche bun with mayonnaise, cheese and gherkin, smoke house salsa and fries.

CHARRED AUBERGINE AND HARISSA BURGER (V)

Served in a toasted brioche bun with houmous and fries.

CREATE YOUR OWN BURGER – ADD ANY OF THE FOLLOWING:

Cheese, bacon, jalapeños, guacamole, fried egg or caramelised onions
BBQ sauce
Pulled barbacoa beef

GRILL

NICHOLSON'S MIXED GRILL

Sirloin steak, grilled chicken breast, gammon steak, Gloucester Old Spot sausage, fried free-range egg, flat mushroom, plum tomato, peas and chips.

Add a blue cheese or peppercorn^A sauce

10oz SIRLOIN STEAK

Aged for flavour. Served with flat mushroom, plum tomato and chips.

STEAK FRITES

5oz rump steak cooked medium, served with plum tomato, flat mushroom and fries.

GAMMON STEAK

With two fried free-range eggs, peas and chips.

GRILLED LAMB CHOPS

With herb-glazed baby potatoes and green beans, bordelaise^A sauce and fennel relish.

SIDES

Fries (V)

Chips (V)

Marinated olives (V)

Macaroni cheese (V)

Cauliflower cheese (V)

Mushy peas (V)

Side salad (V)

Garlic bread (V) / With cheese

Selection of breads with herb oil & butter (V)

Hand-battered onion rings with sour cream (V)
Small / Large

SANDWICHES – SERVED UNTIL 5PM

All our sandwiches are served with the choice of fries, mixed salad or house-cooked crisps.

SMOKED BACON, PLUM TOMATO & CAMEMBERT OPEN SANDWICH

Served on toasted ciabatta.

SMASHED AVOCADO & GRILLED PEPPER OPEN SANDWICH (V)

With soft goat's cheese, lettuce and olives, served on toasted sourdough.

CHARGRILLED RUMP STEAK SANDWICH

With caramelised onions, served on toasted ciabatta bread.

FISH FINGER SANDWICH

Hand-battered^A cod goujons with chunky tartare sauce, served on farmhouse bread.

CHICKEN & AVOCADO SANDWICH

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

NICHOLSON'S CLUB SANDWICH

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

SAUSAGE SANDWICH

3 Gloucester Old Spot sausages with English mustard, served on toasted sourdough.

Vegetarian option also available (V)

TO TRY ONE OF OUR HOUSE SPECIALS, PLEASE SEE OUR SPECIALS MENU.

DESSERTS

TRIO OF DESSERTS (V)

Rich and luxurious brownie, salted caramel profiteroles and lemon tart, served with vanilla pod ice cream.

BELGIAN CHOCOLATE BROWNIE (V)

Rich and luxurious brownie, served warm with vanilla pod ice cream.

STICKY TOFFEE PUDDING (V)

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

LEMON TART (V)

Served with British blackcurrant curd and freshly whipped cream.

SALTED CARAMEL PROFITEROLES (V)

Served with vanilla pod ice cream.

NICHOLSON'S CHEESE BOARD (For 2 people) (V)

Cropwell Bishop Stilton, creamy Camembert and Nicholson's Cheddar truckle with grapes, crackers, celery and pale ale chutney.

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. ^AContains nuts. ^BContains alcohol. (V) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. (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. Where table service is offered, a discretionary service charge of 10% may be added. ¹ Payments are made to the Royal National Lifeboat Institution (RNLI) Ltd, which pays all its taxable profits to the RNLI, charity registered in England, charity number 209603 and Scotland (SC037736) and registered charity number 20003326 in the Republic of Ireland.