

## SUNDAY MENU

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, wholetail 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.

### TRADITIONAL ROASTS IN THE HEART OF THE CITY

AVAILABLE SUNDAY FROM 12 NOON

All our succulent Sunday roasts are served with homemade roast potatoes, honey-glazed parsnips, glazed Chantenay carrots, steamed greens, Yorkshire pudding and, of course, gravy.

#### ROAST BEEF

Aged rump of beef.

#### ROAST CHICKEN

Half British chicken.

#### HAM HOCK

Honey-glazed ham hock.

#### GRILLED LAMB CHOPS

#### NUT ROAST (V)

### FOR THE TABLE

Bottomless gravy (V)

Extra Roast potatoes (V) 0

More Yorkshire puddings (V)

Pigs in blankets

Cauliflower cheese (V)

Steamed greens (V)



### CLASSIC MAIN DISHES

#### NICHOLSON'S FISH & CHIPS

Cod fillet hand-battered in our own 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 wholetail Whitby scampi served with chunky tartare sauce, mushy peas and chips. *50p donation to the RNLI per dish sold†.*

#### WHOLETAIL WHITBY SCAMPI

Served with chips, peas and 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

#### 10oz SIRLOIN STEAK

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

#### 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.

#### SLOW-COOKED STEAK, AMBER ALE & MUSHROOM PIE

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

#### ROAST BEEF SANDWICH

roast rump of beef on farmhouse bread.

## 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

## 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.

### SMOKED HADDOCK & KEDGEREE FISHCAKES<sup>A</sup>

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

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

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## SIDES

Fries (V)

Chips (V)

Marinated olives (V)

Macaroni cheese (V)

Mushy peas (V)

Side salad (V)

Garlic bread (V) / With cheese

Selection of breads with English herb oil & butter (V)

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

## 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.