

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, ask our team about what pies we have available.

Steak & Nicholson's Pale Ale Pie • 14.00

British beef slow-cooked in Nicholson's Pale Ale, encased in shortcrust pastry.

Awarded gold at the British Pie Awards

Fish Pie • 13.00

King prawns, salmon and smoked haddock in a creamy white wine sauce, topped with parsley and mature Cheddar mash, served with steamed greens and glazed Chantenay carrots.

Root Vegetable Hot Pot (ve) • 11.00

A hearty vegan hot pot of carrots, swede and pearl barley, topped with sauté potatoes and a herb crumb. Served with glazed green beans and glazed Chantenay carrots.

Sweet Potato & Goats' Cheese Pie (v) • 12.50

Sweet potato, goat's cheese & spinach in a shortcrust pastry case topped with breadcrumbs.

Lancashire Hot Pot • 14.00

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

Game Pie • 16.00

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

Trio of Mini Pies • 13.50

A selection of some of our favourite classic pies: pulled beef & ale, chicken Balti and shepherd's pies.

Chicken & Mushroom Pie • 13.50

Chicken breast cooked with portobello mushrooms in a rich truffle-infused sauce encased in thyme shortcrust pastry.

Wild Boar & Chorizo Pie • 15.00

Wild boar, chorizo and red peppers cooked in a rich fino sherry sauce, encased in pastry and topped with a paprika-dusted puff pastry lid.



STARTERS

Smoked Scottish Salmon • 7.50

Served with sourdough bread and butter.

Calamari • 6.50

Crispy squid served with lemon aioli.

Soup of the Day (v) • 5.50

Served with sourdough bread and butter.

Roast Shallot & Armagnac Tarte Tatin (ve) • 6.00

Roasted baby shallots with an Armagnac glaze, baked in puff pastry and served with a balsamic dressing.

Oak-Smoked Chicken Liver Pâté • 6.00

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

FOR SHARING

Nicholson's Cured Meat & Cheese Platter • 16.00

Yorkshire cured ham, coppa, pancetta and schiacciata salami. Served with Nicholson's Cheddar cheese, golden beetroot piccalilli, marinated olives and sourdough bread.

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* • 16.00

King prawns in a Marie Rose sauce and smoked Scottish salmon served on toasted ciabatta bread, wholetail Whitby scampi, beer-battered haddock goujons and mini smoked haddock & kedgereed fishcakes served with tartare sauce and lemon aioli.

MAIN DISHES

Ocean Fish & Chips • 16.00

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

Nicholson's Fish & Chips • 14.00

Fillet of haddock hand-battered in our Nicholson's Pale Ale, served with chips, mushy peas and tartare sauce. Large • 16.00

Smoked Applewood Macaroni Cheese (v) • 10.50

Macaroni pasta in a rich Smoked Applewood cheese sauce and topped with mature Cheddar. Served with garlic ciabatta bread. Add smoked back bacon • 1.00

Chicken Tikka Masala • 13.00

Marinated chicken breast in a classic tikka masala sauce, served with pilau rice, a crispy poppadom, mango chutney and a naan bread.

Nicholson's Hunter's Chicken • 12.50

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

Grilled Fillet of Salmon • 15.50

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

Garlic-Smothered Chicken & Chips • 13.50

Half chicken roasted in garlic and parsley butter, served with lemon aioli and skin-on fries.

Toad in the Hole • 12.00

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 sausage Toad in the Hole (v) • 12.00

10oz Ribeye Steak • 18.50

21-day-aged ribeye steak topped with garlic butter, served with a roasted flat mushroom, plum tomato, crispy hand-battered* onion rings and chips.

Add peppercorn sauce or blue cheese sauce • 2.00

SALADS

Wheatberry, Apple & Cranberry Salad (ve) • 9.50

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) • 12.00

Smoked Scottish Salmon • 13.00

Chargrilled Chicken Breast • 12.00

Chicken, Bacon & Avocado Salad • 12.00

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

Smoked Haddock & Kedgeree Fishcakes^a • 10.50

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

BURGERS

All our burgers are served on a toasted linseed bun with lettuce, gherkin, tomato and mayonnaise, served with BBQ salsa and skin-on fries, unless otherwise stated.

Nicholson's Burger • 15.00

Two chargrilled beef burgers **or** buttermilk chicken breasts with smoked back bacon, Monterey Jack cheese and hand-battered^a onion rings.

Cauliflower, Kale & Smoked Cheddar Cheese Burger (v) • 11.50

Encased in a crispy parsley crumb.

Chicken Burger • 12.00

Crispy buttermilk chicken breast topped with Monterey Jack cheese. Add avocado and smoked back bacon • 2.00

Classic Cheese Burger • 12.00

Chargrilled beef burger topped with Monterey Jack cheese.

Beyond Meat[®] Burger (ve) • 15.00

The revolutionary Beyond Meat[®] burger. A plant-based patty topped with a cheese alternative produced from coconut oil and served with a house salad.

Create your own

Add any of the following toppings to your burger:

Monterey Jack cheese, smoked back bacon, jalapeños, guacamole, fried egg or balsamic caramelised onions • 1.00

BBQ sauce • 50p

BBQ pulled pork • 1.00

SANDWICHES

See our sandwich menu for more information on our daily sandwich specials.

SERVED MONDAY – FRIDAY UNTIL 5PM

SIDES

Mac & Cheese (v) • 4.50

Mushy Peas (ve) • 2.50

Skin-on 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

Beer-Battered Onion Rings
with Sour Cream

Small • 3.00

Large • 5.00

DESSERTS

Belgian Chocolate Brownie (v) • 6.00

Served warm with vanilla pod ice cream.

Vanilla & Rodda's Cornish Clotted Cream Cheesecake (v) • 6.00

Served with a raspberry compote and whipped cream.

Apple & Blackberry Crumble (v) • 6.00

Apple and blackberry compote topped with a biscuit crumble and served with your choice of vanilla pod ice cream or creamy custard.

To share • 9.50

Sticky Toffee Pudding (v) • 6.00

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

Nicholson's Cheese Board for Two (v) • 9.00

Cropwell Bishop Stilton and Nicholson's Cheddar cheese, served with grapes, crackers, celery and tomato & apple chutney.

Trio of Hot Puddings to Share • 9.50

Spiced apple & damson sponge, chocolate bread & butter pudding and orange sponge served with vanilla pod cream and creamy custard.

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. ^aContains alcohol. (v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. (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. †Payments are made to the Royal National Lifeboat Institution (RNLI) Ltd, which pays all its taxable profits to the RNLI. Registered charity in England (209603), Scotland (SC037736) and in the Republic of Ireland (20003326).