

PIE HOUSE

We pride ourselves on serving the very best traditional British pies.
Our pies may change based on seasonality, ask our team about what pies we have available.



STARTERS

Smoked Scottish Salmon • 6.75

Served with sourdough bread and butter.

Roasted Red Pepper Tarte Tatin (ve) • 5.75

Glazed with a balsamic sherry dressing.

Soup of the Day (v) • 5.00

Served with sourdough bread and butter.

Calamari • 6.25

Lightly dusted squid served with lemon aioli.

FOR SHARING

Nicholson's Cured Meat & Cheese Platter • 15.25

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

House-Cooked Nachos (v) • 9.50

Hand-cut tortillas, Cheddar cheese and mustard sauce,
guacamole, salsa, sour cream and jalapeños.
Small • 6.50

Fish Platter* • 14.75

Lightly dusted squid, wholetail Whitby scampi, haddock goujons
and mini smoked haddock & kedgerree fishcakes served
with tartare sauce and lemon aioli.

MAIN DISHES

Ocean Fish & Chips • 15.25 

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 • 13.00

Fillet of haddock hand-battered in our Nicholson's Pale Ale,
served with chips, mushy peas and tartare sauce.
Large • 15.25

Gammon Steak • 10.25

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

Steak & Nicholson's Pale Ale Pie • 13.00

British beef slow-cooked in Nicholson's Pale Ale, encased in
shortcrust pastry, served with creamy mashed potato,
steamed greens and glazed Chantenay carrots.
Awarded gold at the British Pie Awards

Chicken Tikka Masala • 12.00

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 • 11.50

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

Toad in the Hole • 11.50

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 sausage Toad in the Hole (v) • 11.50

Smoked Applewood Macaroni Cheese (v) • 10.00

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

10oz Ribeye Steak • 17.50

21-day-aged ribeye steak topped with garlic butter, served with
a roasted flat mushroom, a plum tomato, crispy hand-battered*
onion rings and chips.
Add peppercorn sauce or blue cheese sauce • 2.00

SEASONAL FAVOURITES

Cauliflower Couscous & Kale Salad (ve) • 8.50

Cauliflower couscous, butternut squash and kale salad,
topped with pumpkin seeds and sunflower seeds.

Add one of the below:

Smoked Scottish Salmon • 12.25

Chargrilled Chicken Breast • 11.25

Smoked Haddock & Kedgerree Fishcake • 12.25

Chicken, Bacon & Avocado Salad • 11.25

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

Smoked Haddock & Kedgerree Fishcakes* • 10.25

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

Lentil Cottage Pie* (ve) • 10.25

A rich Puy lentil & vegetable pie topped with carrot & sweet potato mash,
served with green beans and glazed Chantenay carrots.

BURGERS

Nicholson's Burger • 14.00

Two chargrilled beef burgers or chicken breasts in a brioche bun, topped with bacon, Monterey Jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with hand-battered* onion rings, BBQ salsa and skin-on fries.

Classic Chicken Burger • 11.00

Chargrilled chicken breast in a toasted brioche bun, topped with Monterey Jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with BBQ salsa and skin-on fries.

Cauliflower, Kale & Smoked Cheddar Cheese Burger (v) • 11.00

Served in a toasted brioche bun, topped with gherkin, mayonnaise, lettuce and tomatoes. Served with BBQ salsa and skin-on fries.

Classic Beef Burger • 11.00

Chargrilled beef burger in a toasted brioche bun, topped with Monterey Jack cheese, gherkin, mayonnaise, lettuce and tomatoes. Served with BBQ salsa and skin-on fries.

Create your own

Add any of the following toppings to your burger:

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

BBQ sauce • 50p

Pulled barbacoa beef • 1.00

SANDWICHES

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

SERVED MONDAY – FRIDAY UNTIL 5PM

Nicholson's Club Sandwich • 7.75

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

Cheese & Chutney Toastie (v) • 6.50

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

Chicken & Avocado Sandwich • 7.75

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

Fish Finger Sandwich • 7.25

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

Ham & Cheese Toastie • 7.25

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

SIDES

Mac & Cheese (v) • 4.25

Green Beans (ve) • 3.25

Mushy Peas (v) • 2.50

Side Salad (ve) • 3.00

Chips (v) • 3.50

Skin-on Fries (v) • 3.50

Garlic Bread (v) • 2.75

Garlic Bread with Cheese (v) • 3.25

Hand-Battered* Onion Rings
with Sour Cream

Small • 2.75

Large • 5.00

DESSERTS

Belgian Chocolate Brownie (v) • 5.50

Served warm with vanilla pod ice cream.

Apple & Rhubarb Crumble (v) • 5.50

Stewed apples and rhubarb topped with a demerara sugar crumble, served with a choice of vanilla pod ice cream or rich creamy custard.

To share • 9.00

Sticky Toffee Pudding (v) • 5.00

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

Nicholson's Cheese Board for two (v) • 8.50

Cropwell Bishop Stilton and Cheddar cheese, served with grapes, crackers, celery and Pale Ale* chutney.

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, 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).