



FISH HOUSE

We believe that Sundays are all about the traditional roast, but we do pride ourselves on serving a selection of fish specials. Ask our team what dishes we have available.

STARTERS

Smoked Scottish Salmon • 6.50

Served with sourdough bread and butter.

Oak-Smoked Chicken Liver Pâté • 5.75

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

Soup of the Day (v) • 4.75

Served with sourdough bread and butter.

Roasted Red Pepper Tarte Tatin (ve) • 5.50

Glazed with a balsamic sherry dressing.

Calamari • 6.00

Lightly dusted squid served with lemon aioli.

FOR SHARING

Nicholson's Cured Meat & Cheese Platter • 14.00

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

House-Cooked Nachos (v) • 9.25

Hand-cut tortillas, Cheddar cheese and mustard sauce, guacamole, salsa, sour cream and jalapeños.
Small • 6.25

Fish Platter* • 13.50

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

SUNDAY ROAST

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

AVAILABLE FROM 12 NOON

Roast Chicken • 12.25

Succulent roasted half British chicken.

Slow-Cooked Pork Belly • 12.75

Roasted with honey and served with a baked apple.

Roast Rump of Beef • 13.00

Hand-carved, 21-day-aged roast beef.

Root Vegetable & Nut Roast (v) • 11.50

Carrots, parsnips, swede, sweet potato and nut roast served with rich vegetarian gravy.

SIDES

Cauliflower Cheese (v) • 2.95

Roast Potatoes (v) • 2.75

Green Beans (ve) • 2.95

Yorkshire Puddings • 2.00

MAIN DISHES

Ocean Fish & Chips • 14.50 

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 • 12.00

Fillet of haddock hand-battered in our Nicholson's Pale Ale, served with chips, mushy peas and tartare sauce.
Large • 14.50

Smoked Applewood Macaroni Cheese (v) • 9.50

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

Roast Beef Sandwich • 7.75

Slices of 21-day-aged roast beef served on farmhouse bread with balsamic caramelised onions and horseradish sauce.

Steak & Nicholson's Pale Ale Pie • 12.00

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

Grilled Fillet of Salmon • 14.00

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

Nicholson's Hunter's Chicken • 10.50

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 • 10.50

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 • 10.50

10oz Ribeye Steak • 16.50

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 • 1.50

SEASONAL FAVOURITES

Cauliflower Couscous & Kale Salad (ve) • 8.00

Cauliflower couscous, butternut squash and kale salad, topped with lentils, soya beans and pumpkin seeds.

Add one of the below:

Smoked Scottish Salmon • 12.00

Chargrilled Chicken Breast • 11.00

Smoked Haddock & Kedgeree Fishcake • 12.00

Chicken, Bacon & Avocado Salad • 11.00

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

Smoked Haddock & Kedgeree Fishcakes^a • 9.75

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

Lentil Cottage Pie^a (ve) • 9.75

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

BURGERS

Nicholson's Burger • 13.25

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^a onion rings, BBQ salsa and skin-on fries.

Classic Chicken Burger • 10.50

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) • 10.50

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

Classic Beef Burger • 10.50

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

SIDES

Mac & Cheese (v) • 3.50

Mushy Peas (v) • 1.50

Side Salad (ve) • 2.75

Chips (v) • 2.95

Skin-on Fries (v) • 2.95

Garlic Bread (v) • 2.50

Garlic Bread with Cheese (v) • 2.95

Hand-Battered^a Onion Rings
with Sour Cream

Small • 2.50

Large • 4.50

DESSERTS

Trio of Desserts (v) • 8.75

Belgian chocolate brownie, salted caramel profiteroles and lemon meringue, served with vanilla pod ice cream.

Lemon Meringue (v) • 5.25

Served with British blackcurrant curd and freshly whipped cream.

Sticky Toffee Pudding (v) • 4.75

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

Salted Caramel Profiteroles (v) • 5.00

Served with vanilla pod ice cream.

To share • 8.75

Belgian Chocolate Brownie (v) • 5.25

Served warm with vanilla pod ice cream.

Apple & Rhubarb Crumble (v) • 5.25

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 • 8.75

Nicholson's Cheese Board for two (v) • 8.25

Cropwell Bishop Stilton and Cheddar cheese 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. ^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).