

# STARTERS

#### Smoked Scottish Salmon

Served with sourdough bread and butter.

## Roasted Red Pepper Tarte Tatin (ve)

Glazed with a balsamic sherry dressing.

#### Soup of the Day (v)

Served with sourdough bread and butter.

#### Calamari

Lightly dusted squid served with lemon aioli.

## FOR SHARING

#### Nicholson's Cured Meat & Cheese Platter

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)

Hand-cut tortillas, Nicholson's Cheddar cheese and mustard sauce, guacamole, salsa, sour cream and jalapeños.

#### Fish Platter<sup>a</sup>

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

# MAIN DISHES

# Ocean Fish & Chips Lifeboats

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

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

## **Garlic Smothered Chicken & Chips**

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

## Steak & Nicholson's Pale Ale Pie

Beef slow-cooked in Nicholson's Pale Ale, encased in shortcrust pastry. Awarded gold at the British Pie Awards

#### Nicholson's Hunter's Chicken

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

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 available (v)

## Smoked Applewood Macaroni Cheese (v)

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

## 10oz Ribeye Steak

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

#### Grilled Fillet of Salmon

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

#### Chicken & Mushroom Pie

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

## SEASONAL FAVOURITES

## Cauliflower Couscous & Kale Salad (ve)

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

Add one of the below:

Smoked Scottish Salmon

Chargrilled Chicken Breast

Smoked Haddock & Kedgeree Fishcake

## Chicken, Bacon & Avocado Salad

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

# Smoked Haddock & Kedgeree Fishcakes<sup>a</sup>

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

#### Lentil Cottage Pie<sup>^</sup> (ve)

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

# SANDWICHES

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

## BURGERS

## Nicholson's Burger

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

#### Classic Chicken Burger

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

## **DESSERTS**

## Belgian Chocolate Brownie (v)

Served warm with vanilla pod ice cream.

#### Sticky Toffee Pudding (v)

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

# Cauliflower, Kale & Smoked Cheddar Cheese Burger (v)

Served in a toasted brioche bun with gherkins, lettuce and tomatoes, served with a BBQ salsa and skin-on fries.

# Classic Beef Burger

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

## Apple & Rhubarb Crumble (v)

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

## Nicholson's Cheese Board for two (v)

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