



STARTERS

 **Vegetable Scotch Broth (v)**
Served with farmhouse bread and butter.

 **Cullen Skink**
Soft, flaked smoked haddock in a creamy velouté sauce with potatoes and parsley. Served with farmhouse bread and butter.

 **Smoked Scottish Salmon**
Served with Scottish oatcakes and sour cream.


 **Haggis, Neeps & Tatties**
Traditional Scottish dish of mutton and hearty oatmeal with aromatic mixed spices, served with mashed swede, potatoes and gravy.


FOR SHARING


Fish Platter[†]
Lightly dusted squid, wholetail Whitby scampi, haddock goujons and mini smoked haddock & kedgeree fishcakes served with tartare sauce and lemon aioli.


House-Cooked Nachos (v)
Hand-cut tortillas, Cheddar cheese and mustard sauce, guacamole, salsa, sour cream and jalapeños.
Small option available

MAIN DISHES

 **Haggis, Neeps & Tatties**
Traditional Scottish dish of mutton and hearty oatmeal with aromatic mixed spices, served with mashed swede, potatoes and gravy.

 **Balmoral Chicken**
Roasted chicken breast, filled with haggis and wrapped in smoked back bacon with a whisky sauce. Served with creamy mashed potato and seasonal greens.

 **Stovies**
Traditional Scottish dish of slow-cooked beef rib, root vegetables and potatoes cooked in a rich gravy, served with oatcakes, seasonal greens and glazed Chantenay carrots.

 **Crofter's Pie**
Slow-cooked pulled lamb in a rich red wine sauce topped with haggis mash, served with seasonal greens and glazed Chantenay carrots.

Ocean Fish & Chips 
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, served with chips, mushy peas and tartare sauce.
Large option available

Garlic-Smothered Chicken & Chips
Half chicken roasted in garlic and parsley butter, served with lemon aioli and skin-on fries.

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

10oz Ribeye Steak
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, mushroom & bacon sauce or whisky sauce

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

Lentil Cottage Pie[†] (ve)
A rich Puy lentil & vegetable pie topped with carrot & sweet potato mash, served with green beans and glazed Chantenay carrots.

SANDWICHES

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

SERVED UNTIL 5PM EVERY DAY

BURGERS

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

Classic Beef Burger
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.

DESSERTS

A range of desserts are available.