



William Nicholson.

Distiller, politician, cricket player, benefactor and our founder. Since 1873, we've remained true to William's ideals of what a great pub should be: warm and welcoming, where people can live life to the full in beautiful buildings, brimming with character. Within our historic walls, you'll find a superb range of cask ales from specialist breweries, as well as delicious freshly cooked pub food.

Each individual pub is also a speciality house for pies, fish dishes or sausages and chops. Whichever pub you visit, each one has its own distinctive warmth, genuine service and vibrant atmosphere.

STARTERS

SEASONAL SOUP OF THE DAY (V)

Served with artisan sourdough bread and butter.

PULLED HAM HOCK & PISTACHIO RILLETTE

Served with toasted artisan sourdough bread and golden beetroot piccalilli.

SMOKED SCOTTISH SALMON

Served with artisan sourdough bread, butter and herb oil.

GLAZED SHALLOT TART TATIN (V)

Topped with soft crumbled goat's cheese, apple and baby leaf salad*.

POTTED DEVON CRAB

Served with toasted ciabatta.

FOR SHARING

NICHOLSON'S SHARER

Home-made Scotch egg, chilli chicken skewers, ale-glazed Gloucester Old Spot sausages, Davidstow rarebit fondue, golden beetroot piccalilli, artisan sourdough bread and potato crisps.

NICHOLSON'S HOUSE-COOKED NACHOS (V)

Home-cooked tortillas, guacamole, salsa, aged Cheddar cheese sauce, jalapeños and sour cream.

CLASSIC MAIN DISHES

NICHOLSON'S FISH & CHIPS

Line-caught cod fillet hand-battered in our own Nicholson's Pale Ale and served with triple-cooked chips, samphire tartare sauce and minted mushy peas.

Large option available

SLOW-COOKED STEAK, AMBER ALE & MUSHROOM PIE

Encased in shortcrust pastry with a puff pastry lid, served with mashed potato, seasonal greens and honey-roasted carrots.

CHICKEN, CHORIZO & CIDER PIE

Encased in shortcrust pastry with a puff pastry lid, served with mashed potato, seasonal greens and honey-roasted carrots.

GLOUCESTER OLD SPOT SAUSAGES

Served on a bed of mashed potato and topped with hand-battered onion rings and gravy. Vegetarian option also available.

NICHOLSON'S HUNTER'S CHICKEN

Grilled chicken breast topped with smoked back bacon, BBQ sauce and mature Cheddar, served with triple-cooked chips and an heirloom tomato salad.

NICHOLSON'S ALE-GLAZED SHROPSHIRE CHICKEN

Served with triple-cooked chips, preserved lemon aioli and crunchy slaw.

WHOLETAIL SCAMPI

Served with triple-cooked chips and samphire tartare sauce.

GRILLED SEA BASS

Served on crushed baby potatoes and fennel relish, with tarragon-infused hollandaise sauce.

SMOKED SALMON FISHCAKES

Served with preserved lemon aioli and your choice of triple-cooked chips or salad.

MACARONI CHEESE (V)

Macaroni pasta in a rich cheese sauce topped with mature Cheddar, served with garlic bread.

MIXED LEAF, BROWN RICE, QUINOA & LEMON SALAD (V)

Combined with heirloom tomatoes and mixed baby leaves and dressed with English herb oil.

Add steak

Add grilled chicken breast, smoked salmon or soft crumbled goat's cheese

BURGERS & GRILL

NICHOLSON'S MIXED GRILL

Rib-eye steak, grilled chicken breast, gammon steak, Gloucester Old Spot sausage, fried free-range egg, mushroom, beef tomato, peas and triple-cooked chips.

Add a blue cheese or peppercorn sauce

Swap your triple-cooked chips for sweet potato fries

10oz RIB-EYE STEAK

Aged for 28 days recommended medium, served with flat mushroom, beef tomato and triple-cooked chips.

STEAK FRITES

5oz rib-eye steak recommended medium, served with triple-cooked chips and beef tomato.

THICK-CUT GAMMON STEAK

Served with a fried free-range egg and triple-cooked chips.

GRILLED LAMB CHOPS

Served with dauphinoise potatoes, seasonal greens, bordelaise sauce and fennel relish.

CLASSIC BURGER

Beef burger **or** grilled chicken breast in a toasted brioche bun with aged Cheddar cheese sauce and triple-cooked chips.

NICHOLSON'S BURGER

Two beef burgers **or** two grilled chicken breasts in a toasted brioche bun with bacon, aged Cheddar cheese sauce, hand-battered onion rings and triple-cooked chips.

VEGETABLE BURGER (V)

Sweet potato, spiced aubergine, red pepper, sweetcorn and chickpea burger topped with aged Cheddar cheese sauce and salsa. Served with triple-cooked chips.

CREATE YOUR OWN BURGER – ADD ANY OF THE FOLLOWING:

Bacon, jalapeños, guacamole, fried egg or caramelised onion

BBQ sauce • Pulled barbacoa beef

Add a portion of hand-battered onion rings

Swap your triple-cooked chips for sweet potato fries

TO TRY ONE OF OUR HOUSE SPECIALS, PLEASE SEE OUR SPECIALS MENU.

SANDWICHES – SERVED UNTIL 5PM (Days and times sandwiches are available may vary)

All our sandwiches are served with the choice of triple-cooked chips, mixed salad or home-cooked crisps.

Swap your triple-cooked chips for sweet potato fries

NICHOLSON'S CHICKEN SANDWICH

Grilled chicken, avocado and preserved lemon aioli.

Served on toasted ciabatta bread.

RIB-EYE STEAK SANDWICH

With caramelised onion and rocket. Served on toasted ciabatta bread.

Add cheese

NICHOLSON'S CLUB SANDWICH

Grilled chicken, crispy smoked bacon, lettuce, tomato and mayonnaise.

Served on farmhouse bread.

PLOUGHMAN'S SANDWICH

Ham, cheese, golden beetroot piccalilli and rocket. Served on sourdough bread.

NICHOLSON'S SAUSAGE SANDWICH

3 Gloucester Old Spot sausages with English mustard and caramelised onion.

Served on toasted ciabatta bread.

SMOKED SALMON OPEN SANDWICH

With preserved lemon aioli and dressed rocket. Served on toasted sourdough bread.

FISH FINGER SANDWICH

Hand-battered* line-caught cod goujon with samphire tartare sauce.

Served on farmhouse bread.

HOUMOUS AND ROASTED PEPPER OPEN SANDWICH (V)

With soft crumbled goat's cheese, rocket and olives.

Served on toasted ciabatta bread.

SIDES & NIBBLES

Marinated olives (V)

Selection of bread with English herb oil and butter (V)

Garlic bread (V) / With cheese

Triple-cooked chips (V)

Hand-battered onion rings with sour cream (V) • Small / Large

Dauphinoise potatoes (V)

Macaroni & cheese (V)

Heirloom tomato salad (V)

DESSERTS

TRIO OF DESSERTS (V)

Rich and luxurious brownie, salted caramel profiteroles and lemon tart, served with vanilla pod ice cream.

BELGIAN CHOCOLATE BROWNIE (V)

Rich and luxurious brownie, served warm with vanilla pod ice cream.

STICKY TOFFEE PUDDING (V)

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

LEMON TART (V)

Served with British blackcurrant curd and fresh whipped cream.

SALTED CARAMEL PROFITEROLES (V)

Served with vanilla pod ice cream.

RHUBARB, PLUM & CHERRY CRUMBLE (V)

Served with rich, creamy custard or vanilla pod ice cream.

BLACK FOREST CHOCOLATE ROULADE* (V)

Served with fresh whipped cream and Belgian chocolate sauce.

NICHOLSON'S CHEESE BOARD (V)

Cropwell Bishop Stilton, creamy Camembert and Nicholson's Cheddar truckle with grapes, crackers and pale ale chutney.

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Dishes containing fish may contain small bones. *Contains alcohol or uses alcohol as part of the cooking process; please ask a member of staff for further information. Where table service is offered, a discretionary service charge of 10% may be added. (V) = made with vegetarian ingredients; however, some of our preparation and cooking methods could affect this. Further information is available on request.