

We pride ourselves on serving the very best traditional pies. Our pies are served with Cornish clotted cream mash, thyme-roasted carrots, and a rich gravy unless otherwise stated.

CHICKEN & TRUFFLED OYSTER MUSHROOM PIE 18.00

Chicken breast in a truffle & white wine Oyster mushroom sauce, in a short crust pastry.

PUY LENTIL & VEGETABLE COTTAGE PIE* (VE) 16.00

Topped with carrot and sweet potato mash. Served with long-stem broccoli and thyme roasted carrots.

SLOW-COOKED BEEF RIB, SHIN & PULLED BRISKET PIE 21.00

Cooked in a rich red wine sauce, topped with light pastry. Served with roasted carrots, rich gravy and Cornish clotted cream mash.

FISH PIE 17.50

Salmon & king prawns in a creamy white wine sauce, topped with parsley & mature Cheddar mash.

BRITISH STEAK & NICHOLSON'S PALE ALE PIE 18.50

Blade of beef in Nicholson's Pale Ale gravy in a hand crimped thyme pastry pie. Sprinkled with a topping of Maldon sea salt.



WILD BOAR & CHORIZO PIE 19.00

With red pepper and baby onions in a Fino sherry sauce and short crust pastry.

HAND-PULLED LAMB SHANK SHEPHERD'S PIE 21.00

Lamb shank in a rich minted gravy topped with herbed mash, served with thyme roasted carrots, long-stem broccoli and a rich gravy.

LIGHTLY DUSTED CALAMARI

With mango & sweet chilli salsa.

8.00

NACHOS (V)

Hand-cut tortilla chips, cheese sauce, guacamole, salsa, sour cream and jalapeños.

12.00

FISH PLATTER*

Wholetail Scottish scampi, king prawns with Marie Rose sauce and smoked Scottish salmon, beer-battered haddock goujons and mini salmon & dill fishcakes with tartare sauce and lemon aioli.

21.00

SOUP OF THE DAY (V)

6.00

SLOW COOKED PULLED DUCK CROQUETTES*

With a sweet chilli mayo and watercress & pickled onion salad.

9.50

GARLIC MUSHROOMS ON SOURDOUGH (VE)

Roasted mushrooms with baby spinach, served on toasted sourdough.

7.50

**SCOTTISH SMOKED SALMON***

On sourdough bread with horseradish cream & pickled pink onions.

9.50

LANDLORD'S PLATTER*

Balsamic glazed mini chorizos, pulled duck croquettes, boneless chicken pieces, Padrón peppers and halloumi fries, with a selection of dips.

24.00

GARDEN PLATTER (V)

Oven baked mini camembert topped with a truffle infused beer chutney, served with Padrón peppers, marinated olives, crispy long-stem broccoli, garlic sourdough flatbread and aioli to dip.

20.00

GRILLED FILLETS OF SEA BASS

20.50

Herb-crushed baby potatoes, long stem broccoli and a king prawn, mussel & white wine butter sauce.

CHICKEN, BACON & AVOCADO SALAD

15.50

On a bed of seasonal salad topped with pumpkin seeds.

SALMON & DILL FISHCAKES*

14.00

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

OCEAN FISH & CHIPS*

21.50

A combination of hand-battered* haddock and breaded wholetail Scottish scampi with chunky chips, mushy peas and tartare sauce.

NICHOLSON'S FISH & CHIPS

18.95

Haddock hand-battered in Nicholson's Pale Ale, with chunky chips, mushy peas and tartare sauce.

BAKED MACARONI CHEESE (V)

14.00

Topped with a mature Cheddar crumb, served with garlic sourdough flatbread.

CHARGRILLED CHICKEN & CHORIZO

18.00

Chargrilled chicken breast, pan-fried chorizo and long stem broccoli with baby potato wedges.

GARLIC CHICKEN SCHNITZEL

17.50

Schnitzel smothered in garlic butter, with lemon aioli and skin-on fries.

NOURISH BOWL SALAD (VE)

14.00

Crispy kale, brown rice and quinoa salad, mango and grilled long-stem broccoli. Topped with pumpkin seeds.

SAUSAGE & MASH

16.50

Outdoor reared British Pork sausages on a bed of Cornish clotted cream mash, topped with rich caramelised onion gravy and crispy onions. Vegetarian serve available.

100Z CHARGRILLED RIBEYE STEAK

28.00

21-day-aged ribeye steak with vine cherry tomatoes, green salad and chunky chips. With your choice of Béarnaise*, craft ale mushroom & bacon* or peppercorn* sauce.

BURGERS



Our mouth-watering burgers are served with lettuce, gherkin, tomato, mayonnaise and come served with BBQ salsa and skin-on fries, unless otherwise stated.

BEEF BRISKET BURGER	18.50
Chargrilled beef patty topped with hand-pulled BBQ beef brisket and cheese sauce.	
BUTTERMILK CHICKEN BURGER	18.00
Crispy chicken breast, smoked back bacon, avocado and smoked Cheddar cheese.	
CLASSIC CHEESE & BACON BURGER	17.50
Chargrilled beef patty, with smoked Cheddar cheese and smoked back bacon.	
THE NICHOLSON'S BURGER	19.00
Double beef patty, cheese sauce, smoked back bacon, tobacco onions and a crushed hash brown.	
PLANT-BASED BURGER (VE)	17.50
Plant-based patty, pickled pink onions, vegan mature slice (made with coconut oil), jalapeños & tomato salsa, served with a house salad.	

ADD ANY OF THE FOLLOWING TOPPINGS:



PULLED BEEF BRISKET	2.00
SMOKED CHEDDAR CHEESE (V)	1.50
JALAPEÑOS (VE)	1.00
GUACAMOLE (VE)	1.00
CRISPY TOBACCO ONIONS (V)	1.00
BBQ SAUCE (VE)	0.50
BACON	2.00

SIDES



HALLOUMI FRIES (V)

With a sweet chilli mayonnaise.

7.25

SKIN-ON FRIES (V)

5.50

CHUNKY CHIPS (V)

5.50

GARLIC FLATBREAD (V)

4.50

SIDE SALAD (VE)

A mix of tomatoes, cucumber, Asian slaw and mixed leaves.

4.00

DESSERTS



Our desserts come with a choice of bourbon vanilla ice cream (V), custard (V) or Cornish clotted cream (V), unless otherwise stated.

BRAMLEY APPLE & BLACKBERRY CRUMBLE (VE)

7.50

CARAMEL BISCUIT TORTE (V)

With salted caramel sauce. Vegan serve available.

7.50

STICKY TOFFEE PUDDING (V)

With a choice of bourbon vanilla ice cream or custard.

7.50

DOUBLE CHOCOLATE BROWNIE (V)

On its own or with custard.

7.50