

Delicious Food

WITH A TASTE OF HISTORY

Since 1873, when the Nicholson brothers opened the doors to our very first pub, we've been serving only the finest real ales, aromatic gins and traditional pub fayre. And by Jove, that's not all. Our warm atmosphere and hospitality continues to provide a grand yet homely feeling, exactly as our founder William Nicholson intended many moons ago.

Every Nicholson's pub has it's own spiffing tale to tell. From the clever chaps and dames who built them, to the quite marvellous heroes, villains and eccentric characters who stood at their bars. Each is a gem set in history.

Nicholson's Desserts

TRIO OF DESSERTS • 7.95 Warm chocolate brownie, brandy snap Eton mess and rose-sugar-glazed lemon tart, served with vanilla pod ice cream.

BELGIAN CHOCOLATE BROWNIE • 4.50 Rich and luxurious brownie, served warm with creamy vanilla pod ice cream.

SALTED CARAMEL PROFITEROLES • 4.25 Served with creamy vanilla pod ice cream. MAKE IT A SHARER FOR TWO FOR AN EXTRA 3.50

BRITISH BLACKCURRANT ETON MESS • 4.75 Served in an exquisite brandy snap basket alongside fresh berries.

ROSE-SUGAR-GLAZED LEMON TART • 4.75 Served with smooth, freshly whipped cream.

RHUBARB & CUSTARD PARFAIT • 4.25 Served with smooth, freshly whipped cream.

STICKY TOFFEE PUDDING • 3.95 Warm sponge in a sweet, golden toffee sauce.



AMERICANO • 1.75 LATTE • 2.20 CAPPUCCINO • 2.20 ESPRESSO • 1.75 DOUBLE ESPRESSO • 2.50 HOT CHOCOLATE • 2.20 POT OF TEA • 1.75 SELECTION OF HERBAL TEAS • 1.75

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. *Contains alcohol or uses alcohol as part of the cooking process, please ask a member of staff for further information. A discretionary service charge of 10% will be added to parties of 6 or more. (V) = made with vegetarian ingredients, however, some of our preparation and cooking methods could affect this.