

Hornimans At Hays Sample Menu

Fish specials

We pride ourselves on serving the very best fish dishes
Our fish specials may change based on seasonality, ask our team about what fish specials we have available

Ocean fish & chips £16.50

A mix of hand-battered haddock fillets and breaded whole tail whiting scampi, served with chips, mushy peas and tartare sauce. 50p donation to the RNLI per dish sold†

Fish pie £13.50

Yellowfin sole, smoked haddock, and salmon in a creamy white wine sauce topped with parsley and mature cheddar mash and served with steamed greens and glazed chantenay carrots

Trio of fish with fries £16

Grilled salmon, yellowfin sole and red mullet served with skin on fries, green beans and a tarragon-infused white wine hollandaise sauce

Grilled fillet of salmon £16

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

Hand-battered soft-shell crab burger £14.50

Soft-shell crab hand-battered in Nicholson's pale ale, served in a toasted brioche bun with lemon aioli, chunky tartare sauce and skin-on fries

Grilled fillet of yellowfin sole £14

Served on crushed baby potatoes, topped with buttered samphire & king prawns and served with green beans and a rich white wine sauce

Grilled red mullet £16

Served on pan-fried baby potatoes, with green beans and cherry tomatoes

Starters

Smoked scottish salmon £7.50

Served with sourdough bread and butter

Oak-smoked chicken liver pâté £6.50

Topped with thyme butter served with tomato & apple chutney and toasted ciabatta

Soup of the day (v) £5.50

Served with sourdough bread and butter

Roasted red pepper tarte tatin (ve) £6

Glazed with a balsamic sherry dressing

Calamari £6.50
Lightly dusted squid served with lemon aioli

For sharing

Nicholson's cured meat & cheese platter £16.50
Yorkshire cured ham, coppa, pancetta and schiacciata salami. Served with cheddar cheese, golden beetroot piccalilli, marinated olives and sourdough bread

House-cooked nachos (v) £10
Hand-cut tortillas, cheddar cheese and mustard sauce, guacamole, salsa, sour cream and jalapeños. Small £7

Fish platter^ £16
Lightly dusted squid, wholetail whitby scampi, haddock goujons and mini smoked haddock & kedgerie fishcakes served with tartare sauce and lemon aioli

Main dishes

Nicholson's fish & chips £14.50
Fillet of haddock hand-battered in our Nicholson's pale ale, served with chips, mushy peas and tartare sauce. Large £16.50

Chicken & mushroom pie £14
Chicken breast cooked with portobello mushrooms in a rich truffle-infused sauce encased in thyme shortcrust pastry, served with creamy mashed potato, steamed greens and glazed chantenay carrots

Smoked applewood macaroni cheese (v) £11
Macaroni pasta in a rich smoked applewood cheese sauce and topped with mature cheddar. Served with garlic ciabatta bread
Add bacon £1

Steak & Nicholson's pale ale pie £14
British beef slow-cooked in Nicholson's pale ale, encased in shortcrust pastry, served with creamy mashed potato, steamed greens and glazed chantenay carrots. Awarded gold at the british pie awards

Garlic-smothered chicken & chips £14
British half chicken roasted in garlic and parsley butter, served with lemon aioli and skin-on fries. Nicholson's hunter's chicken £13.50
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 £12.50
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 (v) £12.50

Lentil cottage pie^ (ve) £11

A rich puy lentil & vegetable pie topped with carrot & sweet potato mash, served with green beans and glazed chantenay carrots

100z Ribeye steak £19.50

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 or blue cheese sauce £2

Seasonal favourites

Cauliflower couscous & kale salad (ve) £9.50

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

Add one of the below:

Smoked scottish salmon £13

Chargrilled chicken breast £12

Smoked haddock & kedgerree fishcake £13

Chicken, bacon & avocado salad £12

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

Smoked haddock & kedgerree fishcakes^ £11

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

Burgers

Nicholson's burger £15.50

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 £12.50

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) £12.50

Served in a toasted brioche bun, topped with gherkin, mayonnaise, lettuce and tomatoes.
Served with a bbq salsa and skin-on fries

Classic beef burger £12.50

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

Create your own

Add any of the following toppings to your burger:

Monterey jack cheese, bacon, jalapeños, guacamole, fried egg or balsamic caramelised onions £1

Bbq sauce 50p
Pulled barbacoa beef £1

Sandwiches

See our sandwich menu for more information on our daily sandwich specials

Served monday – friday until 5pm

Sides

Mac & cheese (v) £4.50

Green beans (ve) £3.50

Mushy peas (v) £2.50

Side salad (ve) £3.50

Chips (v) £4

Skin-on fries (v) £4

Garlic bread (v) £3

Garlic bread with cheese (v) £3.50

Hand-battered^ onion rings with sour cream

Small £3

Large £5

Desserts

Trio of desserts (v) £9.50

Belgian chocolate brownie, salted caramel profiteroles and lemon meringue, served with vanilla pod ice cream

Lemon meringue (v) £6

Served with british blackcurrant curd and freshly whipped cream

Sticky toffee pudding (v) £5.50

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

Salted caramel profiteroles (v) £5.75

Served with vanilla pod ice cream

To share £9.50

Belgian chocolate brownie (v) £6
Served warm with vanilla pod ice cream

Apple & rhubarb crumble (v) £6
Stewed apples and rhubarb topped with a demerara sugar crumble, served with a choice of
vanilla pod ice cream or rich creamy custard
To share £9.50

Nicholson's cheese board for two (v) £9
Cropwell bishop stilton and cheddar cheese, with grapes, crackers, celery and pale ale^
chutney

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients