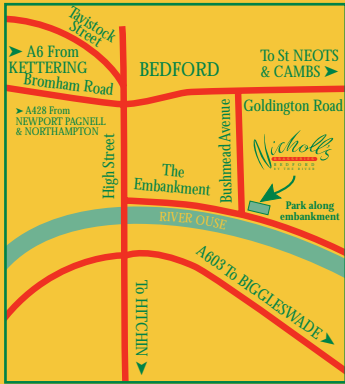


Nicholls

BRASSERIES

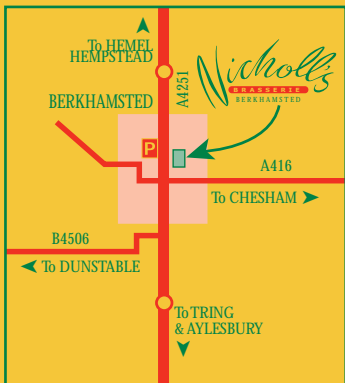


Nicholl's Bedford

(by the river)

38 The Embankment,
Bedford MK40 3PF
Tel: 01234 212848
Monday - Saturday
10am - 10pm
Last orders 10pm

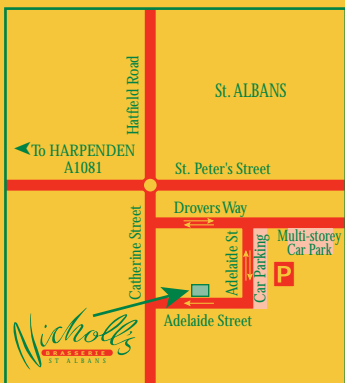
Sunday Brunch
10am onwards



Nicholl's Berkhamsted

163 - 165 High Street,
Berkhamsted HP4 3HB
Tel: 01442 879988
Monday - Saturday
11am - 2.30pm, 6.30 - 10pm
Last orders 10pm

Sunday Brunch
10.30am onwards



Nicholl's St. Albans

52 Adelaide Street
St. Albans AL3 5BG
Tel: 01727 811889
Monday - Saturday
11am - 2.30pm, 6.30 - 10pm
Last orders 10pm

Sunday Brunch
10.30am onwards



Nicholl's Woburn

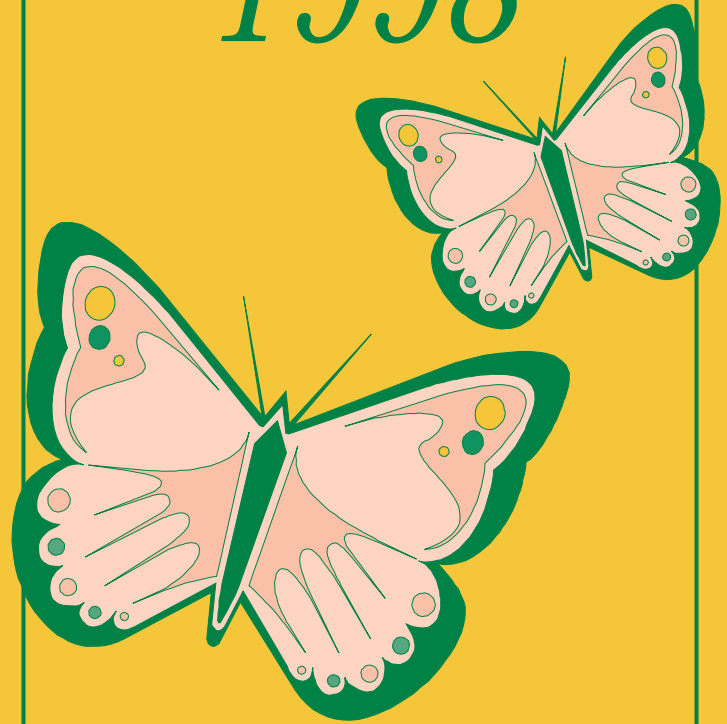
Bedford Street,
Woburn MK17 9QB
Tel: 01525 290896
Monday - Saturday
11am - 2.30pm, 6.30 - 10pm
Last orders 10pm

Sunday Brunch
10.30am onwards

Nicholls

BRASSERIES

Summer Menu 1998



LUNCH

*Daily filled bread specials
Full menu & Daily Chef's Specials
on the blackboards*

DINNER

*Full Menu & Daily Chef's Specials
on the blackboards*

Nicholl's Brasseries
*Bedford, Berkhamsted,
St. Albans & Woburn*

SAMPLE MENU SUMMER 1998

Garlic Bread	£1.50	Chicken Fillet with White Wine, Tarragon,	
Basket of Rustic Breads	£1.65	Oyster Mushrooms and Noodles	£8.95
French Bread & Butter	£0.90	Braised Leg of Lamb with Curry Spices,	
Ciabatta Bread with Anchovy & Olive Paté	£3.50	Roast Aubergines and Potato Gratin	£9.25
Mixed or Green Leaf Salad	£2.25	Grilled Salmon with Pak-Choy, Ginger and Tomato	
Greek Olives, Hummus, Corn Chips and Chilli Salsa	£3.50	Salsa and Fried New Potatoes	£10.25
		Guinea Fowl with Cider and Mustard Sauce,	
STARTERS		Red Cabbage and Sauté Potatoes	£9.50
Freshly Made Soup with Crusty Bread (see Blackboard)	£2.95	Nicholl's Own Fish Cakes with Frites,	
Blue Cheese Tart with Roast Fennel,		Tartare Sauce and Salad	£8.50
French Bean & Tomato Salad	£4.95	Aged Sirloin Steak with Fried Onions, Frites	
Smoked Sausage and Chick Pea Salad		and Vegetables in a Red Wine Sauce	£12.25
with Garlic and Tahini Dressing	£3.95	Crispy Chinese Pastries with Stir-fried Vegetables	
Crispy Duck Leg with Sesame Plum Sauce		and Sweet and Sour Sauce	£7.95
on Cucumber & Green Onion Salad	£4.95		
Scandinavian Fish Salad of Gravalax, Prawns,		PUDDINGS, all at £3.25	
Mussels, Roll Mop Herrings and Pickled Vegetables		Chocolate Pecan Tart	
served with Walnut Bread	£6.25	Caramelised Oranges with Passion Fruit Sorbet	
Grilled Mediterranean Prawns with Garlic Butter	£6.50	Summer Pudding with Clotted Cream	
Caesar Salad of Cos Lettuce, Anchovies,		Cambridge Burnt Cream	
Bacon Croutons and Parmesan Cheese			
with Creamy Garlic Dressing	£4.50	FILLED BREADS (Lunchtimes only)	
		Bruschetta with Roast Peppers, Anchovies,	
MAIN DISHES		Sun Dried Tomatoes and Gruyère Shavings	£4.50
Fried Cod Fillet with French Beans, Tomatoes and Fish Sauce,		Chargrilled Ciabatta Bread with Smoked Salmon,	
served with Green Herb Mayonnaise	£8.95	Prawns and Smoked Halibut in Chilli & Herb Mayonnaise	£5.25
Goats Cheese and Polenta Croquette with Spinach,		Jumbo Croissant "Melt" - Smoked Ham, Gherkins,	
Grilled Mediterranean Vegetables,		Grain Mustard & Melted Cheese	£3.95
Tomato Juice and Olive Oil	£8.25	Toasted Onion Bagel with Spicy Mayonnaise, Chicken,	
		Bacon, Lettuce and Tomato	£4.75

Daily Dishes on the Blackboards - Come and try our Sunday Brunch Menu



A Summer recipe from our head chef Gregor Nicholl

Warm Smoked Haddock & Spinach Salad

*Boil 1 lb new potatoes until just done.
Whilst still warm pour over half the quantity of dressing made from lemon juice, olive oil, creme fraiche, garlic and Dijon mustard.
Poach 1 lb of natural cured smoked haddock in milk for 5/10 minutes.
Remove skin, bones and flake.
Finely slice 1 lb baby spinach.
Divide between plates, arrange smoked haddock & potatoes on top, pour remaining dressing on top and shower generously with freshly ground black pepper.*

