

EST 2025

kitchen hours
wed & thu 5pm-9pm
fri & sat 12-3/5-9:30pm

NORA'S

WINTER MENU

NORTH HILL

roasts 12-5pm
on sundays

APERITIF COCKTAILS

martini £12 | white negroni £12 | english 75 £13 | melon spritz £12

SNACKS & SMALLS

porthilly oysters, mignonette, franks hot sauce (gf) £3.50 each
olives (v)(gf) £4 house pickles (v)(gf) £4
focaccia, olive oil & balsamic (v) £5
goats cheese donut, truffle honey (v) £8
buttermilk fried duck hearts, smoked plum sauce, chilli crisp £8
scallop, chicken crackling, tarragon butter (gf) £5 each
yuzu cured salmon, citrus crème, nori (gf) £12.50
8oz charcoal roasted cumberland sausage, cafe de paris butter £8.50
beetroot tartare, charcoal mayo, tarragon, pickled shallot, shoestring potatoes (v) £8
tiger prawns, black garlic, chilli, charred lime £12

PLATES

ricotta gnocchi, roast cauliflower, pickled raisins, hazelnut, fried sage (v) £18
citrus brined half chicken, sausage buttermilk gravy, grilled lemon (gf) £21
confit pork belly, smoked plum sauce, charred spring onions (gf) £23
skate wing, nduja butter, lemon, samphire (v available) £23
thick patty cheeseburger, peppercorn sauce, onion, fries £22
steak frites: 6oz bavette, fries, (gf) any sauce £24

DRY AGED CHARCOAL STEAKS

from small sustainable farms around devon & cornwall

- 32oz cote de bouef £78
- 8oz ribeye £28 / 12oz ribeye £40
- 10oz sirloin £30
- 12oz rump £23

VEG & SALAD

smoked aubergine, miso butter, toasted cashews, feta (v) half/whole £8/£12
charred broccoli, nduja lemon butter, parmesan, panko half/whole £6/10 (v avail.)
oyster mushrooms, honey, tamarind & lemon soy glaze (v) £10
gem lettuce, caesar dressing, caviar, crispy panko, parmesan £9/16
charcoal roasted padron peppers, hot honey, sherry vinegar (v) £8
charred hispi cabbage, charcoal mayo, crispy onions, parmesan £8
buttered greens (v)(gf) £6

POTATOES

skin on fries (v) (gf) £4.50
pommes anna (v) (gf) £8
butter mash, crispy onions, chives £6

DESSERT

pistachio creme brûlée, choc chip cookie £10
toffee apple & caramelised pecan trifle £8.50
warm chocolate guinness cake, caramel sauce, orange creme fraiche £9
ice creams: clotted cream vanilla, peanut butter, honeycomb £2.5 per scoop
affogatos:
classic: climpson espresso, clotted cream vanilla ice cream £6
NORA'S: peanut butter ice cream, salted pretzel crumb £7 add a shot of disaronno +£4

**FIRST
GLASS OF
NYETIMBER
£9**

SAUCES

NORA'S steak sauce £4
chimichurri £3
bearnaise £4
peppercorn £4
cafe de paris butter £4
charcoal mayo £3

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NORA'S

NORTH HILL

roasts 12-5pm
on sundays

SET MENU

**FIRST
GLASS OF
NYETIMBER
£9**

2 COURSES £24 3 COURSES £30

SERVED 5-6:30PM WED-FRI

8:30-9:30PM WED-THU

12-3PM SAT

START

goats cheese donut, truffle honey (v)
buttermilk fried duck hearts, smoked plum sauce, chilli crisp
beetroot tartare, charcoal mayo, tarragon, pickled shallot (v)

MAIN

6oz steak frites with NORA'S steak sauce
ricotta gnocchi, roast cauliflower, pickled raisins, hazelnut, fried sage (v)
charcoal roasted cumberland sausage, butter mash, onion gravy

DESSERT

toffee apple & caramelised pecan trifle
warm chocolate guinness cake, caramel sauce, orange creme fraiche

**COCKTAILS & WINE
2 FOR £18**

5-6:30 wed-fri

NORA'S martini
white negroni
english 75
melon spritz
margarita
spicy margarita
NORA'S old fashioned
nyetimber 125ml

ask your server about our wine of the week

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fri & sat 12-3/5-9:30

NORA'S

SUNDAY MENU

NORTH HILL

sunday roasts 12-5pm

APERITIF COCKTAILS

bloody NORA £12 | white negroni £12 | english 75 £13 | melon spritz £12

SNACKS & SMALLS

porthilly oysters, mignonette, franks hot sauce (gf) £3.50 each
olives (v)(gf) £4
house pickles (v)(gf) £4
focaccia, olive oil & balsamic (v) £5
goats cheese donut, truffle honey (v) £8
buttermilk fried duck hearts, smoked plum sauce, chilli crisp £8
scallop, chicken crackling, tarragon butter (gf) £5 each
yuzu cured salmon, citrus crème, nori (gf) £12.50
beetroot tartare, charcoal mayo, tarragon, pickled shallot, shoestring potatoes (v) £8

ROASTS

aged westcountry beef rump roast £23
roasted butternut, sage & beetroot nut roast £19

served with rosemary & garlic roasties, peppered swede, charred cabbage, maple roasted root veg, roasted pork, sage & onion stuffing, yorkie & red wine gravy

NOT ROASTS

ricotta gnocchi, roast cauliflower, pickled raisins, hazelnut, fried sage (v) £18
thick patty cheeseburger, peppercorn sauce, onions, house made fries £22
steaks on the board (not cooked over charcoal on sundays)

SAUCES

NORA'S steak sauce £4 chimichurri £3 bearnaise £4 peppercorn £4 charcoal mayo £3
cafe de paris butter £4

SIDES

cauliflower cheese, truffle breadcrumbs £6.50
pigs in blankets (4) £8
bowl of roasties £5
skin on fries (v) £4.50

KIDS

buttered pasta & house made fries £6.50
sausage, chips & greens £8 (veggie available)
kids roast chicken or beef roast with roasties, veg, yorkie and stuffing £9

DESSERT

pistachio creme brûlée, choc chip cookie £10
toffee apple & caramelised pecan trifle £8.50
warm chocolate guinness cake, caramel sauce, orange creme fraiche £9
ice creams: clotted cream vanilla, peanut butter, honeycomb £2.5 per scoop
affogatos:
classic: climpson espresso, clotted cream vanilla ice cream £6
NORA'S: peanut butter ice cream, salted pretzel crumb £7 add a shot of disaronno +£4

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