

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

COCKTAILS & WINE

martini | negroni | english 75 | margarita all £12 | nyetimber 125ml £12.90



SNACKS & SMALLS

porthilly oysters, mignonette, franks hot sauce (gf) £3.30 each
olives (v)(gf) £4 house pickles (v)(gf) £4
focaccia, balsamic & olive oil £5
goats cheese donut, truffle honey (v) £7.80
buttermilk fried duck hearts, smoked plum sauce, chilli crisp £7
hand dived scallop, chicken crackling, tarragon butter (gf) £5 each
yuzu cured salmon, citrus crème, nori (gf) £12
8oz charcoal roasted cumberland sausage, cafe de paris butter £8
beetroot tartare, charcoal mayo, tarragon, shoestring potatoes (v) £8
4 x grilled 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) £20
confit pork belly, smoked plum sauce, charred spring onions (gf) £23
skate wing, nduja butter, lemon, samphire (gf) £20
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 boeuf £80
- 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.)
city farm oyster mushrooms, honey, tamarind & lemon soy glaze (v) £10
gem lettuce, caesar dressing, caviar, crispy panko, parmesan £9/16
charcoal padron peppers, hot honey, sherry vinegar (v) (gf) £8
charred hispi cabbage, charcoal mayo, crispy onions, parmesan £8
buttered greens (v)(gf) £6

POTATOES

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

DESSERT

pistachio crème brûlée, choc chip cookie £9
toffee apple & caramelised pecan trifle £8.50
warm chocolate guinness cake, smoked salted caramel sauce, orange crème fraiche £9
ice creams: clotted cream vanilla, peanut butter, honeycomb, salted caramel £2.5/scoop

affogatos:

- classic: climpson espresso, vanilla ice cream £6 add a shot of disaronno +£4
- NORA'S: peanut butter ice cream, salted pretzel crumb £7

SAUCES

NORA'S steak sauce £4
chimichurri £3
béarnaise £4
peppercorn £4
café de paris butter £4
charcoal mayo £3

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NORA'S

SET MENU

NORTH HILL

roasts 12-5pm
on sundays

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, shoestring potatoes (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 £8.50
warm chocolate guinness cake, smoked salted caramel sauce, orange crème fraiche £9

COCKTAILS & WINE
2 FOR £18

5-6:30 wed-fri

negrini
old fashioned
margarita
martini
english 75
nyetimber 125ml

ask your server about our wine of the week

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NORA'S

SUNDAY MENU

NORTH HILL

sunday roasts 12-5pm

COCKTAILS & WINE

martini | negroni | english 75 | margarita all £12 | nyetimber 125ml £12.90

SNACKS & SMALLS

porthilly oysters, mignonette, franks (gf) £3.30 each
olives (v)(gf) £4 house pickles (v)(gf) £4
goats cheese donut, truffle honey (v) £7.80
buttermilk fried duck hearts, smoked plum sauce, chilli crisp £7
scallop, chicken crackling, tarragon butter (gf) £5 each
yuzu cured salmon, citrus crème, nori (gf) £12
beetroot tartare, charcoal mayo, tarragon, pickled shallot (v) £8

ROASTS

aged westcountry beef 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 & chestnut 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, served with a sauce of your choice

SAUCES

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

SIDES

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

KIDS

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

DESSERT

pistachio crème brûlée, choc chip cookie £9
toffee apple & caramelised pecan trifle £8.50
warm chocolate guinness cake, smoked salted caramel sauce, orange crème fraîche £9
ice creams: clotted cream vanilla, peanut butter, honeycomb, salted caramel £2.5/scoop

affogatos:

- classic: climpson espresso, vanilla ice cream £6 add a shot of disaronno +£4
- NORA'S: peanut butter ice cream, salted pretzel crumb £7

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NORA'S

SPECIALS

NORTH HILL

sunday roasts 12-5pm

MIXED GRILL

for 2 or 3 to share
cooked in the charcoal oven
£75

6oz bavette
4 x lamb chops
cumberland sausage with cafe de paris butter
4 x chilli & lime tiger prawns
2 x scallops
charred half broccoli, nduja butter
smoked half aubergine
padron peppers
grilled spring onion
chimmichurri
steak sauce

items may change based on availability
modifications are not possible with this dish