

**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

**FIRST  
GLASS OF  
NYETIMBER  
£9**

### 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

### SAUCES

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

### 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

a discretionary 10% service charge will be added to your bill  
please inform us of any allergies prior to ordering

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# NORA'S

**SET MENU**

**NORTH HILL**

roasts 12-5pm  
on sundays

**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, 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**

negroni  
old fashioned  
margarita  
martini  
english 75  
nyetimber 125ml

**ask your server about our wine of the week**

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**EST 2025**

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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
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# NORA'S

**SPECIALS**

**NORTH HILL**

sunday roasts 12-5pm

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## 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

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