

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 (gf) £3.30 each
olives (v)(gf) £4 house pickles (v)(gf) £4
dinner rolls, chicken fat butter (v available) £5
goats cheese donut, truffle honey (v) £7.80
crispy fried duck hearts, burnt orange, anchovy mayo £7
scallop, chicken crackling, tarragon butter (gf) £5 each
yuzu cured salmon, citrus creme, nori (gf) £12
8oz charcoal roasted cumberland sausage, cafe de paris butter £8
beetroot tartare, charcoal mayo, tarragon, pickled shallot (v) £8
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 £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
served with your choice of sauce

- 32oz cote de bouef £85
- 8oz ribeye £32 / 12oz ribeye £44
- 10oz sirloin £33
- 12oz rump £27

SAUCES

NORA'S steak sauce £4
chimichurri £3
bearnaise £4
peppercorn £4
cafe de paris butter £4
bordelaise sauce £5

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 (v) £9/16
charcoal padron peppers, hot honey, sherry vinegar £8
charred hispi cabbage, anchovy mayo, crispy onions, parmesan £8
buttered greens (v)(gf) £6

POTATOES

house made 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 £9
toffee apple & caramelised pecan trifle £8.50
warm chocolate guinness cake, smoked salted caramel sauce, orange creme fraiche £9
affogato: 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
ice creams: clotted cream vanilla, peanut butter, honeycomb £2.5 per scoop

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kitchen hours
wed-fri 5pm-9pm
sat 12-3/5-9pm

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)
crispy fried duck hearts, burnt orange, anchovy mayo
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 £8.50
warm chocolate guinness cake, smoked salted caramel sauce, orange creme 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

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

EST 2025

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

NORA'S

SUNDAY MENU

NORTH HILL

sunday roasts 12-5pm

COCKTAILS & WINE

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

**FIRST
GLASS OF
NYETIMBER
£9**

SNACKS & SMALLS

porthilly oysters, mignonette, franks (gf) £3.30 each
olives (v)(gf) £4 house pickles (v)(gf) £4
dinner rolls, chicken fat butter (v available) £5
goats cheese donut, truffle honey (v) £7.80
crispy fried duck hearts, burnt orange, anchovy mayo £7
scallop, chicken crackling, tarragon butter (gf) £5 each
yuzu cured salmon, citrus creme, nori (gf) £12
beetroot tartare, charcoal mayo, tarragon, pickled shallot (v) £8

ROASTS

aged westcountry beef rump roast £23
bone in pork loin £22
double meats £26
roasted butternut, sage & beetroot nut roast £19

served with roasemery & gerlic 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, served with a sauce of your choice

SAUCES

NORA'S steak sauce £4 chimichurri £3 bearnaise £4 peppercorn £4 bordelaise sauce £5
cafe de paris butter £4 gravy £3

SIDES

cauliflower cheese, truffle breadcrumbs £6.50
pigs in blankets (4) £8
bowl of roasties £5
house made 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 £9
toffee apple & caramelised pecan trifle £8.50
warm chocolate guinness cake, smoked salted caramel sauce, orange creme fraiche £9
affogato: 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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