

EST 2025



NORTH HILL

SUMMER MENU

kitchen hours: wed & thur 5-9pm fri-sun 5-9:30pm

SNACKS + SMALLS

porthilly oysters, mignonette, hot sauce (gf) x3 £12 / x6 £22
house pickles: yuzu cucumber, curried cauliflower, pink peppered radish (v) (gf) £4
grilled garlic & rosemary focaccia, lemon olive oil, balsamic (v) (gf) £5
goats cheese donut, truffle honey (v) £8.50
white crab, crab mayo, pea panna cotta, pickled cucumber, grilled focaccia (gf*) £15
scotch egg, garlic butter aioli, bacon crumb, crispy onions £10
scallop, chicken crackling, pickled jalapeño, apple £5.50 (gf)
NORA'S croquette, caviar, black garlic, pickled shallots, chicken crackling (v*) £8
venison tartare, parmesan taco, charcoal mayo, pickled shallots £10
roasted bone marrow, fresh horseradish, pink onions, capers, focaccia (gf*) £8

PLATES

chargrilled monkfish, new england brioche, curry mayo, pineapple salsa, pickled reds,
clarified butter, fries £25
citrus brined ½ chicken, salt & vinegar sour cream, pickled jalapeños,
charred lemon (gf) £22
tuna loin steak cooked over charcoal, yuzu chimichurri, nori £27
crispy gnocchi, burrata, fried basil, smoked courgette, tomato jam £19
bavette cooked over charcoal, beef butter, fries, choice of sauce £25
NORA's x ZEPHYR 220g 60 day aged patty, pickles, lettuce, crispy onion £18

STEAKS

pasture fed beef from small westcountry farms
dry aged for at least 4 weeks, cooked over charcoal and basted with beef butter

côte de boeuf 32oz £90
ribeye 12oz £40/22oz £65
sirloin 10oz £32
rump 12oz £27

SIDES

skin on fries (gf) (v) £5
pommes anna, garlic butter aioli (gf) (v) £4
smashed new potatoes, salt & vinegar soured cream, springs onions £6 (gf) (v)
add parmesan to any of the above +£2
smoked aubergine, miso butter, toasted cashews, feta, (v) half/whole £8/£12.5
charred hispi, blue cheese, charcoal mayo, crispy onions (v) (gf*) £5
green leaves, balsamic vinaigrette (gf) (v) £5
gem lettuce, caesar dressing, caviar, crispy panko, parmesan (gf*) (v*) £9/£16
charred tenderstem, nduja butter, lemon, parmesan, crispy panko (v*) (gf*) £5
oyster mushrooms, honey tamarind & lemon soy glaze (v) £6
charcoal roasted padron peppers, lemon olive oil, maldon salt (gf) (v) £7

a discretionary 10% service charge will be added to your bill

- please inform us of any allergies prior to ordering -