

**EST 2025**

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



## 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  
£8**

### SNACKS & SMALLS

porthilly oysters, mignonette, franks (gf) £3.30 each  
olives (v)(gf) £4 house pickles (v)(gf) £4  
focaccia, olive oil & balsamic (v) £5  
steak tartare, shoestring potatoes, cornichons, horseradish £15  
goats cheese donut, truffle honey (v) £7.80  
scallop, nduja butter, nori (gf) £5 each  
slow braised smoked beef, bone marrow yorkie, horseradish creme £10  
charred butternut, whipped ricotta, sage & raisin vinaigrette (v) (gf) £9  
black treacle cured salmon, apple & fennel slaw, citrus mayo (gf) £12  
8oz charcoal roasted cumberland sausage, cafe de paris butter £8

### PLATES

artichoke, wild mushroom, truffle & blue cheese gnocchi (v) £18  
cranberry brined half chicken, sausage buttermilk gravy, crispy sage & chestnut (gf) £20  
confit pork belly, burnt apple puree, mustard jus (gf) £22  
hake, charred cauliflower, bearnaise, deep fried capers (gf) £22  
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 filet £38
- 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  
deep fried brussels sprouts, black garlic & lemon (v) (gf) £7  
buttered greens (v)(gf) £6

### POTATOES

fries (v) (gf) £4  
pommes anna (v) (gf) £8  
butter mash, crispy onions, chives £6

### DESSERT

sticky toffee pudding, salted caramel sauce, vanilla ice cream £8.50  
miso chocolate fondant tart, salted cashews, caramel ice cream £9  
good old fashioned trifle £8  
christmas pudding baked alaska, brandy custard £10  
affogato: climpson espresso, clotted cream vanilla ice cream £5 add a shot of disaronno £4

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-fri 5pm-9pm  
sat 12-3/5-9pm



**NORTH HILL**

roasts 12-5pm  
on sundays

**SET MENU**

**FIRST  
GLASS OF  
NYETIMBER  
£8**

**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  
braised beef, bone marrow yorkie, horseradish creme

**MAIN**

6oz steak frites with NORA'S steak sauce  
artichoke, wild mushroom, truffle & blue cheese gnocchi  
charcoal roasted cumberland sausage, butter mash, onion gravy

**DESSERT**

sticky toffee pudding, salted caramel sauce, vanilla ice cream  
good old fashioned trifle

**COCKTAILS & WINE  
2 FOR £15**

**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



**NORTH HILL**

sunday roasts 12-5pm

## SUNDAY MENU

### COCKTAILS & WINE

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

**FIRST  
GLASS OF  
NYETIMBER  
£8**

### 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  
scallop, nduja butter, nori (gf) £5 each  
steak tartare, shoestring potatoes, cornichons, horseradish £15  
slow braised smoked beef, bone marrow yorkie, horseradish creme £10  
charred butternut, whipped ricotta, sage & raisin vinaigrette (gf) (v) £9  
black treacle cured salmon, apple & fennel slaw, citrus mayo (gf) £12

### ROASTS

aged westcountry beef rump roast £23  
cranberry brined turkey £22  
double meats £26  
roasted butternut, sage & beetroot nut roast £19

**served with** sage & onion roasties, peppered swede, red cabbage braise,  
charred brussels sprouts, maple roasted root veg, roasted chestnut & pork stuffing,  
yorkie & red wine gravy

### NOT ROASTS

artichoke, wild mushroom, truffle & blue cheese gnocchi (v) £18  
thick patty cheeseburger, peppercorn sauce, onions, 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  
fries (v) £4

### KIDS

buttered pasta & french fries £6  
sausage, chips & greens £8 (veggie available)  
kids roast chicken or beef roast with roasties, veg, yorkie and stuffing £9

### DESSERT

sticky toffee pudding, salted caramel sauce, vanilla ice cream £8.50  
miso chocolate fondant tart, salted cashews, caramel ice cream £9  
good old fashioned trifle £8  
christmas pudding baked alaska, brandy custard £10  
affogato: climpson espresso, clotted cream vanilla ice cream £5 add a shot of disaronno £4