

EST 2025

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

NORA'S

MARCH MENU

NORTH HILL

roasts 12-5pm
on sundays

APERITIF COCKTAILS

NORA'S martini £12 | negroni £12 | melon spritz £12 | margarita £12

SNACKS & SMALLS

porthilly oysters, mignonette, franks hot sauce (gf) x3 £11 / x6 £21
olives (v)(gf) £4
house pickles (v)(gf) £4
focaccia, smoked butter (v) £5
NORA'S croquette, caviar, black garlic, pickled shallots, crispy chicken skin £7
goats cheese donut, truffle honey (v) £9
ham hock terrine, carolina gold, pickles, croûtes £10
scallop, chicken crackling, tarragon butter (gf) £5.5 each
beetroot tartare, charcoal mayo, pickly bits, shoestring potatoes (v) £8

PLATES

citrus brined half chicken, chimichurri, grilled lemon (gf) £21
ricotta gnocchi, roast cauliflower, pickled raisins, hazelnut, fried sage (v) £18
skate wing, nduja butter, lemon, samphire MP
haunch of venison, smoked plum sauce, charred spring onions (gf) £23
thick patty cheeseburger, white onion, peppercorn sauce (served pink) £20
steak frites: 6oz bavette, fries, (gf) any sauce £24

STEAKS

**our beef is pasture fed from sustainable west country farms,
dry aged for a minimum of 28 days and cooked over charcoal
with our house beef butter.**

32oz cote de boeuf - king of steaks, great for sharing £90
12oz ribeye - good fat marbling, tender, big flavour £40
10oz sirloin - firmer than ribeye, bold flavour £32
12oz rump - firmer again, intense flavour £27

VEG & SALAD

smoked aubergine, miso butter, toasted cashews, feta (v) half/whole £8/£12
charred tenderstem, nduja lemon butter, parmesan, panko £8 (v avail.)
oyster mushrooms, honey, tamarind & lemon soy glaze (v) £10
charcoal roasted padron peppers, hot honey vinegar £8.50
gem lettuce, caesar dressing, caviar, crispy panko, parmesan £9/16
green leaves, lemon & balsamic vinaigrette (v) £4.50
charred hispi cabbage, charcoal mayo, crispy onions, parmesan £8

POTATOES

skin on fries (v) (gf) £4.50
pommes anna x 4 cubes (v) (gf) £8.40
buttered mash, crispy onions, chives £6

DESSERT

creme brûlée, choc chip cookie £10
rhubarb & custard trifle £8.50
warm chocolate guinness cake, caramel sauce, orange crème fraîche £9
ice creams: vanilla, peanut butter, honeycomb, salted caramel £2.5/scoop

affogatos:

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

**FIRST
GLASS OF
NYETIMBER
£10**

SAUCES

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

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NORA'S

NORTH HILL

roasts 12-5pm
on sundays

SET MENU

**FIRST
GLASS OF
NYETIMBER
£10**

2 COURSES £25 3 COURSES £32

**WED-THU
12-3PM SAT**

START

NORA'S croquette, caviar, black garlic, pickled shallots, crispy chicken skin
beetroot tartare, charcoal mayo, pickly bits, shoestring potatoes (v)

MAIN

6oz steak frites with NORA'S steak sauce
ricotta gnocchi, roast cauliflower, pickled raisins, hazelnut, fried sage (v)

DESSERT

rhubarb & custard trifle
warm chocolate guinness cake, caramel sauce, orange crème fraîche

**COCKTAILS & WINE
2 FOR £20**

5-6:30 wednesday & thursday

NORA'S martini
negroni
melon spritz
margarita
spicy margarita
beef fat old fashioned
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

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

NORA'S

SUNDAY MENU

NORTH HILL
sunday roasts 12-5pm

**FIRST
GLASS OF
NYETIMBER
£10**

APERITIF COCKTAILS

bloody NORA £12 | negroni £12 | melon spritz £12 | margarita £12

SNACKS & SMALLS

porthilly oysters, mignonette, franks hot sauce (gf) x3 £11 / x6 £21
olives (v)(gf) £4
house pickles (v)(gf) £4
focaccia, smoked butter (v) £5
scallop, chicken crackling, tarragon butter (gf) £5.5 each

ROASTS

aged westcountry beef rump roast £23
roasted butternut, sage & beetroot nut roast £19

served with rosemary & garlic roasties, peppered swede, charred cabbage, maple roasted root veg, pork & onion stuffing, yorkie & red wine gravy
smaller roasts are available upon request

SIDES

cauliflower cheese, truffle breadcrumbs £7
pigs in blankets (4) £8
bowl of roasties £5
skin on fries (v) £4.50

SAUCES

NORA'S steak sauce £4 chimichurri £3 peppercorn £4 charcoal mayo £3 cafe de paris butter £4
carolina gold £3 extra gravy - just ask

KIDS

the beige plate: buttered pasta & french fries £6.50
sausage, chips & greens £8 (veggie available)
kids roast beef roast with roasties, veg, yorkie and stuffing (under 12's) £9

DESSERT

creme brûlée, choc chip cookie £10
rhubarb & custard trifle £8.50
warm chocolate guinness cake, caramel sauce, orange crème fraîche £9
warm filled donuts: £8 see the board
ice creams: vanilla, peanut butter, honeycomb, salted caramel £2.5/scoop

affogatos:

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