

EST 2025

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



SUMMER MENU

NORTH HILL

sundays:
roasts & more 12-5pm

**APEROL
SPRITZ
£5 ALL
SUMMER**

COCKTAILS & WINE

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

SNACKS & SMALLS

porthilly oysters, mignonette, franks (gf) £3.5 each
olives (v)(gf) £4 house pickles (v)(gf) £4
focaccia, olive oil & balsamic (v) £5
goats cheese donut, truffle honey (v) £7
scallop, nduja butter, nori (gf) £5 each
nora's scotch egg, house mustard mayo £6.5
steak tartare, shoestring potatoes, cornichons, horseradish £15
bloody mary prawn cocktail, new england brioche roll, pickled radish, old bay £12

PLATES

wild garlic & pea orzo, burnt spring onion, pickled radish, parmesan (v) £16
market fish, tartar hollandaise, herb sauce, fried new potatoes (gf) MP
double cheeseburger, bearnaise, bone marrow onion, pickled onion, fries (10 per day) £20
cornish mussels, cafe de paris butter, tajin, parmesan, focaccia £20/£12

STEAKS & MEATS OVER CHARCOAL

citrus brined half chicken, chimichurri, grilled lemon (gf) £18
double pork chop, carolina gold, apple & fennel slaw (gf) £24
lamb rump, charred courgette, hot honey & lemon tahini (gf) £20
dry aged steaks, served with a sauce of your choice

- 32oz cote de boeuf £85
- 12oz ribeye £38
- 10oz sirloin £30
- 10oz filet £36
- 12oz rump £27

SAUCES

NORA'S steak sauce £4
chimichurri £3
bearnaise £4
peppercorn £4
cafe de paris butter £4
mustard mayo £2
carolina gold £2

VEG & SALAD

isle of wight tomato & burrata salad (v)(gf) £14
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) £9
gem lettuce, caesar dressing, caviar, crispy panko, parmesan (v) £9/16
buttered greens (v)(gf) £5

POTATOES

fries (v) £4
triple cooked beef fat chips (gf) £6
pomme anna, carolina gold £7
new potatoes, lemon caper butter, nori £7

DESSERT

pannacotta, balsamic glazed strawberries, clotted cream & lime zest £8.50
peanut butter banoffee eaton mess £8
chocolate mousse, smoked vanilla, candied pecans £8.50
biscoff & honeycomb baked alaska £10
affogato: climpson espresso, clotted cream vanilla ice cream £5 add a shot of disaronno £4

EST 2025

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



NORTH HILL

sundays:
roasts & more 12-5pm

SUNDAY MENU

APEROL
SPRITZ
£5 ALL
SUMMER

COCKTAILS & WINE

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

SNACKS & SMALLS

porthilly oysters, mignonette, franks (gf) £3 each
olives (v)(gf) £4 house pickles (v)(gf) £4
scallop, nduja butter, nori (gf) £5 each
nora's scotch egg, house mustard mayo £6.5
steak tartare, shoestring potatoes, cornichons, horseradish £15

ROASTS

served with garlic & rosemary roasties, charred hispi cabbage, roasted carrots, tenderstem broccoli, mangetout, roasted onion & pork stuffing, yorkie & gravy
aged beef rump roast £22
24 hour brined roast chicken £22
apple, celeriac & fennel nut roast £18
kids chicken or beef roast with roasties, veg, yorkie and stuffing £9

NOT ROASTS

citrus brined half chicken, chimichurri, roasties, slaw (gf) £20
double cheeseburger, bearnaise, bone marrow onions, fries, slaw £20
thick pork chop, carolina gold, slaw, roasties £25
wild garlic & pea orzo, burnt spring onion, pickled radish, parmesan (v) £16
dry aged steaks, served with a sauce of your choice

- 32oz cote de boeuf £85
- 12oz ribeye £38
- 10oz sirloin £30
- 10oz filet £36
- 12oz rump £27

SAUCES

NORA'S steak sauce £4
chimichurri £3
bearnaise £4
peppercorn £4
cafe de paris butter £4
mustard mayo £2
carolina gold £2

SIDES

cauliflower cheese, truffle breadcrumbs £6
city farm oyster mushrooms, honey, tamarind & lemon soy glaze (v) £9
buttered greens (v)(gf) £5
fries (v) £4
bowl of roasties (v) £5

KIDS

buttered pasta & french fries £6, sausage, chips & tenderstem £8 (veggie available)
kids roast - £9

DESSERT

pannacotta, balsamic glazed strawberries, clotted cream & lime zest £8.50
peanut butter banoffee eaton mess £8
chocolate mousse, smoked vanilla, candied pecans £8.50
biscoff & honeycombe baked alaska £10
affogato: climpson espresso, clotted cream vanilla ice cream £5 add a shot of disaronno £4

EST 2025

set: wed-fri 5-6:30



NORTH HILL

sundays:
roasts & more 12-5pm

SET MENU

served 5-6:30 wed-fri

**COCKTAILS & WINE
ANY 2 FOR £15**

**APEROL
SPRITZ
£5 ALL
SUMMER**

negroni
old fashioned
margarita
martini
english 75
nyetimber 125ml

**2 COURSES £22 3 COURSES £28
SERVED 5-6:30 WED-FRI**

goats cheese donut, truffle honey

6oz steak frites with NORA'S steak sauce
or

wild garlic & pea orzo, burnt spring onion, pickled radish, parmesan
or

cornish mussels, cafe de paris butter, tajin, parmesan, focaccia

chocolate mousse, candied pecans

a discretionary 8% service charge will be added to your bill
please inform us of any allergies prior to ordering