

LUNCH & DINNER

5-11 wednesday • 12-3/5-11 thursday - saturday • roasts 12-5 on sunday prix fixe menu wednesday-friday

a discretionary 12.5% service charge will be added to your bill

PLEASE INFORM US OF ANY ALLERGIES PRIOR TO ORDERING

APERITIFS

negroni £12 martini £13 peach bellini £12 nyetimber sparkling wine £12.90

SNACKS & OYSTERS

foccacia & whipped butter £5 house pickles (gf) £4 olives (gf) £4 local oysters $x \ 3$ (gf) £12 (lovely with a glass of nyetimber)

SMALL & STARTERS

goats cheese donut, truffle honey (v) £7
scallops, nduja butter, nori £5 each
prawn cocktail (gf) £12
nora's scotch egg, house mustard mayo £6.5
smoked aubergine, miso butter, toasted cashew, feta (v) £12
potted smoked beef, bone marrow brioche, pickle, sichuan mayo £12

BIG

citrus brined chicken, sausage & buttermilk gravy (half/whole) £16/26 thick pork chop, apple & pear ketchup (gf) £25 market fish, tartar hollandaise & herb sauce (gf) MP - see board creamed leek rigatoni, crispy breadcrumbs, chives (v) £16 6oz bavette steak, fries, any sauce (gf) £19 (beef fat chips +£1) devon crab, new england brioche roll, lemon mayo, old bay, butter £18

STEAKS

dry aged 35-50 days

ribeye 300/500g £33/55 sirloin 300/500g £30/50 filet 275/350g £30/42 see board for any bigger cuts available

SIDES & VEG

fries (v) £4.5

triple cooked beef fat chips (gf) £6

charred broccoli, nduja lemon butter, parmesan, panko half/whole £6/10 (v avail.) city farm oyster mushrooms, honey, tamarind & lemon soy glaze (v) £10 roasted carrots, cinnamon, truffle honey (v) (gf) £7 buttered greens (v) (gf) £5 gem lettuce, caesar dressing, crispy panko, parmesan (v) £9/16

SAUCES

nora's steak sauce £4
béarnaise (gf) £4
peppercorn sauce (gf) £4
house mustard mayo (gf) £2
cafe de parisbutter £4

EST 2025



PRIX FIXE NORTH HILL

wed 5-6 • thu 12-3/5-6 • fri 12-3

a discretionary 12.5% service charge will be added to your bill

PRIX FIXE



DAILY HOT SANDWICHES



SUNDAY MENU NORTH HILL

sunday 12-5

a discretionary 12.5% service charge will be added to your bill

ROASTS

40 day dry aged sirloin of beef £23
24hr brined roast chicken £20
both meats £25
apple, celeriac & fennel nut roast (v) £18

all served with garlic & rosemary roasties, charred hispi cabbage, roast carrots, peppered swede, tenderstem broccoli, pork & roasted onion stuffing, yorkie & gravy

sides

cauliflower cheese, truffle breadcrumbs £6 bowl of roasties £5

KIDS

kids roast £9

chicken or beef, roast potatoes, roast carrots tenerdtem broccoli, stuffing, optional gravy

the beige plate £6

buttered pasta, fries

COCKTAILS

peach bellini £12

prosecco, peach puree

bloody mary £12

espresso martini £12

vodka, climpson espresso, mr black coffee liqueur, syrup

WINE

vina temprana old vines garnacha £6/8/25

raspberry, cherry and floral aromas. fresh and fruity

just the ticket malbec £8/11/33



EST 2025 KIDS MENU NORTH HILL

buttered pasta & french fries £6

sausage, french fries & tenderstem broccoli £8

3oz steak, french fries & tenderstem broccoli £10

