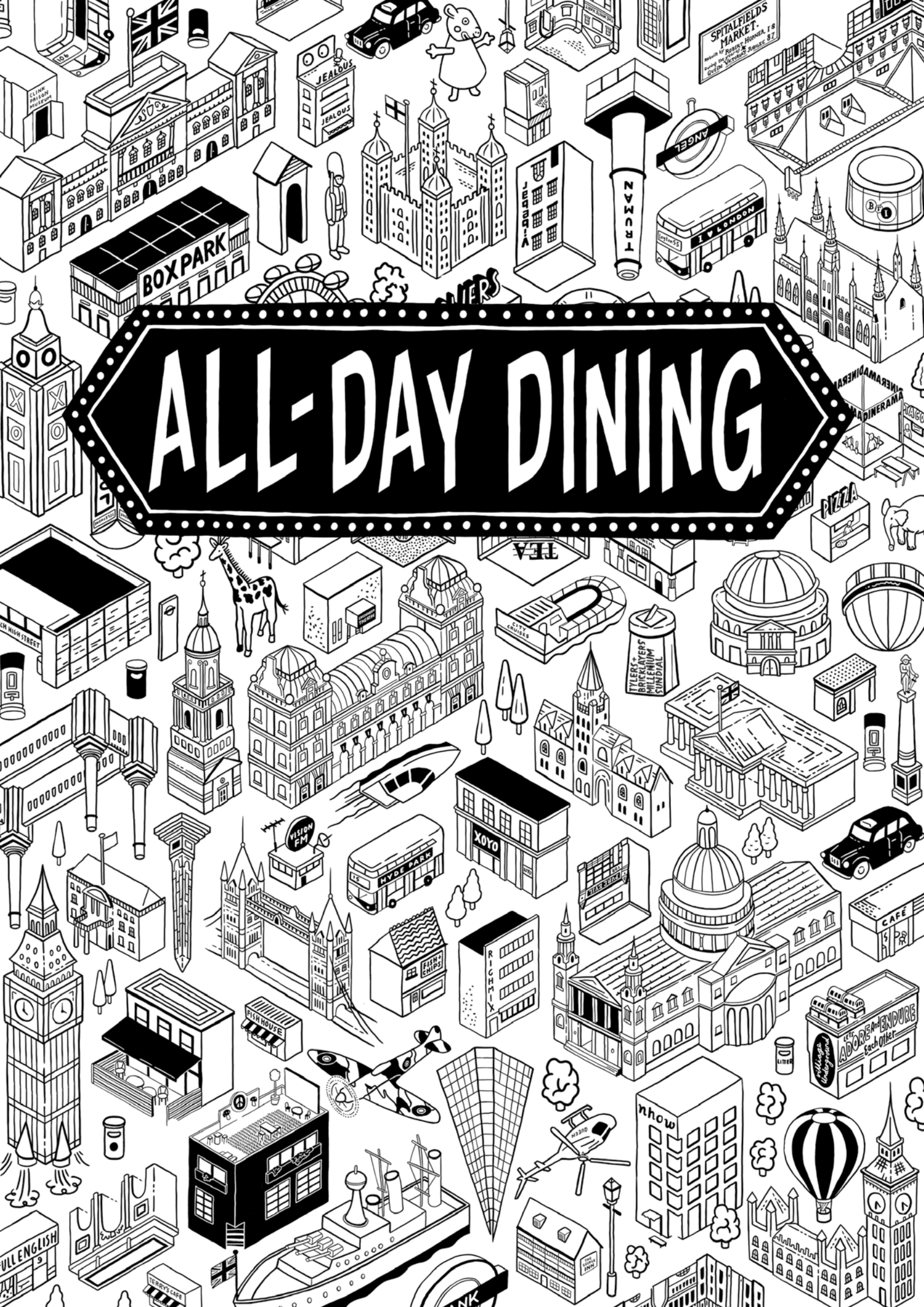


ALL-DAY DINING



STARTERS

ROSEMARY DOUGHNUT parma ham, parmesan, black pepper, pickles	8.50
CHARRED OCTOPUS KEBAB nectarine, flat bread, ewe's yoghurt, tangy slaw, coriander	9.50
TOMATO & MELON BRUSCHETTA heritage tomatoes, Cantaloupe melon, capers, basil, pea shoots	8.20

SNACKS

MARINATED OLIVES fried crostini	4.00
SAGE FRITTERS cured anchovies, lemon	4.00
NHOW LONDON FOCACCIA served warm with sun dried tomato, black olive, oregano, extra virgin olive oil	4.00

SIDES

ZUCCHINI FRIES Maldon sea salt	4.50
TRIPLE COOKED CHIPS + parmesan and truffle 1.50	4.00
TENDERSTEM BROCCOLI TEMPURA soy, citrus and garlic dressing	5.00

MAINS

NHOW BEEF BURGER dry aged Angus beef burger, smoked bacon, lettuce, mature cheddar, relish, tomato, red onion, gherkin + triple cooked chips 4.00	12.50
MEATY SOURDOUGH PIZZA fried courgette, courgette puree, cured pancetta, smoked ricotta, basil	12.00
VEGGIE SOURDOUGH PIZZA cherry tomato sauce, Buffalo mozzarella, sautéed Girolle mushrooms, wild rocket, extra virgin olive oil	12.00
NHOW LONDON FISH AND CHIPS battered fillet of cod, minted peas, tartare sauce, lemon, watercress, triple cooked chips	15.95

DESSERTS

ICE CREAM SANDWICH croissant sandwich with fresh strawberries, vanilla ice cream and hazelnut praline	6.50
CHOCOLATE PROFITEROLE pistachio ice cream, fresh raspberries	7.50
CHEESE PLATE Somerset brie, rosemary poached apricot, rye & sunflower seed bread	9.00

FANCY A DRINK WITH YOUR MEAL?

ask a member of the team for the bar menu and take your pick!