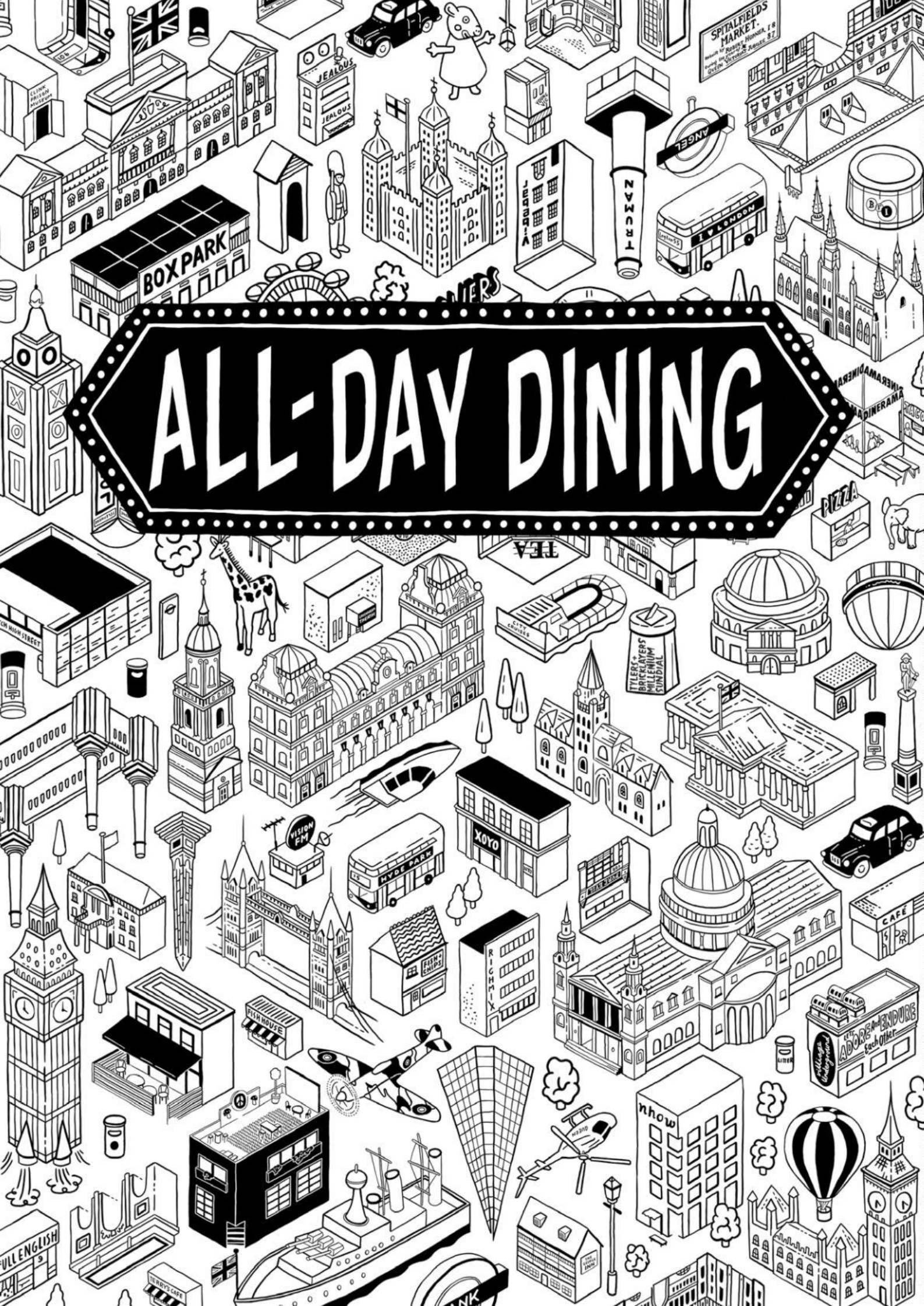


# ALL-DAY DINING



## STARTERS

<b>ICED GAZPACHO GF, VE</b> chives, crostini	<b>6.50</b>
<b>ISLE OF WIGHT TOMATO CARPACCIO GF, VE</b> basil pesto, tapenade, capers	<b>8.20</b>
<b>MARINATED PEACH SALAD VE</b> young almonds, samphire, grapefruit	<b>8.50</b>
<b>BBQ FILLET OF MACKEREL GF</b> baby lettuce, pickled heritage carrots, anchovy dressing, crispy Roscoff onion	<b>8.70</b>
<b>SMOKED DUCK BREAST GF</b> new season beetroots, string beans, pomegranate molasses	<b>8.80</b>

## BAR SNACKS

<b>NHOW NACHOS GF, VE on request</b> burrata, truffle, chilli jam, spring onion, coriander	<b>6.00</b>
<b>HOUSE PIZZETTA VE</b> raw San Marzano tomato, garlic olive oil, oregano	<b>6.00</b>
<b>TEMPURA PRAWNS</b> Sriracha mayo	<b>6.00</b>
<b>MARINATED OLIVES GF, VE</b>	<b>4.00</b>
<b>MIXED NUTS GF, VE</b>	<b>4.00</b>

## SIDES

<b>MIXED LEAF SALAD GF, VE</b> lemon dressing	<b>3.50</b>
<b>TRIPLE COOKED CHIPS GF &amp; VE on request</b> + parmesan and truffle 1.50	<b>4.50</b>
<b>JERSEY ROYAL POTATOES GF, VE on request</b> mint & butter	<b>4.50</b>
<b>SAUTÉED NEW SEASON VEG MEDLEY GF, VE</b> peas, broad beans, sundried tomato	<b>5.00</b>
<b>CARAMELISED SPRING CABBAGE WEDGE VE, GF on request</b> soy & walnut vinaigrette	<b>4.50</b>
<b>ROAST PADRON PEPPERS GF, VE</b> Amalfi lemon, Maldon sea salt, extra virgin olive oil	<b>4.50</b>

## MAINS

<b>NHOW BURGER VE on request</b> dry aged Angus beef burger, smoked bacon, lettuce, mature cheddar, relish, tomato, red onion, gherkin + triple cooked chips 4.50	<b>13.95</b>
<b>HOMEMADE SOURDOUGH PIZZA VE on request</b> tomato, buffalo mozzarella, basil, extra virgin olive oil  + Scottish smoked salmon 2.00 + parma ham 2.00 + roast mushrooms 2.00 + grilled summer vegetables 2.00	<b>13.95</b>
<b>NHOW LONDON FISH AND CHIPS GF</b> battered fillet of cod, minted peas, tartare sauce, lemon, watercress, triple cooked chips	<b>16.50</b>
<b>QUINOA SALAD GF, VE</b> peas, broad beans, pea shoots, sundried tomato, citrus + roast salmon 4.50	<b>11.50</b>
<b>HANDCUT TAGLIATELLE GF &amp; VE on request</b> seasonal fresh tomato sauce, basil, extra virgin olive oil + buffalo mozzarella 3.00	<b>13.50</b>
<b>SPATCHCOCK ROAST BABY CHICKEN GF</b> warm courgette and cherry tomato salad, chimichurri sauce	<b>19.90</b>
<b>PAN FRIED SPRING LAMB RUMP GF</b> spiced aubergine puree, purple sprouting broccoli, mint & merlot sauce	<b>22.80</b>

## DESSERTS

<b>VEGAN ETON MESS GF, VE</b> strawberry and lemon	<b>6.80</b>
<b>ELDERFLOWER MARINATED WILD BERRIES GF, VE</b> blueberry sorbet, hazelnut praline	<b>6.80</b>
<b>VALRHONA DARK CHOCOLATE TART</b> Amarena cherry ice cream	<b>7.20</b>
<b>ICE CREAM &amp; SORBET GF, VE</b> vanilla, chocolate, pistachio, hazelnut, coffee, wild cherry green apple, mango, lemon, blueberry	<b>2.00/scoop</b>
<b>SHARING BRITISH CHEESE BOARD</b> carrot cake brioche bread, piccalilli, stilton, red Leicester, Wigmore	<b>11.20</b>

### FANCY A DRINK WITH YOUR MEAL?

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