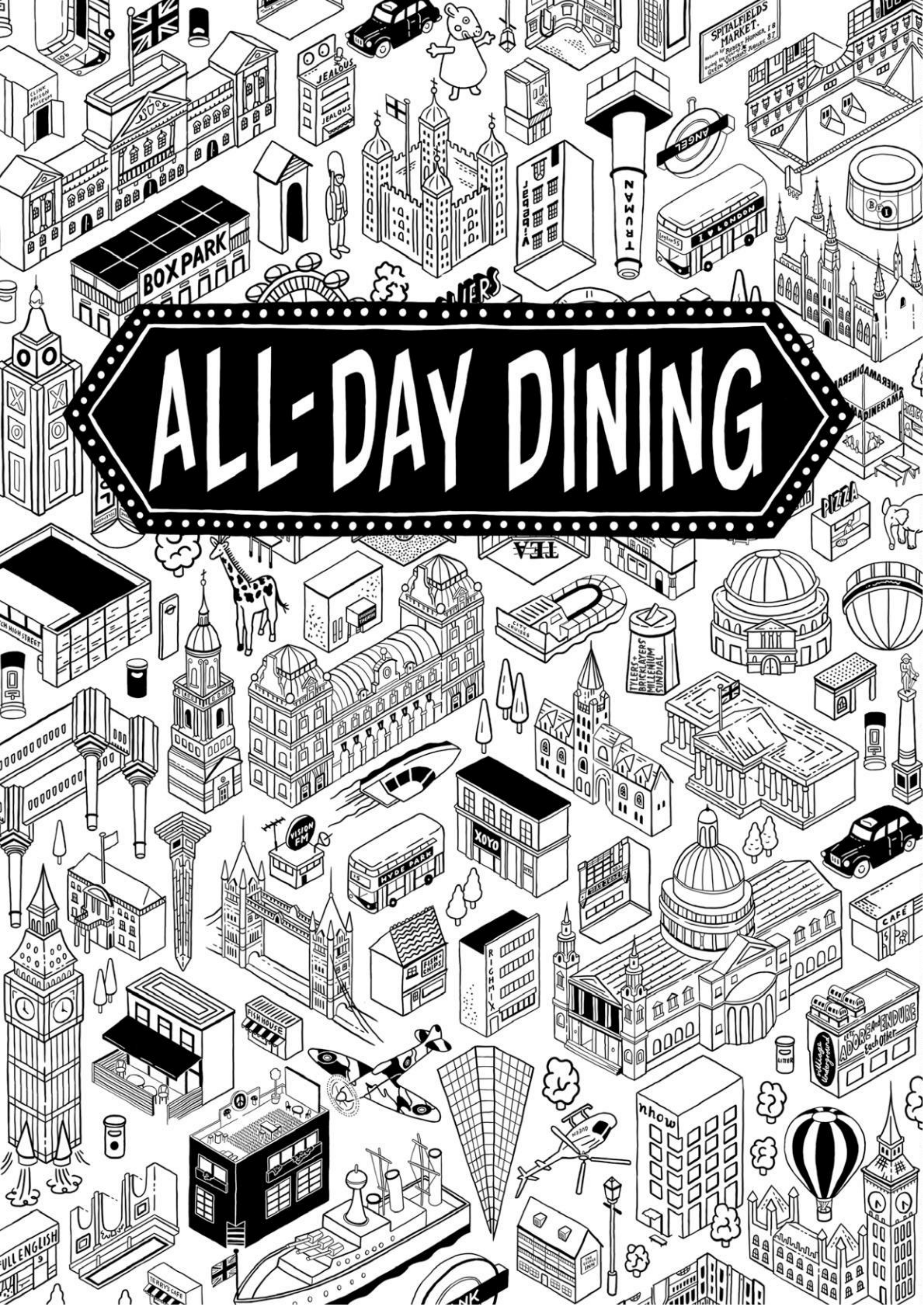


ALL-DAY DINING



STARTERS

WILD MUSHROOM SOUP (VE) garlic crostini, parsley & bread	5.50
RED AND WHITE CHICORY SALAD (V) candied walnuts, goat cheese, chives	8.50
BBQ FILLET OF MACKEREL (GF) warm new potatoes, fresh cream, dill, shallots	8.70
CAESAR SALAD (V) lettuce, parmesan, soft boil egg, croutons + chicken 2.50	7.50

BAR SNACKS

NHOW NACHOS (GF, VE on request) burrata, truffle, chilli jam, spring onion, coriander	6.00
SOURDOUGH TOASTIE mustard mayonnaise, pickle & a filling of your choice: + Wiltshire ham + Montgomery cheddar + both	6.50
TEMPURA PRAWNS Sriracha mayo	7.00
MARINATED OLIVES (GF, VE)	4.00
BAKED SOMERSET BRIE FOR TWO (V) thyme & honey glazed quince, toasted ray bread and crackers	11.50
NHOW CHARCUTERIE SHARING PLATTER cured meats, hummus & crudité, pickles	19.20

SIDES

MIXED LEAF SALAD (GF, VE) lemon dressing	3.50
TRIPLE COOKED CHIPS (GF & VE on request) + parmesan and truffle 1.50	4.50
ROASTED ROOT VEGETABLES (GF V) rosemary, garlic, thyme	4.50
CARAMELISED SAVOY CABBAGE WEDGE (VE, GF on request) soy & walnut vinaigrette	4.50
FRIED PADRON PEPPERS (GF, VE) Amalfi lemon, Maldon sea salt, extra virgin olive oil	4.50

MAINS

NHOW BURGER (VE on request) dry aged Angus beef burger, smoked bacon, lettuce, mature cheddar, relish, tomato, red onion, gherkin + triple cooked chips 4.50	13.95
GRILLED MINUTE STEAK béarnaise butter, onion rings, peppercorn sauce	17.00
HOMEMADE SOURDOUGH PIZZA (VE on request) tomato, buffalo mozzarella, basil, extra virgin olive oil + Scottish smoked salmon 2.00 + Parma ham 2.00 + roast mushrooms 2.00	13.95
NHOW LONDON FISH AND CHIPS (GF) battered fillet of cod, minted peas, tartare sauce, lemon, watercress, triple cooked chips	17.20
QUINOA SALAD (GF, VE) kale, golden beetroots, pomegranate, pecans + roast salmon 4.90	11.50
HANDCUT TAGLIATELLE (GF & VE on request) seasonal fresh tomato sauce, basil, extra virgin olive oil + buffalo mozzarella 3.00 + chicken 3.00 + smoked salmon 3.00	13.50
HOT DOG AND CHIPS Frankfurt pork sausage, mature cheddar, caramelized & crispy onions, ketchup & mustard, triple cooked chips	13.00

DESSERTS

VEGAN ETON MESS (GF, VE) wild berries and lemon	6.80
STICKY TOFFEE PUDDING vanilla ice cream	7.20
VALRHONA DARK CHOCOLATE TART bergamot cream	7.20
ICE CREAM & SORBET (GF, VE) vanilla, chocolate, pistachio, hazelnut, coffee, green apple, mango, lemon, blueberry	2.00/scoop

FANCY A DRINK WITH YOUR MEAL?

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

There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT.
Please inform your server if you have any allergies or require information on ingredients used in our dishes.