

WELCOME TO NOSH

Since moving nosh to boutique25, we are now able to offer you our usual top-quality drinking and dining experience in one of our three individually designed dining areas, as well as our al-fresco patio area. Please feel free to ask for any special dietary requirements or alterations to your menu choice. We hope you enjoy your meal.

SOUPS

today's soup (v)
with homemade bread
£3.75

french onion soup (v)
with cheese crouton
£3.95

NIBBLES

£1.95 each

nosh mixed olives

spicy nuts and peas

mixed pickles

NOSH BITES

mussels
steamed with garlic
spring onions
£5.25

crispy haloumi (v)
curried chick pea sagaloo
£4.50

cured mackerel
beetroot salad
horseradish sour cream
£5.25

breaded brie (v)
sweet chilli strawberries
£4.75

crispy pork belly
"sweet and sour"
£4.75

duck spring rolls
hoi sin oriental sauce
£4.95

smoked salmon and prawns
lemon mayo and capers
£5.50

nachos, tomato relish
and soured cream (v)
£3.25

grilled anchovies
on bravos tomato ciabatta
£4.75

white bean and tomato salad
classic vinaigrette (v)
£4.25

liver parfait
house chutney and toast
£4.75

grilled pitta (v)
homous and tzatziki
£3.25

tempura prawns
sweet chilli mayo
£5.50

nosh black pudding
soft egg and béarnaise
£4.95

watermelon and feta salad
with balsamic (v)
£4.75

SMALL OR LARGE PLATES

Small Plate **£5.95**

Large Plate **£10.95**

grilled pork sausages
on creamed mash
pan gravy and crispy onions

seafood thermidor
scallops, prawns and salmon
glazed cognac & cheddar sauce

piri piri chicken
on a crunchy salad with peanuts
and a lemon and herb dressing
or with piri piri haloumi (v)

smoked haddock
on spinach pasta with tomato
dressing and parmesan foam

pan-fried liver
on roasted vegetables
grain mustard and thyme gravy

our famous "nosh pot"
beef casserole with root
vegetables mushrooms
and cheese potatoes

goats cheese tart (v)
salad of peas, beans
and mint dressing

mushroom & artichoke pasta
spinach, soft peppers,
pickled garlic (v)

plaice schnitzel
on a smoked salmon and
cucumber salad served with lemon
hollandaise

HOUSE MAINS

all house mains at **£10.95**

fish and chips
chunky tartare hollandaise
minted greens

chicken breast
served with blue cheese sauce
and wilted spinach

handmade nosh burger
parmesan & tomato salsa
or blue cheese & red onion
served with chunky chips

GRILLS

all beef matured for 21 days, locally sourced from Carleton

fillet steak
£22.95

rib-eye steak
£18.95

rump steak
£14.95

old spot pork t-bone
£13.95

all grills served with classic garnish
add a sauce for £1.50

- horseradish cream
- three mustard dip

- peppercorn sauce
- blue cheese sauce

- garlic and onion butter
- béarnaise sauce

SIDE ORDERS

all at £2.95

- chilli lemon salt fries
- garlic new potatoes
- chick pea sagaloo
- hand cut fat chips

- creamed mash
- nosh house salad
- minted greens
- cheese potatoes

- wilted spinach and peas
- feta and beetroot salad
- rocket & parmesan salad
- house vegetables

2 COURSE OFFER

TWO COURSES £8.95*
choose soup or any nosh bite to
start followed by any small plate
as your main
(mon to fri 12 noon till 7pm
and until 3pm on sat) *offer not
available on the Hi-Life scheme

3 FOR 2 ON BITES

3 FOR 2 ON BITES*
choose any three nosh bites and
pay for just two!
every day between
3pm and 6pm
*[offer not available on the
Hi-Life scheme]

SUNDAY LUNCH

SUNDAY ROAST £8.95
the best local roast beef and
roast pork, served with
homemade yorkshire pudding
and all the trimmings
Kid's roast & ice cream
£4.95