

## SNACKS

Larder croutons 3  
Roasted garlic aioli

Nomad Focaccia 4.5  
Larder hummus, sumac, olive oil

Marinated Olives 4.5

Pork scratchings 3  
Apple ketchup

## SMALL PLATES

Corn Ribs 5  
Achiote rub lime mayo (ve)

Pork belly bites 7  
Maple glaze

Cheddar rarebit 7  
Celery & sage pickle

Fish croquette 8  
Garlic aioli, pickled radish

Soft shell taco 7/12  
Choose 1 or 3 corn tortilla with

1 or a mix achiote pork, king prawns, BBQ celeriac (ve)

## FORAGER'S LARDER

Miso glazed turnip 17.5  
Barley, shiitake, greens (ve)

Apricot glazed carrots 18  
Heritage carrots, apricot 'hunny' walnut dill salsa verde, cous cous (ve)

Blackened cauliflower 16.5  
Caramelised puree, crispy onions, chilli, tahini dressing (ve)

Prima vera Genovese 16.5  
Peas, broad beans, nettle pesto, linguine



# NOMAD

LARDER

*The Pig on the Hill*

## BEFORE MAIN

King prawn 9  
Steamed fishcake, garlic veloute, toasted focaccia

Scotch egg 9  
Golden pig, onion ketchup

Chicken wings 9  
5 crispy wings, gochujang butter sauce, sour cream, crispy onions

Heritage tomato 8/18  
Yoghurt & mint dressing, shallot, feta  
(available as vegan)

## HEART OF THE LARDER

Nomad Burger 18  
Chuck steak burger, monterey jack, bacon, Devon burger sauce,  
fries add babacao beef 3

Shepherd's pie 25  
Braised lamb shoulder, mash, crushed peas

Homity pie 20  
Puff pastry, leeks, brie, butter emulsion (v)

Crispy Nomad burger 18  
Dredged crispy mushroom burger or buttermilk chicken burger  
monterey jack, chipotle mayo, fries add bacon 2

## SIDES

Triple cooked chips 5 : Skinny fries 4.5 : Seasonal leaf larder dressing 6 : Charred greens 6

## COCKTAILS

The Pig & apple 12  
Bourbon, honey, ale, apple, lemon thyme

Hilltop capri 12  
Limoncello, brown sugar, rum, mint, soda

Nomad blush 10  
Prosecco, rhubarb, grenadine, vanilla,

## BUTCHER'S LARDER

Locally sourced fillet 12/100g  
Grilled tomato, mushroom, green peppercorn sauce

Locally sourced ribeye 26  
Grilled tomato, mushroom, fries, green peppercorn sauce

Pork belly roulade 24  
Creamed greens, sage oil, chive mash, pork jus

Chicken supreme 20.5  
Mash, parsnip puree, glazed carrot, chicken jus

## FISHERMAN'S LARDER

Salmon loin 25  
Pepper puree, confit leek, butter sauce

Duo of Hake market price  
Creamed clams, mussels, dill mousse, samphire

Fish & chips market price  
Day boat fish, golden pig batter, curry sauce triple cooked chips mushy peas

Seafood linguine 22  
Prawns, squid, clams, mussel cream linguine