



Oysters	£3.50 po
Marinated Gordal olives	£5
Sweet & salty dragee pecans	£5.50
Wooley Hole cheddar & chive croquettes with chive emulsion	£6
Grilled fresh chorizo sausage, honey & hazelnut	£7
Wood fired flatbread	£7
- Truffle & kelp butter	
- Aubergine cream, roasted tomato & tahini	
- Salted beef, mustard & pickled red onion	
Hand dived scallop, nduja & cauliflower purée	£17
Miso waffle, brie, honeycomb & black truffle	£14
Crab salad, crispy potato tacos, pickled shallot & saffron aioli	£16
Grilled chewy beetroot, fresh ricotta & chimichurri	£11
'KFC' quail, pickles & chilli sauce	£12
Beef tartare, tallow emulsion, macadamia & pickles	£14
Raw trout 'almondine'	£12
Fazzoletti pasta, salt baked celeriac, mushroom beurre blanc & sorrel	£12
Grilled cabbage steak, sour cream, onion relish & rye crumb	£12
Butter poached turbot, Jerusalem artichoke, miso & yellow wine sauce	£18
Fallow deer, squash hot sauce, blood orange & jus	£22
Roast duck crown, truffled endive, brioche & duck sauce	£42
Wards whole market fish (daily price)	
- Ask for daily offering	
Edge & Sons market steak (daily price)	
- Ask for daily offering	

Leaf salad	£5
Chips	£5
Hasselback portobello mushrooms	£5.50
Fried brussel sprouts with soy & sesame	£6
Crispy potatoes with Café de Paris butter	£6
Cheese selection (daily price)	
- Ask for daily offering	
Banana sticky toffee pudding with vanilla ice cream	£8
Tea, milk & honey sundae	£8
Spiced frangipane tart, PX soaked prune & Chantilly cream	£9
Baked chocolate tart	£10
Brown butter ice cream, PX syrup & brown sugar crumb	£5

## Chef's Choice Menu

Allow our team to decide for you with a bespoke sharing menu personalised to the table. Ask your server for more details on today's offering.

£55 per person

Add a flight of three or five wines, carefully curated to pair alongside each of your chef's menu courses.

£20 / £40 per person

If you have any allergies or intolerances please inform a member of the team before ordering

Please note a discretionary 10% service charge will be added to your bill

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