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| Marinated Gordal olives | £5 |
| Sweet & salty dragee pecans | £5.50 |
| Wookey Hole cheddar & chive croquettes with chive emulsion | £6.50 |
| Grilled pork & fennel sausage, rosemary glaze & crispy potato | £7 |
| Wood fired flatbread | £7 |
| - Truffle & kelp butter | |
| - Roasted pumpkin, goats cheese & spiced seeds | |
| - Salted beef, mustard brown butter & pickled red onion | |
| Tandoori beetroot, fresh yoghurt & harissa tahini | £12 |
| Seafood milk roll | £14 |
| Mackerel crudo, citrus ponzu, blood orange & shiso | £13 |
| Beef tartare, tallow emulsion, macadamia & pickled cucumber | £14 |
| Baked roscoff onion, celeriac, hazelnut & truffle cream | £13 |
| Roasted jerusalem artichokes, crispy egg, maitake mushroom & sprouts | £14 |
| Ricotta tortellini, pumpkin velouté & grilled greens | £13 |
| Beer battered cod kiev, warm tartare & pea fritter | £15 |
| Grilled lamb rack, braised calcott onion & smoked garlic jus | £35 / £69 |
| Grilled Frank Bird chicken, 'KFC' legs, saffron aioli & winter salad | £22 / £40 |
| Wards whole market fish (daily price) | |
| - Ask for daily offering | |
| Edge & Sons market steak (daily price) | |
| - Ask for daily offering | |

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| Leaf salad | £5.50 |
| Chips | £5 |
| Crispy ratte potatoes with Café de Paris butter | £6 |
| Grilled oyster mushroom, oyster sauce & sesame | £5.50 |
| Roasted sand carrots, pine nut pesto & parmesan | £6 |
| Banana sticky toffee, candy pecan with vanilla ice cream | £8 |
| Rhubarb & custard choux bun | £8 |
| Brown sugar tart | £9 |
| Chocolate & caramel opera cake with coffee ice cream | £9 |
| Something for your coffee | £4 |
| Cheese Selection (daily price) | |
| - Ask for daily offering | |
| Homemade ice cream (daily price) | |
| - Ask for daily offering | |

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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