

# Lunch Menu

Tuesday - Friday 12pm - 2.30pm

Saturday 12pm - 3pm

## Bites

Marinated Gordal olives	£5
Sweet & salty dragee pecans	£5.50
Wookey Hole cheddar & chive croquettes with chive emulsion	£6.50
Wood fired flatbread	£7
- Truffle & kelp butter	
- Roasted pumpkin, goats cheese & spiced seeds	
- Salted beef, mustard brown butter & pickled red onion	



2 Dishes £23 / 3 Dishes £28



Tandoori beetroot, fresh yoghurt & harissa tahini  
Mackerel crudo, citrus ponzu, blood orange & shiso  
Beef tartare, tallow emulsion, macadamia & pickled cucumber +£2  
Baked roscoff onion, giralles, hazelnut & truffle cream

Ricotta tortellini, pumpkin velouté & grilled greens  
Beer battered cod kiev, warm tartare & pea fritter  
Confit duck leg, leaf salad & squash hot sauce  
Grilled lamb rump, roasted leek, crispy potato & smoked garlic jus +£3

## Sides

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  
Rhubarb & custard choux bun  
Brown sugar tart

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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.