



NORD celebrates Northern hospitality and heritage, friendly and engaging service, paired with a food and drink offering built on local relationships with our suppliers.

Our Liverpoolian Executive Chef, Daniel Heffy, defines the style of cooking as 'Travelled British' – a nod towards his classic local roots and time spent in Scandinavia.

North by Sud-Ouest Charcuterie - Bootle - 2.3 miles

Trained in the foothills of the Pyrenées in South-West France, Andrew Rogers now runs North by Sud-ouest Charcuterie, using slow-grown, local, rare breed pigs. Featured in The Times' "Best of British Charcuterie" and the winner of two silver medals at the British Cured Meat Awards in 2019, North by Sud-ouest Charcuterie produces high welfare free range traditionally cured meats.

Ward's Fish - Birkenhead - 3.6 miles

Ward's Fish is a family business currently owned by the fourth-generation Simon and Nigel Buckmaster. Supplying Executive Head Chef Daniel Heffy since the start of his culinary career over a decade ago, Wards Fish works with fisheries from one end of the country to the other supplying the North with the best fish offering.

Edge & Sons Butchers - Wirral - 6 miles

Winner of BBC Food and Farming Awards 2014, Edge & Sons is a fifth generation butchers in New Ferry. Focusing on a philosophy of retaining the 'traditional' methods of farming, Edge & Sons centers on traditional techniques and Rare and Native breeds, with their own slaughterhouse allowing them to work closely with farmers within a 25-mile radius of the shop.

Growing @ Field 28 - Warrington - 19 miles

Growing @ Field 28 is a pesticide and biocide-free farm. Helmed by Jan and Kevin Dobbs, the farm follows traditional no-dig market gardening practices, ensuring greater biodiversity of the soil and upholding a commitment to putting more into the ground than what is taken out.

Caterite - Cockermouth - 130 miles

Caterite has been successfully providing chefs with the best produce from the UK and across the globe for over 50 years. With much of their stock coming from local suppliers in Cumbria, Caterite drives to highlight the fantastic produce to be found in the UK.



Marinated Gordal olives	£5
Sweet & salty dragee pecans	£5.50
House focaccia	£5.50
- Beef butter	
- Truffle & kelp butter	
Mrs Kirkham's cheddar & chive croquettes with chive emulsion	£6.50
Tandoori beetroot, fresh yoghurt & harissa tahini	£12
Crab salad milk roll	£15
Grilled mackerel, chive emulsion, kohlrabi & blood orange salad	£14
Beef tartare, tallow emulsion, macadamia & pickled cucumber	£14
Baked onion, celeriac, hazelnut, parmesan cream & black truffle	£14
Green asparagus, jerusalem artichokes, crispy egg & maitake mushroom	£14
Ricotta gnocchi, squash velouté, wild garlic & spiced pumpkin seeds	£14
Beer battered cod kiev, warm tartare & pea fritter	£15
Braised ox cheek, pea & broad bean fricassee, smoked pork belly & beef jus	£18
Grilled Frank Bird chicken, 'KFC' legs, miso roasted aubergine & hot sauce	£24 / £42
Wards whole market fish (daily price)	
- Ask for daily offering	
Edge & Sons market cut (daily price)	
- Ask for daily offering	

Leaf salad	£5.50
Chips	£5
Crispy ratte potatoes with Café de Paris butter	£6
Grilled oyster mushroom, oyster sauce & sesame	£6
Spring vegetables	
- Ask for daily offering	
Banana sticky toffee pudding, candy pecan nuts & clotted cream	£8
Rhubarb & custard choux bun	£8
Lemon meringue tart	£9
Chocolate & salted 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 chefs to decide for you with a bespoke sharing menu for the table.

Ask your server for more details on today's offering.

£60 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

@eatdrinknord nordrestaurant.co.uk