

NORD[♦]

£60 per head

Chefs snacks with bread & butter



Rhubarb cured seabass, salted radish, ponzu & shiso oil

Tandoori beetroot, harissa tahini & fresh yoghurt

Beef tartare, tallow emulsion, macadamia & pickled cucumber

Buratta, Isle of Wight tomato, almond & oxalis salad



Green asparagus tagliatelle, confit egg yolk & walnut cream

Beer battered cod kiev, warm tartar & pea fritter

Pork rump, glazed cheek, smoked belly with sweet & sour sauce

Ballotine of lamb saddle, grilled garleeks & sauce vierge

All served with potatoes & a selection of vegetables



Vanilla crème brûlée, confit rhubarb & shortbread

Lemon meringue tart with chantilly cream

Chocolate & oatmeal mille-feuille

Three cheese selection with chutney & crackers +£3



Coffee candy

@eatdrinknord www.nordrestaurant.co.uk

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.

Please note, this menu may be subject to change due to seasonal produce.