



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.

#### **Table Chocolate - Bold Street - 0.9 miles**

Ex pastry chef Remy moved back from Buenos Aires during covid with a dream of opening his own chocolate company. Teaming up with his wife Andrea & Tian from Ropes & Twines, they come up with table. Their model is based on quality, traceability and sustainability and they believe this is the only way to achieve a healthy and long-term bond with producers and the environment.

#### **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.

#### **Polyspore - Altrincham - 45 miles**

Polyspore began during the pandemic when Dylan & Mike turned their sights towards producing mushrooms. It was a DIY endeavour that took a lot of trial and error, but in six months, the boys had moved out of their clandestine bathroom and secured a unit on the top floor of a warehouse. A base that they now use to supply all of the top restaurants in Manchester.

#### **Crafty Cheese Man - Manchester - 41 miles**

Introduced to the NORD team through our pastry chef Sian, Jonathan supplies amazing British cheeses. Having made his own cheese, worked in sales for both wholesalers and independent cheese producers, and trained the cheese counters for Booths many years back, his knowledge and passion are second to none.

Radish crudités & whipped salted butter	£7
Charcuterie selection from North by Sud Ouest	£7.50
Salt & vinegar chicharrónes with pressed rapeseed emulsion	£7
House focaccia	£7
- Wild garlic butter	
- Beef butter	
Mrs Kirkham's gougères, brown butter & chive	£7
Grilled skewer	
- Polyspore mixed mushroom, oyster sauce & furikake	£7
- Smoked pork belly, prawn & furikake	£9
- Monkfish cheek, prawn & furikake	£9.50
Rhubarb cured seabass, salted radish, ponzu & shiso oil	£13.50
Tandoori beetroot, harissa tahini & fresh yoghurt	£13
Beef tartare, tallow emulsion, macadamia & pickled cucumber	£16.50
Roasted morels, jersey royals & lovage cream	£15
Burrata, Isle of Wight tomato, almond & oxalis salad	£17
Green asparagus tagliatelle, confit egg yolk & walnut cream	£19
Beer battered cod kiev, warm tartar & pea fritter	£19
Pork rump, glazed cheek, smoked belly with sweet & sour sauce	£24
Grilled chicken, hot sauce, miso roasted aubergine & leaf salad	£27 / £45
Grilled lamb rump, morel mushroom, grilled fresh onion & sauce vierge	£30

Baby gem salad	£5
Chips	£5.50
Crushed ratte potatoes with lemon & parsley butter	£6.50
Buttered spring vegetables	£6.50
Japanese cotton cake & strawberry	£8
Vanilla crème brûlée, confit rhubarb & shortbread	£8
Lemon meringue tart with chantilly cream	£9
Chocolate & oatmeal mille-feuille	£9
Three cheese selection with chutney & crackers	£12.50
Ice cream	£2.50
- Ask for daily offering	
Something for your coffee	£5

## 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.

£70 per person

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

£45 per person

Wards whole market catch (daily price)

- Ask for daily offering

Edge & Sons market cut (daily price)

- Ask for daily offering

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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