



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.



July 2024



Oysters	£3.50 po
Radish Crudités & whipped salted butter	£7
Charcuterie selection from North by Sud Ouest	£8.50
House focaccia	£6
- Wild garlic butter	
- Beef butter	
- Truffle & kelp butter	
Mrs Kirkham's gougères, brown butter & chive	£7
Ham hock croquettes with mustard emulsion	£7.50
Rhubarb cured seabass, salted radish, ponzu & shiso oil	£14
Beef tartare, tallow emulsion, macadamia & pickled cucumber	£17.50
Grilled beetroot, fresh yoghurt & chimichurri	£14
Burrata, peach, almond & bitter green salad	£17
Grilled squid, smoked tomatoes, corn dashi & wild garlic oil	£16
Lobster tail & pork belly skewer, yuzu kosho & furikake	£18
Beer battered cod kiev, warm tartar & pea fritter	£21
Fazzoletti pasta, green asparagus, walnut cream & confit egg yolk	£19
Grilled chicken, hot sauce, miso roasted aubergine & leaf salad	£28 / £45
Lamb rack, chive emulsion & grilled fresh onion	£32

Wards whole market catch (daily price)

- Ask for daily offering

Edge & Sons market cut (daily price)

- Ask for daily offering

Baby gem salad	£5
Handcut chips	£6
Buttered spring vegetables	£6.50
Roast new season potatoes with Café de Paris butter	£6.50
Japanese cotton cake & strawberry	£9
Table chocolate & malt mille-feuille	£11
Gooseberry & almond tart with chantilly cream	£10
Lemon, raspberry & violet 'baked alaska'	£12
Fig tarte fine, fruit & nuts with daily British cheese	£14
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 four wines, carefully curated to pair alongside your chef's menu snacks, appetisers, mains & desserts.

£35 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