



£72 per head

Chef snacks



Beetroot, almond cream, blackberry aigre doux & fig leaf  
Beef tartare, tallow emulsion, macadamia & pickled cucumber  
Burrata & courgette salad, pine nuts & fresh mint dressing  
Hamachi crudo, salted radish, strawberry ponzu & ginger oil  
Squid, warm Isle of Wight tomatoes, corn & coriander



Glazed Hispi cabbage, puffed buckwheat & 24 month aged parmesan  
Monkfish tail with peppercorn buerre blanc sauce & onion rings  
Grilled chicken, KFC, hot sauce, pickled squash & leaf salad  
Grilled lamb rack, raita yoghurt & charred cucumber jus  
Glazed pork belly, gem salad, pickled daikon & XO sauce



All served with potatoes and seasonal vegetables



Coffee crème brûlée with cacao husk  
Lemon & raspberry baked alaska  
Damson parfait, white chocolate namelaka, miso hobnob & thyme  
Table Chocolate fondant, tonka diplomat & woodruff  
Daily cheese offering



Something for your coffee

@eatdrinknord [www.nordrestaurant.co.uk](http://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.