



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 Liverpool 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.

Wards Fish - Birkenhead - 3.6 miles

Wards Fish is a family business currently owned by the fourth-generation Simon and Nigel Buckmaster. Supplying our Executive 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.

Crafty Cheese Man - Manchester - 41 miles

Introduced to the NORD team through our pastry chef Siân, 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.

Oysters	3.50 (po)
Gordal olives	5.50
Candy pecans	6
Charcuterie selection from North by Sud Ouest	7.50
House focaccia	6
- Herb	
- Beef & marmite crumb	
- Truffle & kelp	
Pork & nduja quail scotch egg	7.50
Pickled Field 28 heritage cucumbers, honey mustard	6.50
Chicken liver parfait, buttered brioche & damson	7.50
Mrs Kirkham's gougères, brown butter & chive	7
Hamachi crudo, salted radish, strawberry ponzu & ginger oil	15.50
Beetroot, almond cream, blackberry aigre doux & fig leaf	15.50
Beef tartare, tallow emulsion, macadamia & pickled cucumber	17.50
Burrata & courgette salad, pine nuts & fresh mint dressing	17
Grilled hand dived scallop, ginger emulsion, tempura shiso leaf	18.50
Squid, warm Isle of Wight tomatoes, corn & coriander	17
Lobster claw & pork belly skewer, yuzu kosho & furikaki	18
Glazed Hispi cabbage, puffed buckwheat & 24 month aged parmesan	15
Monkfish tail with peppercorn buerre blanc sauce	31
Grilled lamb rack, raita yoghurt & charred cucumber jus	32
Glazed pork belly, gem salad, pickled daikon & XO sauce	26
Grilled chicken, KFC, hot sauce, pickled squash & leaf salad	28/45
Lobster tail, bisque sauce & grilled mixed greens	(Daily price)

Wards whole market catch

Edge & Sons market cut

Baby gem salad	5
Handcut chips	6
Buttered seasonal vegetables	6.50
Crushed ratte potatoes with Café de Paris butter	6.50
Daily cheese offering	(Daily price)
Damson parfait, white chocolate namelaka, miso hobnob	9
Table Chocolate fondant, tonka diplomat & woodruff	12
Coffee crème brûlée with cacao husk	9
Lemon & raspberry baked alaska	12
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 from local suppliers R&H Fine Wines and Ropes & Twines, carefully curated to pair alongside your chef's menu snacks, appetisers, mains & desserts.

£45 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