



Vegan Menu

Gordal olives	5.50
Candied pecans	6
House focaccia & olive oil	6
Grilled beetroot, almond cream, blackberry aigre doux & fig leaf	14
Torched avocado, lime, ponzu & salted radish	14
Warm Isle of Wight tomatoes, dashi & wild garlic oil	14
Grilled oyster mushroom skewer, oyster sauce & furikake	14
Roasted aubergine, miso, soy & cashew	15
Glazed hispi cabbage, tahini, puffed buckwheat & espelette pepper	15
Baby gem salad	5
Hand cut chips	6
Crushed ratte potatoes, garlic oil & chive	6.50
Grilled spring vegetables	6.50
Fennel & olive oil cake with strawberry	8
Sorbet	3
- Ask for daily offering	

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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.