



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 came 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 au natural	3.75(po)
Grilled rye bread with whipped brown butter	5.50
Fried Gordal olives, rosemary, lemon salt & rapeseed	6
Spiced candy pecans	6
Charcuterie selection from North by Sud Ouest	7.95
Black pudding quail scotch egg with apple ketchup	6.50
Oyster mushroom parfait, toasted brioche & red currant	6.50

Roasted onion, Coolea, fresh apple & fermented chestnut cream	15
Cured & smoked salmon, crème fraîche & dill	15.50
Grilled beetroot, fresh yoghurt & green curry	15.50
Beef tartare, tallow emulsion, macadamia & pickled cucumber	17.50
Scallop crudo, almond cream, vanilla oil & English wasabi	17.50
Grilled 'game' skewer with plum sauce	18

Steamed cod loin, Menai mussels, caramelised fennel & whey butter sauce	22
Ricotta gnocchi, squash velouté, pumpkin seeds & sage	22
Chicken, hazelnut duxelle, fermented mushroom sauce & grilled cream	28/45
Menai lobster tortellini, bisque & lobster oil	28
Lamb loin & belly with cep emulsion, braised endive & long pepper jus	32

Wards whole market catch

Edge & Sons market cut

Baby gem salad	5.50
Handcut chips	6
Buttered seasonal vegetables	7
Crushed ratte potatoes with garlic & chive	7

Daily British Cheese selection

Sticky banoffee pudding with vanilla ice cream	9
Earl Grey mousse, honey ice cream & caramelised milk	9.50
Table Chocolate crèmeux, cold pressed rapeseed oil & salt	10
Treacle tart, apple & pecan ice cream	10
Lemon, ginger & almond baked alaska	11

Something for your coffee	6
---------------------------	---

Chef's Choice Menu

Allow our chefs to tailor the evening for you and your guests with a bespoke menu for the winter season

£85 per person

Celebration Menu

Celebrate the festive period with a bespoke offering created by our Head Chef, featuring a range of tasting options from our A La Carte Menu and seasonal special dishes.

£110 per person

Add a flight of wines from local suppliers R&H Fine Wines and Ropes & Twines, carefully curated to pair alongside your menu.

Ask your server for more details on today's 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

@eatdrinknord nordrestaurant.co.uk