



## Sunday Roast

Oysters au natural

Grilled rye bread with whipped brown butter  
Deep fried Gordal olives, rosemary & lemon salt with rapeseed emulsion  
Spiced candy pecans  
North by Sud Ouest charcuterie selection  
Oyster mushroom parfait, toasted brioche & damson



2 Courses £32 / 3 Courses £38



Cured & smoked salmon, crème fraîche & dill  
Black pudding quail scotch egg with apple ketchup  
Grilled beetroot, fresh yoghurt & green curry  
Beef tartare, tallow emulsion, macadamia, pickles & 24 month aged parmesan  
Soup du jour



Turkey  
Pork collar  
Monkfish tail & peppercorn sauce  
Salt baked celeriac steak  
Lamb rack (600g) +£35  
Porterhouse steak (1kg) +£45



Childrens Roast including a soft drink & ice cream  
£10



Served with trimmings, roasted potatoes, seasonal vegetables & gravy or sauce



Table chocolate tart, hazelnut & malt ice cream  
Treachle tart, apple & pecan ice cream  
Sticky banoffee pudding with vanilla ice cream  
Vanilla crème brûlée with fresh raspberry

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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. Due to seasonal produce availability this menu is subject to change.