



Oysters au natural	4.25(po)
Grilled rye bread with whipped brown butter	6
Fried Gordal olives, rosemary, lemon salt & rapeseed	6.75
Charcuterie selection from North by Sud Ouest	9

Quail scotch egg with roasted garlic aioli	6.50
Mrs Kirkham's cheddar on toast & brown sauce	7
Duck leg croquettes & Plum sauce	8

Cured seabass, salted turnip, English wasabi & rhubarb ponzu	16.50
Grilled beetroot, fresh yoghurt & green curry	15.5
Beef tartare, tallow emulsion, macadamia & pickled cucumber	18
Scallop, potato cream, chive & black truffle	27
Chawamushi, king crab, smoked eel & dashi	22

Ricotta gnocchi, kale cream, pine nuts & aleppo pepper	20
Chicken, mushroom duxelle, hazelnut & fermented mushroom sauce	29/45
Lamb rack, squash hot sauce, crispy sprouts & sesame	36
Beef sirloin, ox cheek, roasted Jerusalem artichoke & jus gras	29

Wards whole market catch

Edge & Sons market cut

Leaf salad, parmesan & chilli flakes	6
Hand cut chips	6
Buttered seasonal vegetables	8
Crushed potato with garlic & chive butter	7.5

Daily British cheese selection

Table chocolate crémeux, cold pressed rapeseed oil & salt	11
Palmier "Semla", almond, cardamom & vanilla	11
Earl grey mousse, rhubarb & honey ice cream	11
Blood orange tart & chocolate ice cream	14
Sour cherry & pistachio baked alaska	16

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 any occasion with a bespoke tasting experience curated by our Executive Chef. Featuring a selection of signature dishes from our À La Carte offerings, alongside exclusive seasonal creations.

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.

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

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