



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.

North by Sud-Ouest Charcuterie - Bootle - 2.3 miles

Trained in the foothills of the Pyrenées in South-West France, Andrew Rogers now runs North by Sud-oust Charcuterie, using slow-grown, local, rare breed pigs. Featured in The Times' "Best of British Charcuterie" and the winner of two silver medals at the British Cured Meat Awards in 2019, North by Sud-oust Charcuterie produces high welfare free range traditionally cured meats.

Ward's Fish - Birkenhead - 3.6 miles

Ward's Fish is a family business currently owned by the fourth-generation Simon and Nigel Buckmaster. Supplying Executive Head 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.



Oysters au natural	3.95(po)
Grilled rye bread with whipped brown butter	6.50
Fried Gordal olives, rosemary, lemon salt & rapeseed	6.75
Charcuterie selection from North by Sud Ouest	11

Quail scotch egg with roasted garlic aioli	7
Mrs Kirkham's cheddar on toast & brown sauce	7
Duck leg croquettes & Plum sauce	9

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	18.50
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	31

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
Mille-feuille "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
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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

@eatdrinknord nordrestaurant.co.uk