

**NORD** ✦

@eatdrinknord nordrestaurant.co.uk



By Executive Chef, Daniel Heffy.



TABLE - Bold Street - 0.9 miles

Quality. Traceability. Sustainability. That's the ethos of Table. Ex-pastry chef Remy & his wife Andrea use high quality cocoa beans in small batches to develop deep favours & smooth texture in the chocolate.

Wards Fish - Birkenhead - 3.6 miles

Fourth-generation fishmongers situated across the River in Birkenhead. With brothers Nigel & Simon at the helm, they consistently supply the North-West with exceptional produce.

Edge & Son Butchers - Wirral - 6 miles

Fifth-generation. The focus of this humble butchers is expressing traditional methods of farming, and with their own slaughterhouse, it allows them to work with rare breeds within a 25 mile radius.

Growing @ Field 28 - Warrington - 19 miles

A pesticide and biocide-free farm. Jan & Kevin Dobbs uphold the commitment to put more into the ground than what is taken out.

Allow our chefs to tailor the evening for you and your guests, with a seasonal tasting menu. Featuring locally sourced ingredients & NORD's signature style of cooking

Chef's Choice Menu

6 courses

90 per guest

Celebration Menu

9 courses

115 per guest

Add a flight of wines from a range of local suppliers, carefully curated to pair alongside your menu.

Oyster	4 (po)
Poached oyster with pickled rhubarb & buttermilk	4.50
Bread & Butter	6.50
Petit lucques olives	7
House Aleppo pepper & fennel sausage	8
Mrs Kirkham's cheese & fresh fig herb tart	9
Butcher's Wife black pudding scotch egg with apple ketchup	7.50
Crab croquette with saffron aioli	9.50
Grilled beetroot, fresh yoghurt, green curry & lime leaf oil	16
Smoked trout, dill sour cream, buttermilk dressing & linseed crisp	17.50
Beef tartare, tallow emulsion, macadamia & pickled cucumber	19
Roscoff onion, mushroom & hazelnut duxelle, Jerusalem artichoke & lemon thyme broth	19
Smoked eel, white asparagus chawanmushi & pork dashi	19.50
Squid, corn puree, smoked tomato, wild garlic & consomme	21
Ricotta gnocchi, kale cream, pine nuts & aleppo pepper	22
Butter poached hake, sorrel cream, Jersey royal, peas & smoked eel	29
Chicken, asparagus, walnut & fermented butter sauce	33
Lamb T-bone, faggot, wild garlic, potato cream & bordelaise sauce	38
Edge & Son market cut	
Wards fish whole daily market catch	
Leaf salad, parmesan & chilli flakes	7
Hand-cut chips	7
Crushed potatoes with smoked butter	9
Seasonal buttered vegetables	8.5

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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