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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.

#### La Salle - Croxteth - 3 miles

A local school charity which provides hospitality training to its community. We will be showcasing their plot-to-plate initiative with fresh produce helping shape our seasonal menus here at NORD. A voluntary 1.00 will be added to your final bill, with each penny directed to help fund the academy.

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

10 courses

115 per guest

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



#### Oyster

Grilled oyster, smoked cream & grilled onion

#### Bread & Butter

Petit lucques olives

Smoked & glazed ham with mustard

Grilled leeks & sour cream

Crayfish rye taco, horseradish & pickled shallot

House pork sausage & smoked pork belly

Mrs Kirkham's cheese & winter truffle toast

Grilled beetroot, almond cream & blackcurrant leaf oil

Lobster roll

Hamachi crudo, salted radish, ponzu & sea buckthorn oil

Soused mackerel, horseradish cream & turnip

Carrot tart tatin, toasted pine nuts & clotted cream

Egg royal, roasted onion broth, chive & winter truffle

Beef tartare, tallow emulsion, macadamia & pickled cucumber

Globe artichoke, Hen of the wood, roasted cauliflower puree, preserved truffle & wild garlic sauce

Mushroom agnolotti, hazelnut & fermented mushroom sauce

Grilled lemon sole, lobster, carrot & bisque

Chicken, KFC, black garlic butter sauce, walnut, yuzu kosho emulsion & grilled fresh onion

Duck breast, truffle endive, celeriac & jus

Venison, squash hot sauce & blood orange jus

Edge & Son market cut

Wards Fish whole daily market catch

Hand-cut chips

Mixed leaf salad

Confit potatoes & smoked cream

Seasonal buttered vegetables

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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