



@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.

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

8 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)
Grilled oyster, chive butter & parmesan	4.50
Bread & Butter	6.50
Petit lucques olives	7
Pickled heritage cucumber, sour cream & sweet honey	7
Beef shin potato taco, horseradish & pickled cucumber	7
Crudite with sauce gribiche	8
House Aleppo pepper & fennel sausage	8
Mrs Kirkham’s cheese & fresh fig herb tart	9
Tandoori beetroot, harissa hummus, pine nut & mint	14.50
Lobster roll	17.50
Smoked trout, dill sour cream & fennel salad	17.50
Egg royal, roasted onion broth, chive & summer truffle	18
Grilled squid, Isle of White tomato & shiso	19
Beef tartare, tallow emulsion, macadamia & pickled cucumber	19
Globe artichoke, Hen of the wood, roasted cauliflower puree, preserved truffle & wild garlic sauce	21
Spinach & ricotta gnocchi, yellow courgette sauce, hazelnut, dill & tempura courgette flower	22
Butter poached cod, miso roast aubergine, baba ganoush & calamansi sauce	28
Chicken, KFC, black garlic butter sauce, walnut, yuzu kosho emulsion & grilled fresh onion	33
Lamb T-bone, olive tapenade, raita emulsion & grilled cucumber jus	38
Edge & Son market cut	
Wards Fish whole daily market catch	
Hand-cut chips	6.50
Mixed leaf salad	6.50
Confit potatoes & smoked cream	8
Seasonal buttered vegetables	8

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