



@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.

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

110 per guest

Add on NORD’s classic dishes:

2 courses

20 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, smoked cream & chive	4.50
Bread & Butter	6.50
Smoked sausage & brown sauce	8
Raggmunk, pork lardo & salted red currants	8.50
Grilled leeks, sour cream & cured egg yolk	8.50
Smoked & glazed ham with mustard	9.50
Mrs Kirkham’s cheese & winter truffle toast	11
Grilled beetroot, ajoblanco, toasted almond & blackcurrant leaf oil	16
Seabass crudo, radish, ponzu & sea buckthorn oil	17.50
Carrot tart tatin, sherry vinegar, toasted pine nuts & clotted cream	18
Soused red mullet, pickled swede, horseradish cream & dill	18
Lobster roll	18.50
Beef tartare, macadamia, Parmesan butter, tallow & pickled cucumber	19
Grilled hasselback celeriac, warm remoulade sauce & pistou	24
Mushroom tortellini, Jerusalem artichoke, hazelnut & fermented mushroom sauce	26
Duck breast, truffled chicory & sauce périgord	38.50
Grilled lamb rack, charred cabbage leaves, carrot hot sauce & jus	39
Pork chop, cheek, lobster claw, salsify barigoule & bisque	41
Edge & Son market cut	(daily price)
Daily market catch	(daily price)
Hand-cut chips	6.50
Radicchio & orange salad	7.50
Confit potatoes with smoked cream	8
Grilled hispi cabbage glazed with marmite	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
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