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After Dinner

Desserts

Hazelnut & chocolate choux Mont Blanc	12
Vanilla crème brûlée, honey roast fig & silver needle tea ice cream	12
Pumpkin rice pudding souffle with saffron ice cream	12.5
Ginger treacle tart with yoghurt ice cream	12.5
Table chocolate cremeaux	13
Black Forest baked Alaska	14
Daily cheese 1, 3 or 5	(daily price)

Dessert Wines

	70ml	btl
Alasia Brachetto d'Aqui 2023 Piemonte, Italy - Brachetto	7.50	39
Cline Cellars Late Harvest Mourvèdre 2019 Contra Costa County, California, USA - Mourvèdre	10	63
Domaine Papagiannikos Melias 2024 Attika, Greece - Malagouzia	10.50	68
Kardos Tokaji Aszú 5 Puttonyos Butella Reserve 2019 Mád, Tokaj, Hungary - Furmint	13	75

Cocktails



Sgroppino Belvedere Vodka, wine sorbet, prosecco, citrus	9.50
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Carajillo Orange, Vanilla, Coffee	12
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Digestifs

Krohn Tawny Port Douro, Portugal - oak, spice, chocolate	4.50
Tio Pepe Fino Sherry Jerez de la Frontera, Spain - dry, citrus, saline	5
Fernando de Castilla Antique PX Sherry Jerez de la Frontera, Spain - sweet, rich, caramel	9.50
Linie Akvavit Norway - Caraway, oak, sherry	6
Aalborg Taffel Akvavit Denmark - citrus, star anise, velvety	6.50
Ramazzotti Amaro Milan, Italy - balsamic, herbal, citrus	5.50
Amaro Montenegro Bologna, Italy - bitter orange, vanilla, black tea	7.50
Dispense Amaro London, England - burnt sugar, clove, basil	7.50
Fernet Branca Milan, Italy - bitter, orange zest, herbaceous	4.50 / 7
Branca Menta Milan, Italy - sweet, peppermint, balsamic	4.50 / 7
The Pathfinder Hemp and Root Non-alcoholic Spirit Seattle, Washington, USA - bittersweet, douglas fir, wormwood	3.50 / 7

Hot Beverages

Espresso	2.95
Cortado	3.85
Macchiato	3
Americano	3.65
Latte	4.15
Cappuccino	4.15
Flat white	3.95
English Breakfast tea	3.40
Herbal tea	3.40
Add something sweet	7