



@eatdrinknord    nordrestaurant.co.uk



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, sour cream & chive   | 5.50          |
| Parker house roll with pepper dulce & truffle butter                                 | 7.50          |
| Pork coppa   | 9             |
| Steamed spicy chicken bun  | 9             |
| Hashbrown, quail egg, truffle & Parmesan   | 9.50          |
| Boquerones on toast  | 12            |
| Grilled beetroot, pine nut, olive oil, goat’s curd & balsamic                        | 16            |
| Seabass crudo, lime, fresh wasabi & calamansi ponzu                                  | 17.50         |
| Hot smoked mackerel pâté, apple, cider aspic on rye crumpet                          | 17            |
| Roscoff onion tart tatin, walnut, chive, truffle & Mrs Kirkham’s custard             | 18            |
| Beef tartare, macadamia, Parmesan butter, tallow & pickled cucumber                  | 18.50         |
| Scallop, pork cheek, poached pear & lemon thyme                                      | 19            |
| Smoked squash, brassica, fermented fennel butter sauce & pumpkin seed                | 29            |
| BBQ hen of the woods, tortellini, Jerusalem artichoke, black garlic & mushroom sauce | 29            |
| Lamb barnsley chop, sauce Bourguigon & mint sauce                                    | 38            |
| Sirloin, cep emulsion, tempura enoki & bone marrow jus                               | 39            |
| Razor clam, smoked eel & brown shrimp cassoulet, salsify & sorrel sauce              | 39            |
| Edge & Son market cut  | (daily price) |
| Daily market catch   | (daily price) |
| Hand-cut chips   | 6.50          |
| Green salad  | 7             |
| Mixed cabage with white miso dressing & sesame                                       | 8             |
| Confit potatoes with smoked cream  | 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