

NORD ✦

@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 one pound per person charitable donation will be added to your bill to support La Salle.

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
Fresh tomato, lovage & blackcurrant leaf oil	6
Parker house roll with pepper dulce & truffle butter	7.50
Southern fried rabbit croquet & pickled walnut	8.50
Rabbit loin & pork secreto skewer	9
Steamed spicy chicken bun	9
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 maitake mushroom, tortellini, Jerusalem artichoke, black garlic & mushroom sauces	29
Lamb barnsley chop, sauce Bourguignon & mint sauce	38
Sirloin, cep emulsion, tempura enoki & bone marrow jus	39
Turbot, smoked eel & brown shrimp cassoulet, salsify & sorrel sauce	40
Edge & Son market cut	(daily price)
Daily market catch	(daily price)
Hand-cut chips	6.50
Green salad	7
Mixed cabbage with white miso dressing & sesame	8
Smoked cream potatoes	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