

NORD ✨



By Executive Chef, Daniel Heffy.



At NORD, we are committed to sourcing exceptional ingredients with a focus on seasonality, provenance, and sustainability. We work closely with trusted local producers and suppliers wherever possible to ensure transparency, traceability, and the highest quality across our menu. Our fish are wild, native, and sustainably caught by day boats using carefully selected, low-impact fishing methods.

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 flavours & 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 a flight of wines from a range of local suppliers, carefully curated to pair alongside your menu.



Oyster	4.95 (po)
Grilled oyster with fermented fennel cream, fennel pollen	5.50
Caramelised onion parker house roll & whipped brown butter	6.95
Courgette baba ganoush, hazelnut dukkah & chilli oil	7.95
BBQ sweetcorn tartlet	7.95
Boquerones, taramasalata on toast	9.50
Grilled pork belly skewer with wild garlic caper pistou	9.50
Grilled tandoori beetroot, butterbean hummus & smoked bell pepper	12
Roscoff onion tarte tatin, Mrs Kirkham's cheese cream, pine nuts & black truffle	15.95
Goats cheese dumpling, caramelised onion, fermented mushroom & maitake	15.95
Tuna crudo, buttermilk & fermented blackcurrant	16.95
Beef tartare, macadamia, Parmesan butter, tallow & pickled cucumber	18.50
Fazzoletti, grilled leek, almond & black truffle cream	18.95
John Dory, vin jaune butter sauce, salsify & walnut	32.95
BBQ swede, black garlic, hazelnut & goats curd	21
Hay smoked duck, pak choi, carrot hot sauce & fig leaf	28
Fillet mignon, wild mushroom & peppercorn jus	42.50
Whole chicken, KFC, fermented mushroom butter sauce & greens	58.95
Whole plaice, confit garlic, chive & poached baby onions	42.50
Cote de boeuf	(daily price)
Market cut	(daily price)
Market fish	(daily price)
Chips	6.50
Confit potatoes with smoked cream	7.95
Grilled seasonal greens with roasted yeast cream	7.95
Mixed leaf salad	6.50
Beetroot, Makrut Lime & ginger	11.95
'Snickers' Caprice cake	11.95
Treacle & ginger tart with yoghurt sorbet	12.50
Chocolate & cherry marshmallow	12.50
Tea, milk & honey Mille-feuille	12.50
Lemon, raspberry & violet baked Alaska	13
3 cheese plate, chutney & fruit loaf	17.50

