
NORD

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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 favours & smooth texture

Lake District Farmers - Ulverston - 54 miles

Established in 2009, Lake District Farmers work with individual hill farms that have been raising heritage breed cattle for generations in the one of the most beautiful parts of the world. Using traditional farming methods, patience and sustainable process's, they dry age on the bone for a minimum of 4 weeks, to enhance the quality of their beef and preserve the characteristics of the breed.

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

8 courses

120 per guest

Add a flight of wines to your chefs menu experience, carefully curated by our in house wine enthusiast, Charlotte.

80 per guest

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A La Carte Winter Menu

Caramelised onion parkerhouse roll & whipped brown butter	7.50
Smoked trout, dill sour cream with blini's	9
Ox cheek croquets with horseradish emulsion	9
Grilled pork belly skewer with apple & mustard emulsion	9.50
Mrs Kirkhams cheese & winter truffle toast	9.50
Grilled beetroot, ajoblanco, toasted almond & herb oil	14
Tuna crudo, radish, confit ginger, bottarga, ponzu & shiso	17
Carrot tart tatin, pickled cranberries, pine nuts & goats cheese cream	16.50
Beef tartare, macadamia, parmesan butter, tallow & picked cucumber	19.50
Lobster roll	19.50
Chawanmushi, grilled crab, dashi, pork jowl & chive	21
Mushroom agnolotti, Jerusalem artichoke, hazelnut & fermented mushroom sauce	20
Turbot, vin jaune butter sauce, blue mussel & poached fennel	33
Roasted parsnip, puree, grilled cabbage, jus & Aleppo pepper oil	21.50
Grilled venison, grilled cabbage, confit carrot, hot sauce & jus	35.50
Sirloin, pomme Anna & Café de Paris butter sauce	44
Whole chicken, KFC, fermented fennel butter sauce & greens	52
Whole monkfish tail, miso butter sauce and Southport potted shrimp	72
Beef wellington, wild mushroom, crushed Jerusalem artichoke & horseradish	55
Cote de boeuf	(daily price)
Market cut	(daily price)
Market fish	(daily price)
Chips	6.50
Mixed leaf salad	6.50
Confit potatoes with smoked cream	8
Seasonal greens with roasted yeast cream	8
White chocolate & orange bread & butter pudding with chocolate ice cream	11.50
Hazelnut & chocolate eclair Mont Blanc	13
Mince pie & ginger tart with clotted cream ice cream	13
Eggnog & honey mille-feuille	13
Winter berry & vanilla baked Alaska	13
3 cheese plate, chutney, fruit loaf	18

