



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 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	4.50 (po)
Grilled oyster, sour cream & chive	5
Parker house roll with pepper dulce & truffle butter	6.50
Vegetable crudite with whipped ranch dressing	7
Boquerones on toast	7
Octopus potato taco with aguachile	9.50
Quail skewer with pickled plum	9.50
Grilled beetroot, spring onion, yoghurt & green curry	12
Hot smoked trout, fennel salad, sake trout roe & dill sour cream	12.50
Roscoff onion tart tatin, walnut, mrs kirkham cheese & chive	14.50
Tuna crudo, fermented blackcurrant & koji buttermilk with compressed radish	16
Beef tartare, macadamia, Parmesan, tallow & pickled cucumber	18
Scallop, corn pottage, smoked tomatoes & dashi	21
Roasted squash, cabbage, Burattini & toasted pumpkin seeds	21
Crispy st ewes egg, Jerusalem artichoke, asparagus & maitake mushroom	22.50
Cod, ricotta gnocchi, peas & fermented fennel sauce	24
Sirloin, swiss chard, salsify barigoule & sauce perigord	32
Duck breast, confit leg, apricot & courgette	34
Whole chicken, KFC, grilled onion & chive sauce	58
Monkfish tail with peppercorn sauce & onion rings	64.50
Cote de boeuf Daily price	(daily price)
Market cut Daily price	(daily price)
Market fish Daily price	(daily price)
Hand-cut chips	6.50
Green salad	6.50
Mixed vegetables with miso dressing	7.95
Smoked cream potatoes	7.95
Caramelized whey tart with yoghurt sorbet	11
“Snickers” Caprice cake	11.50
Strawberries & cream	12
Tea, milk & honey mille feuille	12
Parma violet, lemon & raspberry baked Alaska	12.50
Textures of chocolate	15
3 cheese plate with fruit loaf & chutney	15.50
Something sweet	6.50