NORD

Winter Sunday Menu

Two Courses £38
Three Courses £45

First Course

Grilled beetroot, ajoblanco, toasted almond & herb oil
Smoked trout, dill sour cream, pickles & rye bread
Beef tartare, macadamia, Parmesan butter, tallow & picked cucumber
Mrs Kirkhams cheese & winter truffle toast

Second Course

Roasts
All served with roast potatoes, seasonal vegetables, Yorkshire pudding, gravy or sauce

Roasted pork belly & apple sauce
Grilled chicken & stuffing
Braised beef cheek & Horseradish cream
Roasted parsnip, puree, grilled cabbage leave, jus & Aleppo pepper oil

Childrens Roast including a soft drink & ice cream

Seasonal Mains
Grilled salmon, mussel beure blanc, dill & confit potato
Spatzel, chestnut cream, apple & pickled cranberries
Turkey leg, boudin blanc, chanterelle, grilled leeks & brown sauce
Market Fish Daily Price
Market cut Daily Price

Chips	6.50
Confit potatoes with smoked cream	7.95
Grilled seasonal greens, roasted yeast cream	7.95
Mixed leaf salad	6.50

Hazelnut & chocolate eclair Mont Blanc
White chocolate & orange bread & butter pudding with chocolate ice cream
Mince pie & ginger tart with clotted cream ice cream
Eggnog & honey millefuille
2 cheese plate with chutney & fruit loaf

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
@eatdrinknord nordrestaurant.co.uk