



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 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.



Winter al a carte (Christmas menu)



Oysters
Grilled oyster with béarnaise

6.50 (po)

Caramelised onion parkerhouse roll & whipped brown butter
Grilled prawn skewer with garlic butter
Smoked trout, dill sour cream with blini's
Ox cheek croquettes with horseradish emulsion
Mrs Kirkhams cheese & winter truffle toast

Grilled beetroot, ajoblanco, toasted almond & herb oil
Lobster roll
Tuna crudo, radish, confit ginger, bottarga, ponzu & shiso
Carrot tarte tatin, sherry vinegar caramel, pickled cranberries, pine nuts & goat's cheese cream
Beef tartare, macadamia, Parmesan butter, tallow & pickled cucumber
Chawanmushi, grilled crab, dashi, pork jowl & chive

Mushroom agnolotti, Jerusalem artichoke, hazelnut & fermented mushroom sauce
Turbot, vin jaune butter sauce, blue mussel & poached fennel
Roasted parsnip, purée, grilled cabbage leaves, jus & aleppo pepper oil
Grilled Venison, charred cabbage leaves, confit carrot, hot sauce & jus
Sirloin, pomme Anna & cafe de Paris butter sauce

Whole chicken, KFC, fermented fennel butter sauce & greens
Whole plaice, confit garlic, chive & poached baby onions
Beef wellington, wild mushroom, crushed Jerusalem artichoke & horseradish (limited availability)
Cote de boeuf
Market cut
Market fish

Chips
Crushed potatoes with smoked cream
Grilled seasonal greens with roasted yeast cream
Mixed leaf salad

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 Millefeuille
Winter berry & vanilla baked Alaska
3 cheese plate, chutney, fruit loaf