



£65 per head

Chefs snacks



Rhubarb cured seabass, salted radish, ponzu & shiso oil

Beef tartare, tallow emulsion, macadamia & pickled cucumber

Grilled beetroot, fresh yoghurt & chimichurri

Burrata, peach, almond & bitter green salad



Beer battered cod kiev, warm tartar & pea fritter

Fazzoletti pasta, green asparagus, walnut cream & confit egg yolk

Grilled chicken, hot sauce, miso roasted aubergine & leaf salad

Lamb rack, chive emulsion & grilled fresh onion

All served with potatoes & a selection of vegetables



Japanese cotton cake & strawberry

Table chocolate & malt mille-feuille

Gooseberry & almond tart with chantilly cream

Fig tarte fine, fruit & nuts with daily British cheese



Something for your coffee

@eatdrinknord www.nordrestaurant.co.uk

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.

Please note, this menu may be subject to change due to seasonal produce.