

The Noortwyck

Seeded Parker House cultured butter	12
Caviar hash brown and crème fraîche	22 <i>ea</i>
Oysters hot sauce and guindillas	26
Pickled Mackerel grilled apricot and onion	22
Chicken Liver Parfait candy snap grapes, honey cardamom toast	18
Kale Salad toasted pine nut and 7 year gouda	21
Heirloom Tomatoes stracciatella and black olive	23
Duck Rillettes cognac dates and pickled peaches	24
Agnolotti corn and summer truffle	33
Linguine clams and Calabrian chili	28
Grilled Hanger Steak tamarind and grilled spring onion	52
Branzino fregola, favas and almonds	39
Eggplant Parm blistered cherry tomato sauce and saffron	27
Duroc Pork Chop Jimmy Nardello's, pepper jam and fennel	41
Roasted Chicken Breast braised romanos and chanterelles	39
<i>/ for two /</i>	
Dry-Aged Duck Crown sauce au poivre	110

