

The Noortwyck

/ Wine and Wellington /

Beef Wellington 52

roasted shallots and chips

Wine

Tempranillo, Bodegas Eguiluz, crianza, rioja, spain 2021	10
Bordeaux Blend, Arnot Roberts, california 2022	20
Nebbiolo, Elvio Cogno, <i>cascina nuova</i> , barolo, piedmont 2020	30

/ first bites /

Seeded Parker House cultured butter	12
Oysters horseradish mignonette and chive	26
Fluke Crudo fennel and pear	22

/ starters /

Leeks Vinaigrette hazelnut, meredith feta and black truffle	22
Char Siu Duck milk bun and foie gras butter	25
Chicken Liver Parfait cara cara marmalade, cardamom toast	18
Kale Salad toasted pine nut and 7 year gouda	21
Escargot Agnolotti garlic and parsley	32

/ mains /

Sea Bass lobster bisque, chorizo and fennel	42
Hispi Cabbage lentil and cipollini ragu, pine nuts	31
Duroc Pork Chop XO and broccoli rabe	41
Roasted Half Chicken tarragon, brioche and Albufera sauce	39

