

The Noortwyck

Seeded Parker House cultured butter	12
Caviar hash brown and crème fraîche	22 <i>ea</i>
Oysters pickled ramps and chive oil	26
Fluke Crudo fennel and pear	22
Chicken Liver Parfait champagne grapes, honey cardamom toast	18
Kale Salad toasted pine nut and 7 year gouda	21
Badger Flame Beets stracciatella, pistachio and mint	21
Char Siu Duck milk bun and foie gras	25
Agnolotti sunchoke, hazelnut and black truffle	32
Rigatoni braised lamb, rosemary and anchovy	30
Wagyu Beef Cheek celeriac and roasted carrot	42
Halibut gigante beans, wild mushroom, wasabi green pistou	42
Hispi Cabbage lentil and cipollini ragu, pine nuts	31
Duroc Pork Chop ‘nduja XO and broccoli rabe	41
BBQ Duck Breast au poivre, fig and collard greens	52
<i>/ for two /</i>	
Roasted Chicken tarragon, brioche and Albufera sauce	90

