

The Noortwyck

Seeded Parker House cultured butter	12
Prosciutto Cotto Comté and preserved tomato	18
Toasted Crumpet Welsh rarebit and Burgundy truffle	21
Caviar hash brown and crème fraîche	20 <i>ea</i>
Oysters Henry's hot sauce and pickled shimeji mushrooms	25
Hamachi apples and radishes	21
Fluke Crudo coconut leche de tigre and heirloom fingerlings	21
Kale Salad toasted pine nut and 7 year gouda	19
Chicories pomelo, walnuts and stracciatella	21
Char Siu Duck milk bun and foie gras butter	23
Agnolotti sunchoke, hazelnut and black truffle	34
Rigatoni lamb ragu and pink peppercorn	28
Short Rib roasted onion and badger flame beets	42
Grilled Branzino butternut squash and saffron beurre blanc	37
Lasagnette wild mushroom and aged parmesan	27
Porcelet Pork Belly mustard greens and pear	39
BBQ Duck Breast hakurei turnip and blood orange	48
<i>/ for two /</i>	
Roast Chicken brioche, tarragon and Albufera sauce	80

