

The Noortwyck

Seeded Parker House cultured butter	12
Caviar hash brown and crème fraîche	20 <i>ea</i>
Oysters smoked trout roe and chive	26
Fluke Crudo fennel and pear	22
Chicken Liver Parfait pickled grapes and honey cardamom toast	18
Green Asparagus pistachio and meredith feta	18
Kale Salad toasted pine nut and 7 year gouda	19
Grilled Fingerlings stracciatella and black truffle	22
White Asparagus “cacio e pepe”	32
Agnolotti English pea and pancetta	28
Bucatini ramps and white pepper	28
Short Rib wild mushrooms, spring onions and black garlic	44
Tilefish saffron gnocchi, favas and garbanzos	39
Glazed Farro nettles and green garlic	26
Duroc Pork Chop ‘nduja XO and broccoli rabe	41
Roasted Chicken Breast morels and Albufera	38
<i>/ for two /</i>	
BBQ Duck Crown rhubarb and collard greens	110
Dry-aged Ribeye triple cooked chips <i>limited quantities</i>	140

