

The Noortwyck

/ Wine and Wellington /

Beef Wellington 49

roasted shallots and Yorkshire pudding

Wine

Tempranillo, Bodegas Eguíluz, 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 pickled ramps and chive oil	26
Fluke Crudo fennel and pear	22

/ starters /

Chicken Liver Parfait champagne grapes, honey cardamom toast	18
Kale Salad toasted pine nut and 7 year gouda	21
Char Siu Duck milk bun and foie gras	25
Agnolotti sunchoke, hazelnut and black truffle	32
Rigatoni lamb ragu, rosemary and anchovies	30

/ mains /

Halibut gigante beans, wild mushroom, wasabi green pistou	42
Hispi Cabbage lentil and cipollini ragu, pine nuts	31
Duroc Pork Chop XO and broccoli rabe	41

/ for two /

Roast Chicken tarragon, brioche and Albufera sauce	90
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