

# Noble Rot

MAYFAIR

## SAMPLE PRIVATE DINING MENU

Bread & Butter £6

Olives £6

Coppa Trentina £14

Carlingford Oyster £5 each

Fried Porthilly Oyster & Tartar Sauce £6 each

Parmesan Gougère £4 each

Radishes & Pesto Modenese £12

Pork & Black Trompette Terrine £16

Stuffed Morels £25

Cod Kokotxas & Courgette Flower Fritto £17

Steamed Asparagus & Brown Crab Hollandaise £20

Grezzina Courgette, Ricotta & Almond £16

Cornish Brill, Agretti & Saffron Beurre Blanc £42

Potato Gnocchi, Broad Beans, Wild Garlic & Walnut £30

Anjou Pigeon, Mangalitza Blood Cake, Peas & Alsace Bacon £36

Herdwick Lamb, Sprouting Broccoli & Anchovy £39

Sea Bass Bilbaína £76 for 2

Welsh Mangalitza Pork Chop £90 for 2

Hereford Beef Rib £110 for 2

Steamed Greens / Jersey Royals / Green Salad £6 each

Galia Melon & Cucumber Salad £9

Tiramisu £14

Cold Rice Pudding & Alphonso Mango £13

Gariguetto Strawberry & Buttermilk Panna Cotta £12

Lemon Tart £14

24 Month Aged Comté\* £12

Cheese Plate £16

Le Chanteral\*, Yoredale\*, Roquefort Carles\*

\*Unpasteurised

**Gift vouchers available**

**Noble Rot Magazine Issue 37 £12**

**Who's Afraid of Romanée-Conti: A Shortcut to Drinking Great Wines by Dan Keeling £30 with free tote bag**

**12.5% Discretionary Service Charge will be added to your bill**

**We add an optional £1 to every bill to raise money for The Royal Marsden Society, a cause close to our hearts**

**Game may contain shot - Allergen information is available on request**