

Noble Rot

SOHO

SAMPLE PRIVATE DINING MENU

Olives £5

Bread & Butter £6

Saucisson Sec £12

Salame Rosa £16

Choux Bun, Chicken Liver Parfait, Tokaji Jelly & Walnut £5 each

Giardiniera Pickles £6

Crudités & Black Olive Tapenade £12

Asparagus, Wild Garlic & Aged Parmesan £17

Hand-Cut Tagliatelle & Sardine Bolognese £16

Pig's Head Terrine & Apple Mustard £15

Roast Lamb Cutlet, Caponata & Sheep's Ricotta £40

Cod, Romesco & Purple Sprouting Broccoli £38

Salt Baked Celeriac & Hen of the Wood Pithivier with Creamed Spinach £30

Roast Chicken, Morels & Vin Jaune, Riz au Pilaf £88 for 2/3

Roast Potatoes / Hispi Cabbage / Side Salad £6 each

Chocolate Marquise & Praline Crème Anglaise £12

Rhubarb & Honeycomb Choux Bun £12

Cheese Plate £16

Fleur de Chevre*, Abondance*, Bleu de Queyras*

*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

A discretionary £1 donation will be added to your bill for The Springboard Charity

12.5% Discretionary Service Charge will be added to your bill

Game may contain shot - Allergen information is available on request