



## **SET LUNCH MENU**

**27th April 2024**

Cold Roast Pork, Radish & Anchovy

Tribute to Grace, Sta. Barbara Grenache Blanc; California, USA 2021

~

Roast Bavette & Sauce Au Poivre

T Orgo, Saperavi; Kakheti, Georgia 2021

~

Rhubarb Fool

Hetszolo, Late-Harvest; Tokaji, Hungary 2020

**2 Courses £22**

**3 Courses £26**

**WINE PAIRING NOT INCLUDED**

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

**ALLERGEN INFORMATION IS AVAILABLE ON REQUEST**



**MAYFAIR**

**RESTAURANT MENU**

**27th April 2024**

Bread & Butter £5.50

Olives £6

Finocchiona £14

Carlingford Oyster £5 each

Cheese & Onion Gougère £3.50 each

Breakfast Radishes & Whipped Brown Butter £6

Chickpea Panisse & Smoked Cod's Roe £12

Beef Tartare, Smoked Egg Yolk & Cheddar £16

Grilled Squid & Chorizo Sauce £18

Cured Sea Bream, Raf Tomato & Sweet Cicely £18

Steamed Asparagus, Goat's Curd & Sorrel £18

Warm Smoked Eel, Potato & Avruga Caviar £25

Grilled Lamb Sweetbreads & Iberiko Tomato Vinaigrette £16

Roast Cornish Cod, Sea Kale, Brown Butter & Hazelnut £32

Saddleback Pork Chop, Chicory & Anchovy £34

Potato Gnocchi, Morels, Parmesan & Egg Yolk £30

Anjou Pigeon, Pearl Barley & Poached Shiitake £36

Whole Dover Sole, Mussels & Morels £56 for 1 / £105 for 2

Hispi Cabbage / Jersey Royals / Bitter Leaf Salad £6 each

Lemon Tart £14

Rhubarb & Fennel Millefeuille £14

Chocolate Pavé £12

24 Month Aged Comté\* £12

Cheese Plate £16

Baron Bigod\*, Cabriolait\*, Pevensey Blue

\*Unpasteurised

**Gift vouchers available**

**Noble Rot Magazine Issue 34 £12**

**The Noble Rot Book 'Wine From Another Galaxy' £30**

**Allergen Information is available on request**

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

***We add a discretionary £1 to every bill to raise money for The Royal Marsden Cancer Charity, a cause close to our hearts.***



**MAYFAIR**

**BAR MENU**

**27th April 2024**

Bread & Butter £5.50

Olives £6

Finocchiona £14

Carlingford Oyster £5 each

Cheese & Onion Gougère £3.50 each

Warm Boudin Noir & Guindilla Pepper £10

Chickpea Panisse & Smoked Cod's Roe £12

Grilled Scottish Langoustine £8 each

Beef Tartare, Smoked Egg Yolk & Cheddar £16

Cured Sea Bream, Raf Tomato & Sweet Cicely £18

Steamed Asparagus, Goat's Curd & Sorrel £18

Bitter Leaf Salad £6

Chocolate Pavé £12

Rhubarb & Fennel Millefeuille £14

24 Month Aged Comté\* £12

Cheese Plate £16

Baron Bigod\*, Cabriolait\*, Pevensey Blue

\*Unpasteurised

**Gift vouchers available**

**Noble Rot Magazine Issue 34 £12**

**The Noble Rot Book 'Wine From Another Galaxy' £30**

**Allergen Information is available on request**

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

***We add a discretionary £1 to every bill to raise money for The Royal Marsden Cancer Charity, a cause close to our hearts***

# Noble Rot

## MAYFAIR DESSERT MENU

Lemon Tart £12

L Osmin, Jurancon 'La Dernier Carre'; South West, France 2015 £8 (75ml)

Rhubarb & Fennel Millefeuille £14

Staffelter Hof, Riesling Auslese 'Krov Steffensberg'; Mosel, Germany 2017 £13 (75ml)

Chocolate Pavé £12

Niepoort, LBV Port; Douro, Portugal 2018 £8 (75ml)

24 Month Aged Comté\* £12

Laguerre, Grenache Blanc 'OXY'; Roussillon, France NV £8 (75ml)

Cheese Plate £16

Baron Bigod\*, Cabriolait\*, Pevensey Blue

\*Unpasteurised

Cheeses paired with a flight of 75ml each of:

Casa Coste Piane, Valdobbiadene Prosecco Col Fondo; Veneto, Italy NV

C Lavallee, St-Bris 'Les Copains d'Abord'; Burgundy, France 2020

The Wine Society, Vintage Port 'Exhibition'; Douro, Portugal 2011

for an additional £27

**Allergen Information is available on request**

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