



SET LUNCH MENU

19th March 2024

Smoked Cod's Roe on Toast

L Osmin, Jurancon Sec 'Au Lavoir de Cancaillau'; South West, France 2021

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Confit Duck Leg, Braised Lentils & Aioli

L'Enclos de Peralba, 'Vi Fi de Masia'; Penedes, Spain 2019

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Brown Butter Cake

HM Borges, Malmsey '15 Year Old'; Madeira, Portugal NV

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

Noble Rot

MAYFAIR RESTAURANT MENU

19th March 2024

Bread & Butter £5.50

Olives £6

Marcona Almonds £6

Finocchiona £14

Speciale de Claire Oyster & Salted Gooseberry £5 each

Cheese & Onion Gougere £3.50 each

Chickpea Panisse & Smoked Cod's Roe £12

Beef Tartare, Smoked Egg Yolk & Cheddar £16

Cured Sea Bream, Creme Fraiche & Tondoli Farm Citrus £18

Buffalo Mozzarella, Winter Tomato & Agretti £14

Warm Smoked Eel, Potato & Avruga Caviar £25

Grilled Spatchcock Quail, Citron Lemon & Romesco £16

Duck & Brown Butter Agnolotti £16

Roast Cornish Hake, Cauliflower, Brown Butter & Hazelnut £32

Aged Beef Rump Cap, Puntarelle & Anchovy £34

Saddleback Pork, Tropea Onion & Wild Garlic £32

Grilled Celeriac, Hen of the Wood & Goat's Curd £28

Butterflied Red Mullet & Pied de Mouton £38

Honey Glazed Cumbrian Duck, Braised Endive & Blood Orange £104 for 2

Hispi Cabbage / Pomme Puree / Bitter Leaf Salad £6 each

Blood Orange Cream & Buckwheat Sable £12

Rhubarb Choux Bun £12

Meyer Lemon Millefeuille £14

Chocolate & Brown Butter Tart £14

24 Month Aged Comte* £12

Cheese Plate £16

Baron Bigod*, Durrus, Bleu de Queyras

*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

18th March 2024

Bread & Butter £5.50

Olives £6

Marcona Almonds £6

Finocchiona £14

Buffalo Mozzarella £14

Speciale de Claire Oyster & Salted Gooseberry £5 each

Cheese & Onion Gougere £3.50 each

Roast Chicken & Wild Garlic Croquettes £5 each

Chickpea Panisse & Smoked Cod's Roe £12

Boudin Noir Toast £10

Beef Tartare, Smoked Egg Yolk & Cheddar £16

Leeks Vinaigrette & Chopped Egg £14

Confit Duck Leg & Celeriac Remoulade £18

Bitter Leaf Salad £6

Chocolate & Brown Butter Tart £14

Rhubarb Choux Bun £12

24 Month Aged Comte* £12

Cheese Plate £16

Baron Bigod*, Durrus, Bleu de Queyras

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DESSERT MENU

Blood Orange Cream & Buckwheat Sable £12

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

Chocolate & Brown Butter Tart £14

Marco di Bartoli, Marsala Superiore 'Vigna Miccia Oro'; Sicily, Italy 2018 £13 (75ml)

Rhubarb Choux Bun £12

P Lauer, Riesling Auslese 'Kupp Fass 10'; Mosel, Germany 2018 £9 (75ml)

Meyer Lemon Millefeuille £14

La Clotte-Cazalis, Sauternes; Bordeaux, France 2018 £8 (75ml)

24 Month Aged Comte* £12

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

Cheese Plate £16

Baron Bigod*, Durrus, Bleu de Queyras

* Unpasteurised

Cheeses paired with a flight of 75ml each of:

Ancre Hill, Blanc de Noirs; Monmouthshire, Wales NV

Knewitz, Riesling Kabinett 'Eisenerz'; Rheinhessen, Germany 2021

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

for an additional £24

12.5% Discretionary Service Charge will be added to your bill

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