



## **SET LUNCH MENU**

**8th March 2024**

Confit Duck Rillettes

Moulin La Viguerie, Tavel 'La Combe des Rieu'; S Rhone, France 2021

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Roast Bavette, Purple Sprouting Broccoli & Bearnaise

La Barthassade, Terrasses du Larzac 'Les Ouvrees'; Languedoc, France 2021

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Brown Butter & Hazelnut Cake

Marco di Bartoli, Marsala Superiore 'Vigna Miccia Oro'; Sicily, Italy 2018

**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

**8th March 2024**

Bread & Butter £5.50

Olives £6

Marcona Almonds £6

Finocchiona £14

Speciale de Claire Oyster & Salted Gooseberry £5 each

Chickpea Panisse & Smoked Cod's Roe £12

Cheese & Onion Gougere £3.50 each

Chicken Liver Parfait Toast £9

Beef Tartare, Smoked Egg Yolk & Cheddar £16

Grilled Sardines & Gremolata £14

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

Leeks Vinaigrette & Chopped Egg £14

Warm Smoked Eel, Potato & Avruga Caviar £25

Grilled Spatchcock Quail, Citron Lemon & Romesco Sauce £16

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

Ryeland Hogget, Puntarelle & Anchovy £34

Saddleback Pork Rump, Tropea Onion & Wild Garlic £32

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

Whole John Dory, Pied de Mouton & Cornish Squid £46

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\*, 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

## BAR MENU

8th March 2024

Bread & Butter £5.50

Olives £6

Marcona Almonds £6

Finocchiona £14

Speciale de Claire Oyster & Salted Gooseberry £5 each

Chicken Liver Parfait Toast £9

Cheese & Onion Gougere £3.50 each

Chickpea Panisse & Smoked Cod's Roe £12

Leeks Vinaigrette & Chopped Egg £14

Grilled Sardines & Gremolata £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\*, Cabriolait, Pevensey Blue

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MAYFAIR

## 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

Zilliken, Riesling Spatlese 'Saarburger Rausch'; Mosel, Germany 2011 £13 (75ml)

Meyer Lemon Millefeuille £14

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

Comte £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:

Pago de Tharsys, Brut Nature Reserva 'Ceramic'; Valencia, Spain NV

A Bain, Sauvignon Blanc 'La Levee'; Loire, France 2018

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

for an additional £29

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