



SET LUNCH MENU

2nd December 2023

Puntarelle & Goat's Curd Salad

T Boudignon, Anjou Blanc; Loire, France 2020

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Roast Skate Wing & Mussel Sauce

V Dureuil-Janthial, Rully; Burgundy, France 2020

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Custard Tart & Blackcurrant

Dauphine-Rondillon, Loupiac 'Cuvée d'Or'; Bordeaux, France 2010

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

2nd December 2023

Bread & Butter £5.50

Olives £5

Marcona Almonds £5

Salame di Cinta Senese £14

Carlingford Oyster & Salted Gooseberry £5 each

Native Oyster & Salted Gooseberry £7 each

Cheese & Onion Gougere £3.50 each

Chickpea Panisse & Smoked Cod's Roe £12

Scottish Langoustines £8 each

Salt-Baked Celeriac, Pear, Walnut & Stichelton £15

Venison Chou-Farci & Green Peppercorn Sauce £16

Duck Terrine & Earl Grey Prunes £15

Warm Smoked Eel, Potato & Avruga Caviar £25

Stuffed Squid & Chorizo Sauce £18

Istrian White Truffle Tagliatelle £48

Cornish Cod, Vin Jaune & Cauliflower Mushroom £35

Roast Aynhoe Park Venison, Quince, Salsify & Delica Pumpkin £36

Lincolnshire Poacher, Potato & Egg Yolk Vol-au-Vent £28

Glazed Beef Short Rib, Celeriac & Pickled Walnut £34

Roast Suckling Pig, Champagne Choucroute & Apple Mustard £110 for 3

Hispi Cabbage / Pomme Puree / Salad £6 each

Quince Tarte Fine & Hazelnut Ice Cream £12

Apple & Meadowsweet Choux Bun £12

Sauternes Creme Caramel £12

Chocolate Sorbet, Sea Salt & Olive Oil £6

24 Month Aged Comte* £12

Cheese Plate £15

Stracchino All'Antica*, St Jude*, Bleu de Queyras

*Unpasteurised

Gift vouchers available

Noble Rot Magazine Issue 33 £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

2nd December 2023

Bread & Butter £5.50

Olives £5

Marcona Almonds £5

Salame Toscano £14

Carlingford Oyster & Salted Gooseberry £5 each

Native Oyster & Salted Gooseberry £7 each

Grilled Scottish Langoustine £8 each

Salt-Baked Celeriac, Pear, Walnut & Stichelton £15

Duck Terrine & Earl Grey Prunes £15

Istrian White Truffle Tagliatelle £48

Chocolate Sorbet, Sea Salt & Olive Oil £6

Sauternes Creme Caramel £12

24 Month Aged Comte* £12

Cheese Plate £15

Stracchino All'Antica*, St Jude*, Bleu de Queyras

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MAYFAIR

DESSERT MENU

Quince & Pear Tarte Fine £12

La Stoppa, Malvasia Passito 'Vigna del Volta'; Emilia-Romagna, Italy 2022 £11 (75ml)

Chocolate Sorbet, Sea Salt & Olive Oil £6

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

Apple & Meadowsweet Choux Bun £12

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

Sauternes Creme Caramel £12

Dauphine-Rondillon, Loupiac 'Cuvee d'Or'; Bordeaux, France 2010 £8 (75ml)

24 Month Aged Comte* £12

d'Arlay, Vin Jaune 'Cuvee Proteodie'; Jura, France 2011 620ml £18 (75ml)

Cheese Plate £15

Stracchino All'Antica*, St Jude*, Bleu de Queyras

*Unpasteurised

Cheeses paired with a flight of 75ml each of:

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

Westwell, 'Double Pinot'; Kent, England 2022

La Stoppa, Malvasia Passito 'Vigna del Volta'; Emilia-Romagna, Italy 2022

for an additional £26

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