



## **SET LUNCH MENU**

**12th March 2024**

Salt Hake Brandade

San Lorenzo, Verdicchio dei Castelli de Jesi 'Le Oche'; Marche, Italy 2021

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Bavette Steak, Roast Potatoes & Peppercorn Sauce

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

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Vanilla & Chocolate Cheesecake

Samos, 'Nectar'; Samos, Greece 2015

**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

**12th March 2024**

Bread & Butter £5.50

Olives £6

Marcona Almonds £6

Finocchiona £14

Carlingford Oyster & Salted Gooseberry £5 each

Chickpea Panisse & Smoked Cod's Roe £12

Cheese & Onion Gougere £3.50 each

Beef Tartare, Smoked Egg Yolk & Cheddar £16

Pot-Caught Cuttlefish Braised in Ink £15

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

Red Mullet & Pied De Mouton £28

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.***



**MAYFAIR**

## **BAR MENU**

**12th 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

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

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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\*, Cabriolait\*, Pevensey Blue

\*Unpasteurised

Cheeses paired with a flight of 75ml each of:

Ancre Hill, Blanc de Noirs; Monmouthshire, Wales NV

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

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

for an additional £30

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