

# NobleRot

SOHO

## AUTUMN SET LUNCH MENU

**2nd December 2023**

Cold Roast Veal & Pickled Walnuts

Sclavos, Rosé 'Achemyiste'; Kefalonia, Greece 2022

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Toulouse & Morteau Sausage, Lentils & Mustard

L'Île Rouge, 'Confluence'; Bordeaux, France 2021

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Far Breton

Dauphine-Rondillon, Loupiac 'Cuvee d'Or'; Bordeaux, France 2009

**2 Courses £22**

**3 Courses £26**

Wine pairings not included

**Signed copies 'Frontieres: the food of the French Borderlands' £30**

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

**ALLERGEN INFORMATION IS AVAILABLE ON REQUEST**

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Olives £4

Bread & Butter £5.50

Salame Molinari £10

Speck & Celeriac Remoulade £14

Choux Bun, Duck Liver Parfait, Tokaji Jelly & Walnut £4 each

Radishes, Whipped Goat's Curd & Avruga Caviar £10

Pheasant, Pork, Pistachio & Foie Gras Terrine £15.50

White Cabbage, Castel Franco, Pear, Hazelnuts & Lavort £13.50

Smoked Eel, Beetroot, Potato & Sorrel £16

Palourde Clams, Smoked Sausage, Turnips & Cream £15

Potato Gnocchi & Tuscan White Truffle £30/2g or £72/5g

Lamb Chop, Braised Turnip Tops, Lentils & Anchovy £34

Roast Hake, Onion Squash, Chestnuts & Lardo £30

Boiled Short Rib, Rösti Potatoes, Creamed Spinach & Apple Horseradish Sauce £32

Grilled Wild Seabass, Leeks, Potatoes & Pastis Butter £34

Celeriac, Potato & Vacherin Tart, Radicchio & Pickled Walnut £26

Roast Chicken, Morels & Vin Jaune, Riz au Pilaf £80 for 2/3

Mincemeat & Frangipane Tart £10

Caramel Pear en Croûte & Spiced Custard £11

Chocolate Mousse, Brandy Prune & Hazelnut Biscuit £9

Ginger Loaf, Toffee Sauce & Grand Marnier Ice Cream £10

Cheese Plate £15

Selles sur Couffy\*, Coulommiers\*, Roquefort\*

30 Month Comté\* £12.50

Add 75ml A Guillot, Vin Jaune; Jura, France 2016 £16

\*Unpasteurised

**Gift Vouchers Available**

**Noble Rot Magazine Issue 33 £12**

**Copies of The Noble Rot Book 'Wine From Another Galaxy' £30 with free tote bag.**

**We add a discretionary £1 to every bill to raise money for our neighbours, House of St. Barnabas - a social enterprise & charity who work to support people affected by homelessness.**

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**GAME MAY CONTAIN SHOT**

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## DESSERT MENU

### Mincemeat & Frangipane Tart £10

Dauphine-Rondillon, Loupiac 'Cuvee d'Or'; Bordeaux, France 2009 £8 (75ml)

### Caramel Pear en Croûte £11

Clos Cancaillau, Jurancon 'Le Dernier Carre'; South West, France 2015 £7 (75ml)

### Chocolate Mousse, Brandy Prune & Hazelnut Biscuit £9

Morgadio da Calcada & D Niepoort, LBV; Douro, Portugal 2018 £7 (75ml)

### Ginger Loaf, Toffee Sauce & Grand Marnier Ice Cream £10

HM Borges, Malmsey '15 Years Old'; Madeira, Portugal NV £11 (75ml)

### Cheese Plate £13

Petit Blaja\*, Coulommiers\*, Roquefort\*

Cheeses paired with a flight of 75ml each of:

Belliviere, Jasnières 'Les Rosiers'; Loire, France 2020

Vadin-Plateau, Extra Brut 'Renaissance'; Champagne, France NV

D Bouland, Morgon 'Corcelette - Cailloux Vieilles Vignes'; Beaujolais, France 2021

for an additional £26

### 30 Month Comté\* £12.50

Add 75ml A Guillot, Vin Jaune; Jura, France 2016 £16

\*Unpasteurised

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