

# Noble Rot

SOHO

## SUMMER SET LUNCH MENU

**25th June 2022**

Courgette & Ricotta Tart Fine

A Guillot, Arbois Chardonnay; Jura, France 2020

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Braised Lamb & Red Rice

Guimaro, Tinto Joven; Ribeira Sacra, Spain 2020

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Roasted Apricot Sorbet & Fennel Biscuit

De Souch, Jurancon Moelleux 'Mon Plaisir'; South West, France 2020

**2 Courses £18**

**3 Courses £22**

**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 £4.50

Salame Della Rosa £8.50

Lombo & Pickled Courgettes £10

Choux Bun, Duck Liver Parfait & Tokaji Jelly £3 each

Radishes & Cervelle de Canut £6

Pork, Rabbit & Prune Terrine £11.50

Buffalo Mozzarella, Romana Courgettes & Mint £13.50

Honeymoon Melon, Flat Beans, Purslane, Almonds & Salted Ricotta £12.50

Palourde Clams, White Wine, Sea Purslane & Butter £13

Grey Mullet Crudo, Cucumber, Wild Fennel & Almond Sauce £13

Slip Sole & Tomato Butter £14

Grilled Hake, Vesuvio Tomatoes, Borlotti Beans & Tapenade £27

Rabbit Cooked in Rosé, Saffron, Tomato, Cucumbers & Red Rice £26

Chalk Stream Trout, Red Wine Braised Peppers, Crème Fraîche & Basil £26

Swaledale Lamb Leg, Courgette Gratin & Anchoïade £30

Courgette & Rice Stuffed Tomato, Tarragon & Cream Sauce £21

Roast Chicken, Morels & Vin Jaune, Riz au Pilaf £70 for 2/3

Raspberry & Brown Butter Tart £9

Chocolate Mousse, Brandy Prune & Hazelnut Biscuit £8

Blackberry & Vanilla Ice Cream Cake £8.50

Rice Pudding, Strawberries & Buckwheat Praline £8.50

Cheese Plate £12

Petit Blaja\*, Coulommiers\*, Fourme d'Ambert\*

\*Unpasteurised

**Gift Vouchers Available**

**Noble Rot Magazine Issue 28 now on sale £10**

*Copies of the new Noble Rot book, 'Wine from Another Galaxy', available here for £30.*

***We add a discretionary £1 to every bill to raise money for our lovely neighbours, the House of St Barnabas - a social enterprise and charity that works to support people affected by homelessness back into long-term employment.***

**GAME MAY CONTAIN SHOT**

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## DESSERT MENU

### Apricot & Brown Butter Tart £9

Verdevique, Pedro Ximenez 'Dulce'; Andalusia, Spain 2019 £10 (75ml)

### Blackberry & Vanilla Ice Cream Cake £8.50

De Souch, Jurancon Moelleux 'Mon Plaisir'; South West, France 2020 £7 (75ml)

### Chocolate Mousse, Brandy Prune & Hazelnut Biscuit £8

Samos, 'Nectar'; Samos, Greece 2014 £19 (75ml)

### Rice Pudding, Strawberries & Buckwheat Praline £8.50

Rayne Vigneau, Sauternes; Bordeaux, France 1995 £8 (75ml)

### Cheese Plate £12

Petit Blaja\*, Fourme d'Ambert\*, Coulommiers\*

\*Unpasteurised

Cheeses paired with a flight of 75ml each of:

Giudicelli, Patrimonio Vermentino; Corsica, France 2020  
V Morel, Cotes du Jura Chardonnay 'Semaine 16'; Jura, France 2017  
M Godard, Beaujolais Blanc; Beaujolais, France 2018

for an additional £23

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