AUTUMN SET LUNCH MENU

9th November 2026

Purple Sprouting Broccoli, Lardo & Hazelnut

Fattoria San Lorenzo, Verdicchio 'Di Gino'; Marche, Italy 2024

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Poached Pollock, Ratte Potatoes, Spinach & Tarragon Aioli

R Ibanez, Palomino 'UBE Miraflores'; Jerez, Spain 2025

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Stem Ginger Ice Cream & Amaretti Biscuit

P Lauer, Riesling Auslese 'Kupp Fass'; Mosel, Germany 2021

2 Courses £24
3 Courses £28

Wine pairings not included

12.5% Discretionary Service Charge will be added to your bill

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST

RESTAURANT MENU

9th November 2026

Bread & Butter £6
Olives £6
Ortiz Anchovies £16
Comte Beignet & Pickled Walnut Ketchup £3.5 each

Senorio Iberico Bellota Paleta D.O.P £24
Coppa £16
Autumn Leaf Salad £10
Raw Bluefin Tuna Loin, Bergamot, Mandarin & Espelette Pepper £18
Comte Tart & Pickled Walnut £15 *Add White Truffle for £20*
Chicken & Foie Gras Terrine, Brandy Prunes, Cornichons & Toast £20
Roquefort, Pear, Chicory, Jerusalem Artichoke & Candied Walnut £17
Christian Parra Boudin Noir, Redcurrant Jelly & Mustard £18
Lemon Sole & Smoked Butter £17

Girolles, Delica Pumpkin & Taleggio Tart £34 *Add White Truffle for £20*
Black Rice of Red Mullet, Octopus & Mussels £35
Braised Cornish Brill, Oxidised Sauzet 1998 Puligny-Montrachet & Alsace Bacon £44
Swaledale Hogget Chops & Puntarelle alla Romana £43
Roast Yorkshire Pheasant, Spaetzle, Wild Mushrooms & Tarragon Cream £38

Pear & Almond Tart £12
Spiced Panna Cotta & Pistachio Biscotti £12
Chocolate Mousse, Creme Fraiche, Honeycomb & Olive Oil £13
Tarte Tatin & Vanilla Ice Cream £26 for two

Cheese Plate £16
Mont Petit, Le St Pierre*, Stichelton*
*Unpasteurised

Gift vouchers available
Noble Rot Magazine Issue 42 now on sale £14
Pick Your Bottles: 100 Wines To Change The Way You Drink by Dan Keeling £22
Game may contain shot
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 Action Against Hunger

BAR MENU

9th November 2026

Bread & Butter £6
Olives £6
Salted Marcona Almonds £6
Comte Beignet & Pickled Walnut Ketchup £3.5 each
Ortiz Anchovies £16

Senorio Iberico Bellota Paleta D.O.P £24
Coppa £16
Autumn Leaf Salad £10
Smoked Eel, Celeriac Remoulade & Soft Boiled Egg £20
Roquefort, Pear, Chicory, Jerusalem Artichoke & Candied Walnut £17
Lemon Sole & Smoked Butter £17
Chicken & Foie Gras Terrine, Brandy Prunes, Cornichons & Toast £20
Morteau Sausage, Potato Salad & Spinach £18

Lemon Posset and Blackberry £10

Cheese Plate £16
Mont Petit, Le St Pierre*, Stichelton*
*Unpasteurised

Gift vouchers available
Noble Rot Magazine Issue 42 now on sale £14
Dan Keeling's book 'Who's Afraid of Romanee-Conti?' out now - £30 with free tote bag

Game may contain shot

Allergen Information is available on request

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We add a discretionary £1 to every bill to raise money for Action Against Hunger, a cause close to our hearts.

NobleRot

DESSERT MENU

Pear & Almond Tart £12

La Stoppa, Malvasia Passito 'Vino del Volta'; Emilia-Romagna, Italy 2024 £14 (75ml)

Spiced Panna Cotta & Pistachio Biscotti £12

Royal Tokaji, 'Late Harvest'; Tokaj, Hungary 2023 £8 (75ml)

Chocolate Mousse, Creme Fraiche, Honeycomb & Olive Oil £13

Marco de Bartoli, Marsala Superiore Oro 'Vigna la Miccia'; Sicily, Italy 2020 500ml £14 (75ml)

Tarte Tatin & Vanilla Ice Cream £26 for two

D'Arche-Lafaurie, Sauternes 'Cuvee Madame'; Bordeaux, France 2005 £8 (75ml)

Cheese Plate £16

Mont Petit, Le St Pierre*, Stichelton*

*Unpasteurised

The Saldanha Wine & Spirit Co, 'Oloroso Style No.15'; Western Cape, South Africa NV (75ml)

Dom. du Gringet, Gringet 'Etraz'; Savoie, France 2022 (75ml)

Camperos, Sauternes; Bordeaux, France 1962 (50ml)

for an additional £38

Allergen information is available on request

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