NobleRot

MAYFAIR

AUTUMN SET LUNCH MENU

9th November 2026

Goat's Curd on Toast

N Barraco, Terre Siciliane Grillo 'Bianco G'; Sicily, Italy 2024

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Grey Mullet, Crushed Potatoes & Beurre Blanc

La Magia, Toscana Vermentino; Tuscany, Italy 2025

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Almond Cake & Creme Anglaise

Barbeito, Tinta Negra 'Rainwater Reserva'; Madeira, Portugal NV

2 Courses £24
3 Courses £28

WINE PAIRING NOT INCLUDED

12.5% Discretionary Service Charge will be added to your bill

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST

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RESTAURANT MENU

9th November 2026

Bread & Butter £6
Olives £6
Rock Oyster £6 each
Parmesan Gougere £5 each
Culatello di Zibello £26
Smoked Mackerel, Prune & Horseradish Toast £6 each

Grilled Langoustines & Rosemary Butter £24
Cavatelli & Hare Ragu £16
Vitello Tonnato, Radicchio, Quail Egg & Anchovy £18
San Sebastian-Style Wild Mushrooms & Egg Yolk £25
Cornish Bluefin Tuna Tartare £22
Escarole, Pear & Roquefort Salad £15

Venison, Crushed Swede & Pickled Quince £36
Potato Gnocchi, Chanterelles, Pumpkin & Amaretti £32
Roast Cod, Saffron Mash & Prawn Croustillant £38
Saddle of Lamb, Purple Sprouting Broccoli & Anchovy £42
Whole Guinea Fowl with Tarragon Cream Sauce £75 for 2/3

Greens / Potatoes / Salad £7 each
Gratin Dauphinois £10

Creme Brulee £15
Vanilla Choux Bun, Warm Chocolate Sauce & Armagnac Prunes £14
Apple Tarte Tatin £20/£35
Pistachio Sorbet £6 per scoop

24 Month Aged Comte* £12
Cheese Plate £16
Tomme Fleurette*, Killeen, Lanark Blue*
*Unpasteurised

Gift vouchers available
Noble Rot Magazine Issue 42 now on sale £14
Who's Afraid of Romanée-Conti: A Shortcut to Drinking Great Wines by Dan Keeling £30
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 The Royal Marsden Society, a cause close to our hearts.

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BAR MENU

9th November 2026

Bread & Butter £6
Olives £6
Almonds £5
Rock Oyster £6 each
Native Oyster £6 each
Parmesan Gougere £5 each
Culatello di Zibello £26
Pork Rillettes £14
Cantabrian Anchovies £15
Mackerel & Kohlrabi Salad £12
Escarole, Pear & Roquefort Salad £15
Pork & Juniper Stew with Polenta £26
Potato Gnocchi, Chanterelles, Pumpkin & Amaretti £32
Salad £7

Bread & Butter Pudding £10
Creme Brulee £15
Vanilla Choux Bun, Warm Chocolate Sauce & Armagnac Prunes £14
Chocolate Sorbet £6 per scoop

24 Month Aged Comte* £12
Cheese Plate £16
Tomme Fleurette*, Killeen, Lanark Blue*
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DESSERT MENU

Creme Brulee £15

Dauphine-Rondillon, Loupiac 'Cuvee d'Or'; Bordeaux, France 2011 £9 (75ml)

Vanilla Choux Bun, Warm Chocolate Sauce & Armagnac Prunes £14

Samos, Muscat 'Nectar'; Samos, Greece 2018 £11 (75ml)

Apple Tarte Tatin & Vanilla Ice Cream £20/£35

L Osmin, Jurancon 'Le Dernier Carre'; South West, France 2019 £9 (75ml)

Chocolate Sorbet £6 per scoop

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

24 Month Aged Comte* £12

Ch. d'Arlay, Cotes-du-Jura Vin Jaune; Jura, France 2017 £19 (75ml)

Cheese Plate £16

Tomme Fleurette*, Killeen, Lanark Blue*

*Unpasteurised

F Dumas, Condrieu; N Rhone, France 2023 (75ml)
Cantalapiedra Viticultores, Verdejo 'Majuelo del Chiviritero'; Castilla y Leon, Spain 2023 (75ml)
Dauphine-Rondillon, Loupiac 'Cuvee d'Or'; Bordeaux, France 2011 (75ml)
for an additional £32

12.5% Discretionary Service Charge will be added to your bill

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