NobleRot

SOHO

AUTUMN SET LUNCH MENU

9th November 2026

Cold Roast Pork & Anchoiade

P Menard, Anjou 'Clos des Mailles'; Loire, France 2023

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Braised Beef Shortrib & Polenta

Le Roc, Fronton 'Classique'; South West, France 2024

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Blackberry Eton Mess

Langham Estate, Brut 'Culver Classic Cuvee'; Dorset, England 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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Bread & Butter £6
Olives £6
Saucisson Sec £12
Rarebit Gougere £5 each
Smoked Cod's Roe & Crudites £14

Steak Tartare £20/£40
Smoked Eel, Celeriac Remoulade & Soft Boiled Egg £20
Warm Root Vegetable, Pear & Hazelnut Salad £17
Quail Saltimbocca £19
Risotto Nero, Grilled Squid & Gremolata £16

Roast Venison, Crushed Celeriac, Quince & Green Peppercorns £36
Roast Ray Wing, Ceps & Brown Shrimps £39
Ox Cheek Daube Provencal & Macaroni Gratin £34
Comte & Roscoff Onion Tart with Prune Ketchup £28
Roast Chicken, Morels & Vin Jaune, Riz au Pilaf £90 for 2/3

Greens / Pink Fir Potatoes / Salad £7 each

Sticky Toffee Pudding with Calvados Caramel £15
Panna Cotta 'Repubblica di Perno' £10
Poached Pear, Vanilla Ice Cream & Warm Chocolate Sauce £12
Argyros Vinsanto Ice Cream £6 per scoop

Cheese Plate £16
Sao Jorge*, Yr Afr*, Gorgonzola Dolce
* 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
12.5% Discretionary Service Charge will be added to your bill
We add an optional £1 to every bill to raise money for The Springboard Charity
Game may contain shot. Allergen information is available on request.

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SOHO

DESSERT MENU

Sticky Toffee Pudding with Calvados Caramel £14
Morin, Calvados Hors d'Age VSOP; Normandy, France NV £6 (25ml)

Panna Cotta 'Repubblica di Perno' £10
La Stoppa, Malvasia Passito 'Vino del Volta'; Emilia-Romagna, Italy 2024 £14 (75ml)

Poached Pear, Vanilla Ice Cream & Warm Chocolate Sauce £12
Dom. des Saulaies, Coteaux du Layon; Loire, France 1990 £10 (75ml)

Argyros Vinsanto Ice Cream £6 per scoop
Samos, 'Nectar'; Samos, Greece 2019 £11 (75ml)

Cheese Plate £16
Sao Jorge*, Yr Afr*, Gorgonzola Dolce
*Unpasteurised

Cheeses paired for an additional £24 with a flight of 75ml each of:
La Petite Lune, Bordeaux Blanc; Bordeaux, France 2018
Clos Cancaillau, Jurancon 'Le Dernier Carre'; South West, France 2019
Dauphine-Rondillon, Loupiac 'Cuvee d'Or'; Bordeaux, France 2011

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