

# Noble Rot

## SPRING SET LUNCH MENU

**27th April 2026**

Egg Mayonnaise, Espelette Pepper & Chervil

Heritiers du Comte Lafon, Macon-Prisse; Burgundy, France 2023

Grilled Hereford Bavette, Fried Potatoes, Spinach & Aioli

R Mendez, Tinto 'Cies'; Rias Baixas, Spain 2021

Vanilla Panna Cotta & Candied Kumquats

La Stoppa, Malvasia Passito 'Vigna del Volta'; Emilia-Romagna, Italy 2024

**2 Courses £24**

**3 Courses £28**

**Wine pairings not included**

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## RESTAURANT MENU

27th April 2026

Bread & Butter £6

Olives £6

Comte Beignets & Pickled Walnut Ketchup £3.5 each

Ortiz Anchovies £16

Carlingford Rock Oysters £5.5 each

Prosciutto di Parma £22

Finocchiona £16

Spring Leaf Salad £10

Pate de Campagne £16

Comte Tart, Pickled Walnut & Frisee £16

Stracciatella, Romana Courgette, Fresh Peas, Hazelnut & Pecorino £16

Raw Diver Scallop, Ajo Blanco, Pomelo de Corse & Fennel £20

Green Asparagus, Mayonnaise, Bottarga & Breadcrumbs £18

Lemon Sole & Smoked Butter £16

Morel, Wild Garlic & Goat's Curd Tagliatelle £32

John Dory Grenobloise & Purple Sprouting Broccoli £34

Braised Cornish Brill, Vin Jaune & Alsace Bacon £43

Roast Lamb, Jersey Royals, Fine Beans & Mint Sauce £42

Braised Rabbit Leg, Romesco, Tropea Onion & Morcilla £38

Paris Brest £12

Sticky Toffee Pudding & Clotted Cream £12

Gariguet Strawberry Tart & Cremant Sorbet £14

Chocolate & Coffee Mousse £12

Chartreuse Ice Cream £6 per scoop

Cheese Plate £16

Wrangeback\*, St Jude\*, Beauvale\*

\*Unpasteurised

**Gift vouchers available**

**Noble Rot Magazine Issue 40 now on sale £14**

**Who's Afraid of Romanée-Conti: A Shortcut to Drinking Great Wines by Dan Keeling £30 with free tote bag**

**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***

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## BAR MENU

**27th April 2026**

Bread & Butter £6

Olives £6

Salted Marcona Almonds £6

Comte Beignets & Pickled Walnut Ketchup £3.5 each

Ortiz Anchovies £16

Carlingford Rock Oysters £5.5 each

Pan con Tomate £6 *with Cantabrian Anchovy or Lardo* £8

Prosciutto di Parma £22

Finocchiona £16

Spring Leaf Salad £10

Stracciatella, Romana Courgette, Fresh Peas, Hazelnut & Pecorino £16

Comte Tart, Pickled Walnut & Frisee £16

Potted Shrimp & Toast £16

Cold Roast Pork, Anchoiade & Radishes £14

Rolled Rose Veal Breast with Mash & Mustard £20

Orange & Olive Oil Polenta Cake £10

Cheese Plate £16

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## DESSERT MENU

Paris Brest £12

Justino's, Malvasia '10 Years Old'; Madeira, Portugal NV £11 (75ml)

Sticky Toffee Pudding & Clotted Cream £12

Samos, 'Nectar'; Samos, Greece 2017 £12 (75ml)

Gariguettes Strawberry Tart & Cremant Sorbet £14

Szolo, 'Dolce Musa'; Tokaji, Hungary 2022 £10 (75ml)

Chocolate & Coffee Mousse £12

Marco de Bartoli, Marsala Superiore Oro 'Vigna la Miccia'; Sicily, Italy 2019 £14 (75ml)

Chartreuse Ice Cream £6 per scoop

Chartreuse, Liqueur du 9th Centenaire; Savoie, France NV £10 (25ml)

Cheese Plate £16

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\*Unpasteurised

Villet, Vin Jaune; Jura, France 2016 620ml (50ml)

Schloss Lieser, Riesling Auslese 'Goldtropfchen'; Mosel, Germany 2016 (75ml)

Huet, Vouvray Moelleux 'Le Haut-Lieu'; Loire, France 2018 (75ml)

for an additional £41

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