



SET LUNCH MENU

4th May 2026

Purple Sprouting Broccoli, Anchovy & Pangrattato

Can Sumoi, Rosé 'La Rosa'; Catalunya, Spain 2024

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Roast Hogget, Mustard Greens & Tomato Dressing

P Busso, Langhe Nebbiolo; Piedmont, Italy 2023

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Honey Parfait & Poached Loquats

Royal Tokaji, Tokaji Aszu 5 Puttonyos 'Blue Label'; Tokaj, Hungary 2018 500ml

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

Noble Rot

MAYFAIR

RESTAURANT MENU

4th May 2026

Bread & Butter £6

Olives £6

Rock Oyster £5 each

Coombeshead Farm Cecina £18

Filetto Lardato £16

Parmesan Gougere £5 each

Ricotta & Anchovy Toast £8 each

Portuguese-Style Clams £23

Lamb Sweetbreads with Peas, Lettuce & Mint £17

Galia Melon, Cucumber, Almond & Barrel-Aged Feta Salad £18

Beef Carpaccio, Artichoke & Pecorino Romano £22

Asparagus, Hollandaise & Bayonne Ham £22

Squid Ink Tagliarini with Crab, Fennel & Chilli £18

Tomato Tarte Fine £18

Steamed Turbot & Beurre Blanc £46

Roast Turbot Head & Beurre Blanc £25

Roast Chicken, Ceps, Broad Beans & Fino Sherry £36

Cavatelli with Asparagus, Ceps & Wild Garlic £34

Grilled Iberico Pluma, Crushed White Beans & Red Peppers £38

Butterflied Seabass Bilbaina £74 for 2

Ex-Dairy Jersey Beef Rib £110 for 2

Greens / Jersey Royals / Tomatoes / Salad £7 each

Pistachio & Sour Cherry Tart £14

Buttermilk Pudding, Loquats & Sauternes £12

Hazelnut Choux Bun with Warm Chocolate Sauce £14

24 Month Aged Comte* £12

Cheese Plate £16

Vacherin Fribourgeois*, St Tola*, Beauvales

*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

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.

Noble Rot

MAYFAIR

BAR MENU

4th May 2026

Bread & Butter £6

Olives £6

Almonds £5

Rock Oyster £5 each

Filetto Lardato £16

Wagyu Bresaola & Pickled Chillies £25

Parmesan Gougere £5 each

Radishes & Smoked Cod's Roe £8

Ricotta & Anchovy Toast £8 each

Tomato Tarte Fine £18

Langoustines & Mayonnaise £24

Chicken Caesar Salad £16

Cavatelli with Asparagus, Ceps & Wild Garlic £34

Butterflied Seabass Bilbaina £68 for 2

Green Salad £7

Rhubarb Jelly & Shortbread £10

Strawberry Semifreddo £10

24 Month Aged Comte* £12

Cheese Plate £16

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MAYFAIR

DESSERT MENU

Pistachio & Sour Cherry Tart £14

Zilliken, Riesling Auslese 'Saarburger Rausch'; Mosel, Germany 2009 £17 (75ml)

Buttermilk Pudding, Loquats & Sauternes £12

Royal Tokaji, Tokaji Aszu 5 Puttonyos 'Blue Label'; Tokaj, Hungary 2018 £16 (75ml)

Hazelnut Choux Bun with Warm Chocolate Sauce £14

HM Borges, Sercial '10 Years Old'; Madeira, Portugal NV £11 (75ml)

24 Month Aged Comte £12

Chevassu, Chateau Chalon; Jura, France 2017 £18 (75ml)

Cheese Plate £16

Vacherin Fribourgeois*, St Tola*, Beauvales

*Unpasteurised

T Melsheimer, Riesling Trocken; Mosel, Germany 2023 (75ml)

Ch. de Plaisance, Chenin Blanc; Loire, France 2023 (75ml)

Lafaurie-Peyraguey, Sauternes; Bordeaux, France 2003 (75ml)

for an additional £27

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