NobleRot
MAYFAIR

PRIVATE DINING SEASONAL LUNCH

Autumn Menu

For the table

Bread & Butter
Olives
Parmesan Gougere
~
Smoked Mackerel Pate, Bramley Apple & Soda Bread
or
Roast Pumpkin, Pickled Walnut & Comte Salad
~
Roast Skate Wing, Brown Butter, Capers & Lemon
or
Saddleback Pork Chop, Braised Leeks & Mustard
or
Roast Celeriac, Roscoff Onion, Goat's Curd & Girolles

Greens / Potatoes / Salad £7 each
~
Rice Pudding & Apple
or
Cheese

Allergen information is available on request

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Winter Menu

For the table

Bread & Butter
Olives
Parmesan Gougere
~
Smoked Chalkstream Trout, Caper Butter & Soda Bread
or
Salt-Baked Celeriac, Apple, Pickled Walnut & Blue Cheese Salad
or
Terrine & Piccalilli
~
Confit Duck Leg, Braised Red Cabbage, Brandy Prune & Mustard
or
Potato Gnocchi, Chanterelles & Chestnuts
or
Fish of the Day, Saffron & Orange Beurre Blanc

Greens / Potatoes / Salad £7 each
~
Creme Caramel
or
Cheese
or
Mince Pie & Brandy Cream *(available in December only)*

Allergen information is available on request